EXECUTIVE CHEF  Latin-inspired seafood

Grilled King Crab Legs
~ 40 entrée ~ 72 per kilo / 37 per half kilo
choose your preparation style
Platillo de Arrachera
Snow Crab
~ market price 124 entrée ~ mp  240 per kilo  / mp 124 per half kilo
grilled marinated skirt steak served with housemade salsa, corn tortillas, refried beans
~ 32 entrée ~ 56 per kilo  / 28 per half kilo
prepared with azul sauce; served with spiced butter sauce
Jackfruit Al Pastor
avocado, chipotle aioli, flour tortilla ~
~ 18 per half kilo

PREMIUM SHAREABLES

Mariscada ~ Seafood Platter (served hail). alaskan king crab leg, lobster, langostino, jumbo shrimp, roasted corn ~ market price 250 full  360 half
Seafood Tower (served cold) alaskan king crab leg, lobster, jumbo shrimp, oysters; served with cocktail sauce, mignonette, lime, hot sauce, call on the side ~ 195

SHARE OR ENTREE

Order as an Entree or a Shareable.

ENTRÉES served with housemade rice & toasted garlic bread, unless noted.
SHAREABLES are proteins only and are available in 1, 1 1/2 or 2 kilos.

PREPARATION STYLES
choose your preparation style
~ 35 entrée ~ 56 per kilo / 28 per half kilo
Camarones ~ Shrimp
~ 32 entrée ~ 56 per kilo / 28 per half kilo
Snow Crab
choose your preparation style
~ 40 entrée ~ 72 per kilo / 37 per half kilo
Grilled King Crab Legs
prepared with aztec sauce, served with spiced butter sauce ~ market price 124 entrée ~ mp 240 per kilo / mp 124 per half kilo
Platillo de Arrachera ~ Grilled Skirt Steak*
grilled marinated skirt steak served with housemade salsa, corn tortillas, roasted beans ~ 40 entrée ~ 70 per kilo / 36 per half kilo

MAIL AND MORE

Mary Tierra ~ Surf & Turf*
grilled marinated skirt steak with your choice of grilled, jumbo shrimp, lobster or alaskan king crab legs; served with roasted corn with garlic butter & refried beans with jumbo shrimp ~ 68 with lobster ~ 76 with alaskan king crab legs ~ market price 152
Paella
lobster, octopus, shrimp, chorizo, mussels, green peas, green pepper, onion, spanish rice ~ 40
Salmon a la Parrilla ~ Grilled Salmon*
both all natural wild caught salmon, tequila honey glaze, housemade fennel with fennel honey sauce with azul sauce ~ 35
Huechachino ~ Red Snapper
whole red snapper, choose your preparation style ~ 41 grilled served with citrus champagne sauce
Flash Fried served with serrano sauce/sauted tomato, green olive, caper, onion, jalapeno) or mojo de ajo (garlic sauce)
Please allow 10-15 minutes to prepare.
Scallions sautéed and served with remoulace sauce (lemon,garlic, parsley) ~ 20

ALL DAY SPECIALS

Lunchdeal ~ 2 for $25
All entrées served with housemade rice and toasted garlic bread, unless noted.

As Seen on Chicago’s Best TV!
Pita Bellissia ~ Stuffed Pineapple*
octopus, lobster, jumbo shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese ~ 40
Pasta de Mariscos ~ Seafood Pasta
octopus, lobster, jumbo shrimp, mussels, chipotle cream sauce, cavatappi pasta topped with chihuahua cheese, garnished with freshly chopped cilantro ~ 40
Ravioli de Langosta ~ Lobster Ravioli
lobster and cheese stuffed ravioli, sautéed in mojo de ajo sauce, topped with lobster meat and corn ~ 16
Camarones Fritos ~ Fried Shrimp
fried extra jumbo shrimp, kababero orange sauce ~ 32
Seafood Fritas
crispy corn tortilla filled with lobster, crab, shrimp, chihuahua chesra, avocado, lettuce, tomato, sour sauce; served with rice and beans ~ 35 for four
Seafood Pinchos
mexican grill filled with cheese, lobster, crab and shrimp topped with lettuce, tomatoes, sour sauce, cotija cheese & salsa; served with rice and beans ~ 31 for three

TACOS & HANDHELD

Served with onion, cilantro & housemade fire roasted salsa plus sides of rice & beans; 3 tacos per order served on corn tortillas (soy + mi) ~ 15, unless noted.

