**HOUSE SPECIALS**

- **Shrimp Polenta**
  jalapeño & chihuahua cheese polenta, grilled shrimp - 14

- **Fried Shrimp + Waffles**
  house-baked waffle, mango-habanero sauce, maple syrup - 18

- **Waffles**
  housemade belgian waffle, choose strawberry, blueberry or apple topping, maple syrup - 12

- **Coctel de Camarón**
  19 cured cod, mango, yellow & green sweet pepper, habanero

- **Avocado, celery, cucumbers, onion, cilantro**

- **Coctel de Camarón ~ Fish Ceviche**
  GF

- **Ceviche de Camarón**
  oysters topped with shrimp skewer; two eggs cooked your way; served with corn tortillas - 32

- **Ostiones Preparados**
  19 for six

- **Ostiones**
  jalapeño, onion, tomato, cilantro - 15.5

- **Chilequiles**
  GF

- **Huevos Rancheros ~ Ranchers Eggs**
  served with chile verde aioli - market price 24 for three

- **Asada y Huesvos ~ Steak & Eggs**
  12 served with corn tortillas

- **Aguachiles**
  23 jumbo shrimp, hominy, spicy shrimp broth; served with avocado, chile de arbol, onion, radish, tortilla chips - 25

- **Chorizo Hash & Eggs**
  GF

- **Papas Con Chorizo**
  17 served with rice & garlic bread

- **Loaded Brunch Potatoes**
  GF

- **Fried Shrimp + Waffles**
  14 jalapeño & chihuahua cheese polenta, grilled shrimp

- **Papas Con Chorizo ~ Chorizo Hash & Eggs**
  GF

- **Chilaquiles**
  flash fried corn tortilla served in salsa, two eggs cooked your way; chihuahua cheese, sour cream - 16

- **Asada y Huesvos ~ Steak & Eggs**
  18 served with corn tortillas

- **Ostiones**
  jalapeño, onion, tomato, cilantro - 15.5

- **Stuffed Pineapple ~ Papi Relleno**
  GF

- **Huevos Rancheros ~ Ranchers Eggs**
  served with chile verde aioli - market price 24 for three

- **Asada y Huesvos ~ Steak & Eggs**
  14 served with corn tortillas

- **Aguachiles**
  23 jumbo shrimp, hominy, spicy shrimp broth; served with avocado, chile de arbol, onion, radish, tortilla chips - 25

- **Papas Con Chorizo**
  17 served with rice & garlic bread

- **Tostones de Langosta y Aguacate ~ Lobster Avocado Tostones**
  lobster claw & tail meat, sunny side egg, guacamole, cotija cheese, tortones (4 per order) - 26

- **Tostones de Aguacate ~ Avocado Tostones**
  GF *VG
  vegan guacamole, soy chorizo, tostones (4 per order) - 15

- **Queso Fundido**
  GF

- **Griiled jumbo shrimp, chorizo, chihuahua cheese, hass avocado, jalapeno, green pepper, onion; served with corn or flour tortilla - 22

**Egg Brunch**

Served with housemade rice & refried beans.

- **Huevos Rancheros ~ Ranchers Eggs**
  14 served with chile verde aioli - market price 24 for three

- **Asada y Huesvos ~ Steak & Eggs**
  14 served with corn tortillas

- **Aguachiles ~ Spicy Lime Cured Shrimp**
  64 lime cured butterfly jumbo shrimp, jalapeño, onion, garlic - 18

- **Lobster Empanadas**
  served with chipotle aioli - 30 for four

- **Chipotle Lobster Mac & Cheese**
  GF

- **Calamares ~ Calamari**
  flash fried; served with grilled lemon, chipotle aioli - 16

- **Chips & Salsa**
  GF

**Small Plates**

**Tacos**

- **Tacos de Brunch ~ Brunch Tacos**
  GF *VG
  choose: chorizo or soy chorizo, scrambled egg, chihuahua cheese, avocado, tortilla chips, fire roasted salsa; choose flour or corn tortilla (three brunch tacos per order) - 15

- **Bistec ~ Grilled Steak**
  GF

- **Camarón ~ Shrimp**
  GF

- **Served with housemade rice and refried beans.

**ENTREES**

- **Camarones ~ Shrimp**
  12

- **Langostinos ~ Prawns**
  33 choose preparation styles for shrimp / prawns: azul (sautèn-style hot sauce, garlic, 9 spice blend), diablo (extra spicy), mojo de ajo (garlic) or la parrilla (grilled); served with rice & garlic bread

- **Pita Rellena ~ Stuffed Pineapple**
  GF

- **Churro French Toast**
  thick cut challah bread, cinnamon toast crumble, cinnamon ice cream, vanilla & caramel drizzle, syrup - 16

- **Strawberry Tres Leches Pancakes**
  pancakes, house tres leches sauce drizzle, topped with fresh strawberry & whipped cream - 15 for three

**Hamburguesa ~ Burger**

- **8oz. grilled burger, queso fundido (chihuahua cheese, chorizo), avocado, over easy egg, brioche bun, brunch potatoes - 22

- **Rollo de Langosta ~ Mini Lobster Roll**
  GF *VG
  lobster tail & claw meat, chipotle aioli, hass avocado, celery, mini new england buns - 29 for three

**SIDES**

- **Pancake Short Stack**
  two pancakes, syrup, powdered sugar, butter - 8

- **Bacon, Turkey Bacon or Sausage**
  GF *~ 5

- **Challah Toast**
  ~ 3

**Latin-inspired seafood**

**HANDHELDs**

**azulmariscos.com**

**azulmariscos.chicago**

**Available**

- 6F ~ Gluten Free
- V ~ Vegetarian
- VG ~ Vegan
- ~ Extra Spicy

All food served when ready for a true social dining experience. Please note: 18% gratuity added to parties of 5 or more; max 3 checks split per party. Prices subject to change without notice.

