HOUSE SPECIALS

Testones de Langosta y Aguacate – Lebster Avocado “Testones”
lobster claw & tail meat, sunny side egg, guacamole, cotija cheese, testones (4 per order) - 24

Testones de Aguacate – Avocado “Testones”* GF VG
vegan guacamole, soy chorito, testones (4 per order) - 15

Shrimp – Polenta
jalapeño & chihuahua cheese polenta, grilled shrimp - 12

Queso Fundido GF
grilled jumbo shrimp, chorito, chihuahua cheese, hass avocado, jalapeño, green pepper, onion; served with corn or flour tortilla - 20

Fried Shrimp + Waffles
mango-habanero sauce, syrup - 18

Waffles
with strawberry or blueberry syrup - 12

Testada Francesa con Churro – 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

EGG BRUNCH

Chilaquiles GF
floral fried corn tortillas cooked in salsa, two eggs cooked your way, chihuahua cheese, sour cream - 16
cheese: salsa roja - salsa verde - diablo sauce (extra spicy) *
add: chorito / chicken - 5 steak - 8 shrimp - 9 lebster - 14

Huevos Rancheros – Rancher Eggs* GF
two eggs cooked your way, testada, house made rice and beans - 14
add: chorito / chicken - 5 steak - 8 shrimp - 9 lebster - 14

Asada y Huevos – Steak & Eggs* GF
marinated grilled skirt steak, two eggs cooked your way; served with corn tortillas - 25

Chipotle Eggs Benedict
testones, two eggs cooked your way, chipotle hollandaise sauce - 12
add: chorito / chicken - 5 steak - 8 shrimp - 9 lebster - 14

Papas Con Chorito – Chorizo Hash & Eggs* GF
chorito, onions, brunch potatoes topped with two eggs cooked your way; served with corn tortillas - 18; sub soy chorito upon request

SMALL PLATES

Ostiones – Oysters* GF
blue point oysters, new port - 16 for six

Ostiones Preparados – Prepped Oysters* GF
oysters topped with shrimp ceviche - 23 for six

Ceviche de Camarón – Shrimp Ceviche* GF
lime cured shrimp, freshly diced cucumber, hass avocado, jalapeño, onion, tomato, cilantro - 14.5

Ceviche de Pescado – Fish Ceviche* GF
cured cod, mango, yellow & green sweet pepper, habanero - 18

Coceted de Camarón – Shrimp Cocktail* GF
crispy shrimp in spicy housemade cocktail sauce, avocado, celery, cucumbers, onion, cilantro - 16.5

Aguachilles – Spicy Lime Cured Shrimp* GF
lime cured butterfly jumbo shrimp, jalapeno, onion, garlic - 18

Chips de Tortilla y Salsa – Chips & Salsa* V G GF - 9

Guacamole GF - 14.5

Empanadas de Langosta Con Queso – Lebster & Cheese Empanadas
served with chipotle aioli - market price 24 for three
- 8 for each additional empanada

Calamares – Calamari
floral fried, served with grilled lemon, chipotle aioli - 16

Macarrones con Queso de Langosta –
Chipotle Lebster Mac & Cheese
chipotle cream sauce, chihuahua cheese, cavatappi pasta - 21

Chipotle Mac & Cheese (No Lebster) – 12

Pocelo de Camarón – Shrimp Pocelo
jumbo shrimp, hominy, spicy shrimp broth; served with avocado, chile de arbol, onion, cilantro, lime, redish, tortilla chips - 23

Ensalada – House Salad GF V
grilled pineapple, grilled jalapeno, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, green goddess dressing - 14
add chicken - 5 steak - 8 shrimp - 10 salmon - 16

ENTREES

Camarones – Shrimp – 12

Langostinos – Prawns – 33
chowder preparation styles for shrimp / prawns:
azul (mayo-style hot sauce, garlic, 8 spice blend),
diablo (extra spicy), mojito de ajo (garlic) or a la parillita (grilled);
served with rice & garlic bread

Pita Rollena – Stuffed Pineapple GF
ocotopus, lebster, jumbo shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese, served with rice & garlic bread - 24

TACOS

No Substitutions / Modifications*

Four tacos per order and served with sides of rice & beans, unless noted.

Tacos de Brunch – Brunch Tacos* GF
chorito or soy chorito, scrambled egg, chihuahua cheese, avocado, tortilla chips, flour roasted salsa; cheese flour or corn tortilla (three brunch tacos per order) - 15

Bisted – Grilled Steak* GF
onion, cilantro, corn tortilla - 19

Camarón – Shrimp*
glazed marinated Gulf shrimp, red cabbage, hass avocado, chipotle aioli, flour tortilla (three per order) - 17

Vegan Brunch Taco* VG
soy chorito, potato, red onion, green pepper, flour roasted salsa; choose flour or corn tortilla (14)

Pollo – Grilled Chicken* GF
onion, cilantro, corn tortilla - 16

Vegetal – Veggie* VG
avocado, grilled cucumini & ají, roasted corn, chipotle aioli, flour tortilla - 14

SIDEs

Testones GF
majo (garlic) dipping sauce - 7

Brunch de Patatas – Brunch Potatoes GF SF
sliced Idaho potatoes, seasoned & grilled a la plancha - 9