TACOS & HANDHELD

Bistec ~ Steak* ~ 19
Pulpo ~ Chick’n* ~ 16
Jackfruit Al Pastor
grilled onion, grilled pineapple, cilantro, chile con carne ~ 16
Ahi Tuna ~ Ahi grilled ahi tuna, guacamole, fried onions, remoulade lettuce cup (four per order) ~ 23
Camarones ~ Shrimp*
grilled marinated grilled shrimp, red cabbage, huss avocado; chipotle aioli, flour tortilla ~ 18
Vegetal ~ Veggie* ~ 22
avocado, grilled zucchini & squash, roasted corn, chipotle aioli, flour tortilla ~ 15
Vegana ~ Vegan* ~ 22
sautéed vegetable, potato, red onion, green pepper, flour tortilla ~ 14
Hamburguesa ~ Chipotle Burger*
bun, grilled burger topped with guacamole (chihuahua chesse, chilantro), egg, huss avocado, chipotle aioli, black bean broccoli; served with waffle fries ~ 22
El Frijol ~ Black Beans Veggie Burger*
black bean, patty, chihuahua cheese, tortilla chips, guacamole, cotija cheese, chipotle aioli, broccoli base; served with waffle fries ~ 17

CALDO & ENSALADA

Pujol de Camarones ~ Shrimp Pozole
jumbo shrimp, herring, spicy shrimp broth; served with huss avocado, chile de arbol, onion, cilantro, lime, tortilla, tortilla chips ~ 25
Caldo de Siete Mares ~ Seven Seas Soup
cod, mussel, octopus, langostino, shrimp, spicy corn broth, zucchini, squash, corn on the cob, served with tortilla, avocado, cilantro, onion, orange ~ 29

Sides

Taco de Camarones ~ Shrimp Tacos
jumbo shrimp, chihuahua cheese, served with lime, cilantro ~ 16
Ensalada ~ House Salad ~ 16 ~ 14 ~ 12 ~ 9
grilled pineapple, grilled jalapeno, huss avocado, tomato, cucumber, red onion, romaine, tortilla strips, green goddess dressing ~ 16 ~ add chicken ~ 4 ~ add shrimp ~ 10 ~ add steak ~ 9 ~ add salmon ~ 16

Dessert

Central-inspired seafood
azulmariscos.com @azulmariscoschicago
EXECUTIVE CHEF / MICHIEL HERNANDEZ
Available ~ 9 ~ Vegetarian ~ 10 ~ Vegan ~ GF ~ Gluten Free

Food is served when it’s ready, including entrées, for a true social dining experience. Please note, quality of IT is an add on purchase of 5 or more; max 3 checks split per party. Please subject to change with notice.

*Consumer Advisory: These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Mariscos ~ Seafood Quesadilla
crispy corn tortilla filled with lobster, crab, shrimp, chihuahua cheese, avocado, huss 0-3 price creamy dipping sauce ~ 20 for four
Rollo de Langosta ~ Mini Lobster Rolls*
lobster tail & corn meat, chipotle aioli, huss avocado, green pepper, onion, corn or flour tortilla ~ 22
Queso Fundido ~
grilled jumbo shrimp, chihuahua, chihuahua cheese, avocado, jalapeno, green pepper, onion, corn or flour tortilla ~ 22
Guacamole & Chiles ~
huss avocado, lime, cilantro, jalapeno, red onion, asado ~ market price 125
Chips & Salsa* ~ 9 ~
Eleve
fri cooked corn on the cob, housemade chipotle aioli, cotija cheese, butter, jai, lime ~ 11 for three pieces

Mole \*

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For all orders can be made through phone, 011 55 5555 5555, or email: luz mariscos@azulmariscos.com
**Cocktails & Pitchers & Caazuelas**