*Consumer Advisory: These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
El Pinche
pinches mikes michelada mix, modelo, fresh lime juice, chamoy, tajin rim, shingi garnish
choose: Original Tamarindo Cutecumber ~ 17

Michelada Kit
bottle of pinches mikes michelada mix, six bottles of modelo negra or corona; garnishes: cricket, lime, olive, shingi, takis tortilla chip ~ 65

Me Llamo Paloma
casamigos reposado, grapefruit juice, grapefruit soda, lime juice, agave ~ 17

Cocktails, Pitchers & Cazuelas

Cocktails ~ 16

Margaritas
patron silver tequila, triple sec, lime juice, agave, salt, choose:
spicy mango guava passion fruit
azul classic margarita + blue curaçao

Torre de Margaritas ~ Patron Margarita Tower
choose two margarita flavors; presented in bottle tree ~ 80

Paraiso
captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, espresso bean rim

Mocktails, Non-Alcoholic

Paloma Mocktail
seedlip spice 94, jarritos grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim

Cosmopolitan Mocktail
seedlip citrus grove 42, cranberry juice, lime juice, simple sugar ~ 9

Pomegranate Mocktail
seedlip floral garden, pomegranate syrup, lime juice, simple sugar ~ 9

Horchata Aguas Frescas ~ Cinnamon Rice Water ~ 6

Jamaica Aguas Frescas ~ Hibiscus Fruit Water ~ 6

Piña Aguas Frescas ~ Pineapple Water ~ 6

Happy Monday Coffee
locally roasted beans from chiapas, mexico; medium body & roast; taste notes of jasmine, citrus & chocolate ~ 4

Mexican Hot Chocolate ~ 5

Pitchers ~ 6

(Tall Clay Pot) ~ 150
Cazuela Real

Cocktails, Pitchers & Cazuelas

Cocktails ~ 16

Whiskey / Scotch / Cognac

Bubbles
Ace Rosé ~ 1550
Ace of Spades ~ 950
Dom Pérignon Luminous ~ 1100
Dom Pérignon Rosé ~ 850
Dom Pérignon Luminous ~ 550
Veuve Clicquot ~ 600
Veuve Clicquot ~ 325
Moët & Chandon Nectar Rosé ~ 325

Bottles

Tequila & Mezcal
Patron Añejo ~ 525
Patron Reposado ~ 450
Patron Silver ~ 350
Casamigos Añejo ~ 550
Casamigos Reposado ~ 475
Casa Dragones ~ 1200
Clase Azul Mezcal Guerrero ~ 1500
Clase Azul Mezcal ~ 1200
Clase Azul Reposado ~ 750
Clase Azul Plata ~ 725

Vodka
Grey Goose ~ 525
Grey Goose ~ 575
Tito’s ~ 295
Effen ~ Flavors ~ 245

Whiskey / Scotch / Cognac
Macallan 18 ~ 750
Macallan 12 ~ 375
Johnnie Walker Blue Label ~ 700
Johnnie Walker Black Label ~ 350
Buchanan’s 21 ~ 600
Buchanan’s 18 ~ 400
Buchanan’s 12 ~ 275
Hennessy ~ 450
Jameson ~ 275

Mimosa Clásico
cava, orange juice ~ 17

Puesta De Sol
mezcal, cava, pomegranate, orange juice ~ 17

Si Sera, Sera Rosé
beerfeater london pink gin, sparkling rose, fresh lemon juice ~ 17

Fresas Con Crema
grey goose essence strawberry & lemongrass vodka, watermelon red bull, coconut cream, pineapple juice, lime juice ~ 17

La Mula Fresa ~ Strawberry Mule
don julio silver, strawberry puree, ginger beer, lime juice, mint ~ 15

Espresso 45
grey goose vodka, kahlúa coffee liquor, licor 45, espresso ~ 17

Abuelita’s Mexican Hot Chocolate
1800 reposado tequila, whipped cream, marshmallows, chocolate syrup, sucan crema dulce de leche cookie ~ 17

Cerveza

Drafts
Modelos ~ 9
Founders All Day IPA ~ 8
Bell’s Two Hearted ~ 8

Bottles

Bottles
Dos Equis ~ 8
Modelo Negra ~ 8
Corona ~ 8

Cans

Cans
Dos Equis ~ 7
cucumber, lime + salt, pineapple, watermelon Flight one of each flavor ~ 20

Hard Seltzer

High Noon ~ 8
exotic pineapple grapefruit black cherry peach pineapple watermelon

Please note: 18% gratuity is added to parties of 5 or more; 20% gratuity is added to bottle service; max 3 checks split per party. Prices subject to change without notice.

Latin-inspired drinks
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