HOUSE SPECIALS

Testones de Langosta y Aguacate  
Lobster Avocado “Tostones”  
loster claw & tail meat, sunny side egg, guacamole, cotija cheese,  
tostones (4 per order)  $24

Testones de Aguacate  
Avocado “Tostones”  
$19  
vegan guacamole, soy chorizo, testones (4 per order)  $14

Tostada Francesa con Churro  
Churro French Toast  
thick cut challah bread, cinnamon toast crumble, cinnamon  
ice cream, vanilla & caramel drizzle, syrup  $15

PB & J Pancakes  
strawberry chipoip syrup, peanut brittle crunch  $15

Queso Fundido  
grilled jumbo shrimp, chorizo, chihuahua cheese, hus avocado,  
jalapeno, green pepper, onion, served with tortilla chips  $18

EGG BRUNCH

Served with housemade rice and saffraeds beans.

Chilaquiles  
flash fried corn tortilla cooked in salsa, two eggs cooked your  
way, chihuahua cheese, sour cream  $14  
cheese: salsa roja salsa verde diablo sauce (extra spicy)  
add: chorizo / chicken  $4  
steak  $7  
shrimp  $8  
butter  $12

Huevos Rancheros  
Ranchers Eggs  
two eggs cooked your way, tostada, housemade reddened salsa  
add: chorizo / chicken  $4  
steak  $7  
shrimp  $8  
butter  $12

Asada y Huevos  
Steak & Eggs  
marinated grilled skirt steak, two eggs cooked your way,  
served with corn tortillas  $28

Papas Con Chorizo  
Chorizo Hash & Eggs  
chorizo, onions, brunch potatoes topped with two eggs cooked your  
way, served with corn tortillas  $16; sub soy chorizo  $2

SIDES

Testones  
mapo (garlic) dipping sauce  $7

Brunch de Patatas  
Patatas  
sliced idaho potatoes, seasoned & grilled a la plancha  $8

Ledado Brunch Potatoes  
chihuahua cheese, poblano pepper, onion  $10

Pancake Short Stack  
two pancakes, syrup, powdered sugar, butter  $8

Bacon, Turkey Bacon or Sausage  
$5  
Challah Toast  
$3

TaCOS

Four tacos per order, unless noted.

Tacos de Brunch  
Brunch Tacos  
chorizo, soy chorizo, scrambled egg, chihuahua cheese, avocado,  
tortilla chips, fire roasted salsa; choose flour or corn tortilla  $14

Bistec  
Grilled Steak  
onion, cilantro, corn tortilla  $16

Camaron  
Shrimp  
grilled marinated grill shrimp, red cabbage, hus avocado,chipotle  
aioli, flour tortilla (three per order)  $16

Vegan Brunch Taco  
Vegan Tacos  
soy chorizo, potato, red onion, green pepper, fire roasted salsa;  
choose flour or corn tortilla  $14

Pollo  
Grilled Chicken  
onion, cilantro, corn tortilla  $14

Vegetal  
Veggie  
avocado, grilled zucchini & squash, roasted corn, cheese aioli,  
flour tortilla  $15

KIDS MENU

Brunch de Nuevo  
Egg Branch  
bacon or sausage, one egg, cheese pancake (2 pancakes per order)  
French toast, syrup

Tacos  
choose grilled chicken, veggie or ground beef; served with lettuce  
& tomato and rice or seasoned waffie fries (2 tacos per order)

Tiras de Pollo  
Chicken Tenders  
served with seasoned waffie fries & bbq sauce

SMALL PLATES

Ostiones  
Oysters  
east & west coast varieties, ask your server  $18 for six

Ostiones Preparados  
Prepped Oysters  
eysters topped with shrimp ceviche  $21 for six

Ceviche de Camaron  
Ceviche  
$14

Ceviche de Pescado  
Fish Ceviche  
cod cured, mango & green pepper, habanero

Cocotel de Camaron  
Shrimp Cocktail  
jumbo shrimp in spicy housemade cocktail sauce, avocado,  
ceviche, cucumbers, onion, cilantro  $16

Aguachilles  
Lime Cured Shrimp  
lime cured butterfly jumbo shrimp, jalapeno, onion, garlic  $18

Chips de Tortilla y Salsa  
Chips & Salsa  
$8

Guacemole  
$11

Empandas de Langosta Con Queso  
Lobster & Cheese  
served with chipotle aioli;  three for $10 & 5 for each additional