**Margaritas**
- patron silver tequila, triple sec, fresh lime juice, salt
- choose your flavor: spicy mango, guava, passion fruit, anejo margarita, blue curaçao

**Toro de Margaritas - Patron Margarita Tower**
- choose two margarita flavors; presented in bottle tree - $80

**Carbonita**
- Captain Morgan dark rum, coconut cream, pineapple juice, fresh lime juice, tajin rim

**Quatro Paraiso**
- patron silver tequila, horchata syrup, simple syrup, lime

**El Pinche**
- patron silver tequila, pineapple, peach schnapps, apple brandy, strawberry purée, vanilla, pineapple, lime

**Red Apple Sangria**
- red wine, apple brandy, apple cider, triple sec, fresh apple

**Guanaba**
- pina guava, peach schnapps, apple brandy, guava purée, sliced pineapple, diced apple

**Cocktails**
- red wine, apple brandy, apple cider, triple sec, fresh apple

**Specialty Cocktails**

**Dos Caras**
- patron silver tequila, lime juice, triple sec, agave, pineapple juice - $16

**La Sandia**
- grey goose, watermelon, basil, fresh lime juice, simple syrup, tajin - $16

**Blackberry Smash**
- 400-mg cannabis, fresh blackberries, fresh lime juice, agave - $16

**Mocktails & Non-Alcoholic**

**Paloma Mocktail**
- seedlip citrus grove 42, cranberry juice, lime juice, simple syrup - $9

**Cosmopolitan Mocktail**
- seedlip spice 94, jarritos grapefruit, lime juice, simple syrup, salt - $16

**Happy Monday Coffee**
- locally roasted beans from chicero, medium body & roast; taste notes of jasmine, citrus & chocolate - $4

**Bottles Service**

**Bottles**
- Dos Equs - 8
- Modelo Negra - 8
- Corona - 6
- Michelada Light - 7
- Bud Light - 6
- Guinness - 7

**Cans**
- Dos Equs - 7
- Modelo Negra - 9
- Corona - 6
- Michelada Light - 7

**Azul Mariacos**
- Patron Silver, blue curaçao, lime, papaya, rose exotic pineapple

**Plug & Pinches**
- twelve shots presented in a “tree;” choose one or two flavors.

**Mochito**
- corona, lime, red wine, apple brandy, apple cider, triple sec, fresh apple

**Red Apple Mango**
- red wine, apple brandy, apple cider, triple sec, fresh apple

**Whiskey / Scotch / Cognac**
- Macallan 12 - 125
- Johnnie Walker Black Label - 150
- Buchanan’s 10 - 110
- Buchanan’s 12 - 105
- Chivas 12 - 95
- Johnnie Walker Blue Label - 130

**Wine**

**Champagne**
- Moët & Chandon Nectar Rosé - 225
- Veuve Clicquot - 350
- Dom Pérignon Rosé - 350
- Moët & Chandon - 300
- Ace of Spades - 300

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**Tequila & Mezcal**
- Patron Anejo - $32
- Patrón Reposado - $45
- Patrón Silver - $35
- Cuervo Silver - $50
- Cuervo Black - $50
- Casa Dragones - $120
- Casa Águila - $150
- Casa Águila Mezcal Guerrero - $150
- Casa Águila Mezcal - $120
- Casa Águila Reposado - $70
- Casa Águila Anejo - $75

**Vodka**
- Grey Goose Vodka - $52
- Smirnoff - $25
- Ketel One - $25
- Grey Goose - $25

**Tequila**
- Don Julio 1942 - $750
- Don Julio Anejo - $550
- Don Julio Reposado - $475
- Don Julio Silver - $375
- Don Julio Tequila - $500
- Don Julio Tequila - $650
- Don Julio Reposado - $325
- Don Julio Anejo - $500
- Don Julio Mezcal - $450

**Bubbles**
- Ace of Spades - $325
- Dom Perignon - $325
- Moët & Chandon - $325
- Veuve Clicquot - $325

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