Loaded Brunch Potatoes GF SF
chihuahua cheese, pinto beans, onion - 12

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

Bacon, Turkey Bacon or Sausage GF SF - 5

Challah Toast – 3

HANDHELDs

Hamburgúnea – Burger*
8 oz. grilled burger, queso fundido (chihuahua cheese, chorito), avocado, over easy egg, briche buns; brunch potatoes - 21

Rollo de Langosta – Mini Lebster Roll No Modifications
lobster tail & claw meat, chipotle aioli, hass avocado, celery, mini new england buns - 20 for three

Latin-inspired seafood

EXECUTIVE CHEF / MICHAEL HERNÁNDEZ

azulmariscos.com @azulmariscoschicago

Available GF SF V Vegetarian VG SF Vegan F – Feta Spicy

All food served when ready for a true social dining experience. Please note: 100% gratuity added to parties of 5 or more, 100% gratuity added to bottle service; max 2 checks split per party.

*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.
### Brunch Cocktails

**El Pinche**
- pinches michelada mix, modelo, fresh lime juice, chayote, taquero rim, shrimp garnish;
- Original: Tamarindo Curcutem – 16

**Michelada Kit**
- bottle of pinches michelada mix, six bottles of modelo negro or corona; garnishes: cracker, lime, olive, shrimp, taquero tortilla chip – 65

**Me Llamo Paloma**
- casamiento reyes pils, grapefruit juice, grapefruit soda, lime juice, agave – 14

### Cocktails, PITCHERS & CAZUELAS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Cazuela Real</strong> (Large Clay Pot)</td>
<td>150</td>
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</tbody>
</table>
| **Cantarito**
  - centenario plata tequila, jarritos grapefruit soda, orange juice, fresh lime juice, taquero & chamoy rim | |
| **Pomegranate Sangria**
  - red wine, apple brandy, triple sec, pomegranate juice, fresh pineapple & apple | |
| **White Peach Sangria**
  - pinot grigio, peach schnapps, apple brandy, peach nectar, fresh pineapple & apple | |

### MOCKTails, NON-ALCOHOLIC

<table>
<thead>
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</table>
| **Paloma Mocktail**
  - seedlip spice 64, jarritos grapefruit, lime juice, simple syrup, salt – 9 | |
| **Cosmopolitan Mocktail**
  - seedlip citrus grave 42, cranberry juice, lime juice, simple syrup – 9 | |
| **Pomegranate Mocktail**
  - seedlip floral garden, pomegranate syrup, lime juice, simple syrup – 9 | |
| **Horchata Agua Fresca** – Cinnamon Rice Water | 6 |
| **Jamaica Agua Fresca** – Hibiscus Fruit Water | 6 |
| **Piña Agua Fresca** – 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

### Orange Juice – 4

### Fiji Bottled Water – 4

### Topo Chico Sparkling Mineral Water – 6

### Coke, Diet Coke, Sprite, Cranberry Juice, Lemonade – 4

### CERVEZA

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
</table>
| **Drafts**
  - Modelo – 6
  - Goose Island 312 – 6 | |
| **Founders All Day IPA – 7** | |
| **Bell’s Two Hearted – 7** | |
| **Guinness – 7** | |

### Bottles

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Des Equis – 8</strong></td>
<td></td>
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<tr>
<td><strong>Modela Negra – 8</strong></td>
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<tr>
<td><strong>Corona – 8</strong></td>
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</table>

### Cans

<table>
<thead>
<tr>
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</thead>
</table>
| **Des Equis – 7**
  - cucumber, lime, salt, pineapple, watermelon | Flight of all flavors – 28 |
| **High Noon – 8**
  - black cherry, grapefruit, lime, peach, pineapple, watermelon | |

### Bottles Service

<table>
<thead>
<tr>
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</thead>
</table>
| **Tequila & Mezcal**
  - Patrón Añejo – 525 |
|  - Patron Reposado – 450 |
|  - Patrón Silver – 350 |
|  - Casamigos Añejo – 550 |
|  - Casamigos Reposado – 475 |
|  - Casa Dragones – 1200 |
|  - Clase Azul Mezcal Guerrerro – 1500 |
|  - Clase Azul Mezcal – 1200 |
|  - Clase Azul Reposado – 750 |
|  - Clase Azul Plata – 725 | |
| **Vodka**
  - Grey Goose – 525 Magic |
|  - Grey Goose – 525 Magic |
|  - Title’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 | |
| **Bubbles**
  - Ace Rosé – 1550 |
|  - Ace of Spades – 950 |
|  - Dom Pérignon Luminous – 1700 Magic | |
|  - Dom Pérignon Rosé – 650 | |
|  - Dom Pérignon Luminous – 550 | |
|  - Veuve Clicquot – 600 Magic | |
|  - Veuve Clicquot – 325 | |
|  - Moët & Chandon Nectar Rosé – 325 | |

**Latin-inspired drinks**

BAR MANAGER / MIGUEL BRANDO

azulmariscos.com / @azulmariscoschicago

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*Note: 18% gratuity is added to parties of 5 or more; 20% gratuity is added to bottle service, one check split per party.*