Calamares  
Calamari  
ung fried; served with grilled lemon, chipotle aioli  $15

Macarrones con Queso de Langosta  
Lobster Mac & Cheese  
chipotle cream sauce, chihuahua cheese, cavatappi pasta  $18

Chipotle Mac & Cheese (No Lobster)  
$11

Alas de Pollo  
Grilled Honey Chipotle Glazed Wings  
served with ranch or blue cheese (10 wings per order)  $16

Pozole de Camaron  
Shrimp Pozole  
jumbo shrimp, hominy, spicy shrimp broth; served with avocado,  
chile de arbol, onion, cilantro, lime, radish, tortilla chips  $18

Ensalada  
House Salad  
$10  
grilled pineapple, grilled jalapeno, hus avocado, tomato, cucumber,  
red onion, romaine, tortilla strips, green goddess dressing  $12  
add chicken  $4  
steak  $7  
shrimp  $8  
salmon  $16

HANDHELDs

Hamburguesa  
Burger  
8oz, grilled burger, queso fundido (chihuahua cheese, chorizo),  
avocado, over easy egg, brioche bun; brunch potatoes  $17

Rollo de Langosta  
Lobster Roll  
lollipop tail & claw meat, chipotle aioli, hus avocado, celery;  
served in a lobster roll with seasoned waffie fries  $24

ENTREES

Camaron  
Shrimp  
$31

Langostino  
Praws  
$32

choose preparation styles for shrimp / prawns:  
and (sauté style hot sauce, garlic, 9 spice blend),  
(diego (extra spicy), mojo de ají (garlic) or a la Parrilla (grilled);  
served with rice & garlic bread

Piza Rollena  
Stuffed Pineapple  
opents, lobster, jumbo shrimp, grilled pineapple,  
chipotle cream sauce, topped with melted chihuahua cheese,  
served with rice & garlic bread  $33

Latin-inspired seafood

azulmariscos.com  
@azulmariscoschicago

EXECUTIVE CHEF / MICHAEL HERNANDEZ
Available  GF - Gluten Free  V - Vegetarian  VG - Vegan  J - Extra Spicy
The Chicago Department of Public Health advises that consumers of raw or undercooked foods of animal origin, such as beef, eggs, fish, land birds, pork, poultry or shellfish, may result in an increased risk of foodborne illnesses.
### Cocktails, Pitchers & Cazuelas

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Cazuela Real (Large Clay Pot)</td>
<td>$150</td>
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<tr>
<td>Cantarito</td>
<td>$150</td>
</tr>
<tr>
<td>Cranberry Sangria</td>
<td>$150</td>
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<tr>
<td>Apple Mango Sangria</td>
<td>$150</td>
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</tbody>
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### Happy Monday Coffee

Locally roasted beans from Chiapas, Mexico; medium body & roast; taste notes of jasmine, citrus & chocolate - $4

### Agua Frescas

- **Horchata** - Cinnamon Rice Water
- **Jamaica** - Hibiscus
- **Piña** - Pineapple

### Bottle Service

#### Tequila
- Patron Añejo - $525
- Patron Reposado - $450
- Casamigos Añejo - $550
- Casamigos Reposado - $475
- Casamigos Silver - $375
- Casa Dragones - $1200
- Clase Azul - $975
- Maestro Dobel - $525
- Don Julio 1942 - $750
- Don Julio Añejo - $650
- Don Julio Reposado - $475
- Don Julio Silver - $375

#### Vodka
- Grey Goose Magnum - $525
- Grey Goose - $295
- Titos - $295
- Effen - flavors - $245

#### Whiskey / Scotch / Cognac
- Macallan18 - $975
- Macallan12 - $575
- Johnnie Walker Blue Label - $700
- Johnnie Walker Black Label - $550
- Buchanan's 21 - $400
- Buchanan's 12 - $275
- Hennessy - $400
- Janeson - $375

#### Bubbles
- Ace Rosé - $1550
- Ace of Spades - $950
- De Núñez Classic Cava - $1000
- De Núñez Raventós - $850
- De Núñez Rosé - $550
- De Núñez Rosé - $550
- Yeurey Clicquot Magnum - $600
- Yeurey Clicquot - $325
- Moët & Chandon Nectar Rosé - $325
- Moët & Chandon Imperial Brut - $375
- Whispering Angel - $112 / $650

### Bar Manager: MIGUEL RAPANDI