



Mariscada

Build your own seafood platter

MIX & MATCH half-pound

LANGOSTINOS 22

SHRIMP 16

SNOW CRAB 19

MUSSELS 15

CLAMS 15

LOBSTER TAIL 33

CHOOSE PREP STYLE

AZUL CHOOSE ONE MEDIUM • SPICY • EXTRA SPICY
Nayarit-style, garlic, 9-spice blend

A LA PARRILLA
grilled

DIABLO
extra spicy

MOJO DE AJO
garlic

SHARED PLATE

Signature presentation served hot.
Please allow 20+ minutes to prepare.

HOOK IT UP! GF

Seafood Platter
snow crab legs, lobster,
langostino, shrimp, roasted
corn with rice & garlic bread.
Available in: Azul Sauce or Mojo de Ajo
Serves 4 to 6 people - 250

AVAILABLE V - Vegetarian VGN - Vegan GF - Gluten Free

Latin-inspired seafood

EXECUTIVE CHEF / MICHAEL HERNANDEZ • @azulmariscoschicago

AZUL



STARTERS

EMPANADAS DE LANGOSTA - Lobster Empanadas
lobster claw & tail meat, cheese, stuffed
pastry dough; served with chipotle aioli - 10 each

CEVICHE DE CAMARÓN - Shrimp Ceviche* GF
lime cured shrimp, freshly diced cucumber, hass avocado,
jalapeño, onion, tomato, cilantro - 16.5

CAMARÓN FRITO
Fried Shrimp , habanero-mango salsa - 19

AGUACHILES - Spicy Lime Cured Shrimp, cucumber,
red onion - 19

WINGS - 6 PIECES choose one -
valentina, garlic buffalo, garlic parmesan, bbq, jerk - 15

BUFFALO FRIED SHRIMP - 15

NACHOS - steak, chicken or shrimp - 15

MARISQUESOS - Seafood Quesadilla GF
crispy corn tortilla filled with shrimp, cheese;
azul 9-spice creamy dipping sauce - 19

SEAFOOD FLAUTAS
crispy corn tortillas filled with shrimp, cheese, topped
w/ avocado salsa, lettuce, tomato, sour cream - 17

TUNA TARTARE
sushi grade ahi tuna, bell peppers, mango, avocado, with
citrus juice; served in phyllo cups - 22

CALAMARES
flash fried; served with grilled lemon, chipotle aioli - 18

ELOTE
fire roasted corn on the cob, housemade chipotle aioli,
cotija cheese, butter, tajin, lime ~ 11 for three

QUESO FUNDIDO GF
grilled shrimp, chorizo, cheese, jalapeño,
green pepper, onion; corn or flour tortillas - 19.50

GUACAMOLE & CHIPS* GF
ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli,
tortilla chips ~ market price 14

CHIPS & SALSA* VGN • GF
housemade fire roasted salsa, tortilla chips - 8

Food is served when it's ready, including entrées, for a true social dining experience. Please note, gratuity of 18% is added to parties of 6 or more; max 3 checks split per party Prices subject to change without notice. 3% surcharge.
*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.
Due to the fluctuating costs of goods, prices of some items have increased. If/when the market conditions stabilize, pre-inflation pricing will return. We appreciate your patronage and support of smal businesses.

TACOS

All tacos served with onion, cilantro & housemade fire roasted salsa on corn tortillas, unless noted.

Add a side of rice & beans for 5
~ Subsitute tortillas for lettuce shells

BISTEC - Steak GF

grilled marinated steak, onion, cilantro, corn tortilla, salsa - 5.5 each

POLLO ~ Jerk Chicken GF

grilled marinated chicken thigh, onion, cilantro, corn tortilla, mango - 5.5 each

FISH

grilled cod, mango salsa, corn tortillas - 8 each

AHI TUNA* GF

sushi grade ahi tuna, guacamole, frizzled onions, romaine lettuce cup - 6 each

CAMARON ~ Shrimp

grilled marinated shrimp, red cabbage, hass avocado, chipotle aioli, flour tortilla - 6.5

VEGANA ~ Vegan VGN

soy chorizo, potato, red onion, jalapeño, fire roasted salsa - 5 each

GRILLED SALMON

grilled marinated salmon, mango pico de gallo, spicy house sauce, corn tortilla - 9.5

CALDO & ENSALADA

CHICKEN POZOLE VERDE

pulled chicken hominy soup, tomatillo & pepper broth; served with onions, cilantro, cabbage, tortilla chips - 18 bowl ~ 10 cup

ENSALADA - House Salad V GF

grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, green goddess dressing - 14
add chicken ~ 4 add steak - 9

SIDES

ARROZ - Rice GF

white rice cooked in chicken stock with mixed veggies
4.5 small ~ 10 large

PAN DE AJO - Garlic Bread VG

5 small ~ 8 half loaf

SIDE SALAD - 7 VG

FRIJOLES - Refried Beans

GF VG
vegetarian prepped refried beans
4.5 small ~ 10 large

SEASONED WAFFLE FRIES - 6

EXTRA SAUCE -7
Azul / Diabla / Mojo de Ajo

DESSERT

CHURROS

caramel & chocolate drizzle; served with cinnamon ice cream - 12

MOLTEN CHOCOLATE CAKE

bittersweet dark chocolate, fresh berries, cinnamon ice cream, chocolate sauce - 12

ENTREES

PLATILLO DE ARRACHERA - Grilled Skirt Steak*

grilled marinated skirt steak with garlic - 35
with shrimp - +21
with snowcrab - +28
with lobster - +37

HUACHINANGO ~ Red Snapper

whole red snapper, choose your preparation style - 42
Sauce: Azul, Mojo, or Diablo

SALMON A LA PARRILLA - Grilled Salmon* GF

fresh atlantic wild caught salmon, tequila honey glaze, housemade fire roasted salsa with hass avocado; served with rice & garlic bread - 29

CHIPOTLE MAC & CHEESE

chipotle cream sauce, chihuahua cheese, cavatappi pasta (no bread) - 19
with lobster tail and claw meat - 26

SIZZLING FAJITA

Your choice of protein, sautéed with onions and bell peppers, served on a sizzling skillet. Accompanied by a side of rice,tortillas and bean Duo \$33 (2 proteins) ~ Trio \$40 ~ Steak \$28 ~ Shrimp \$25 ~ Chicken \$25

HANDHELDS

BURGER SLIDERS

roasted jalapeño, guacamole, cheese; brioche bun - 15 for three

CRAB CAKE SLIDERS

avocado salsa, lettuce, tomato; brioche bun - 6.5 each

MINI SHRIMP PO BOYS

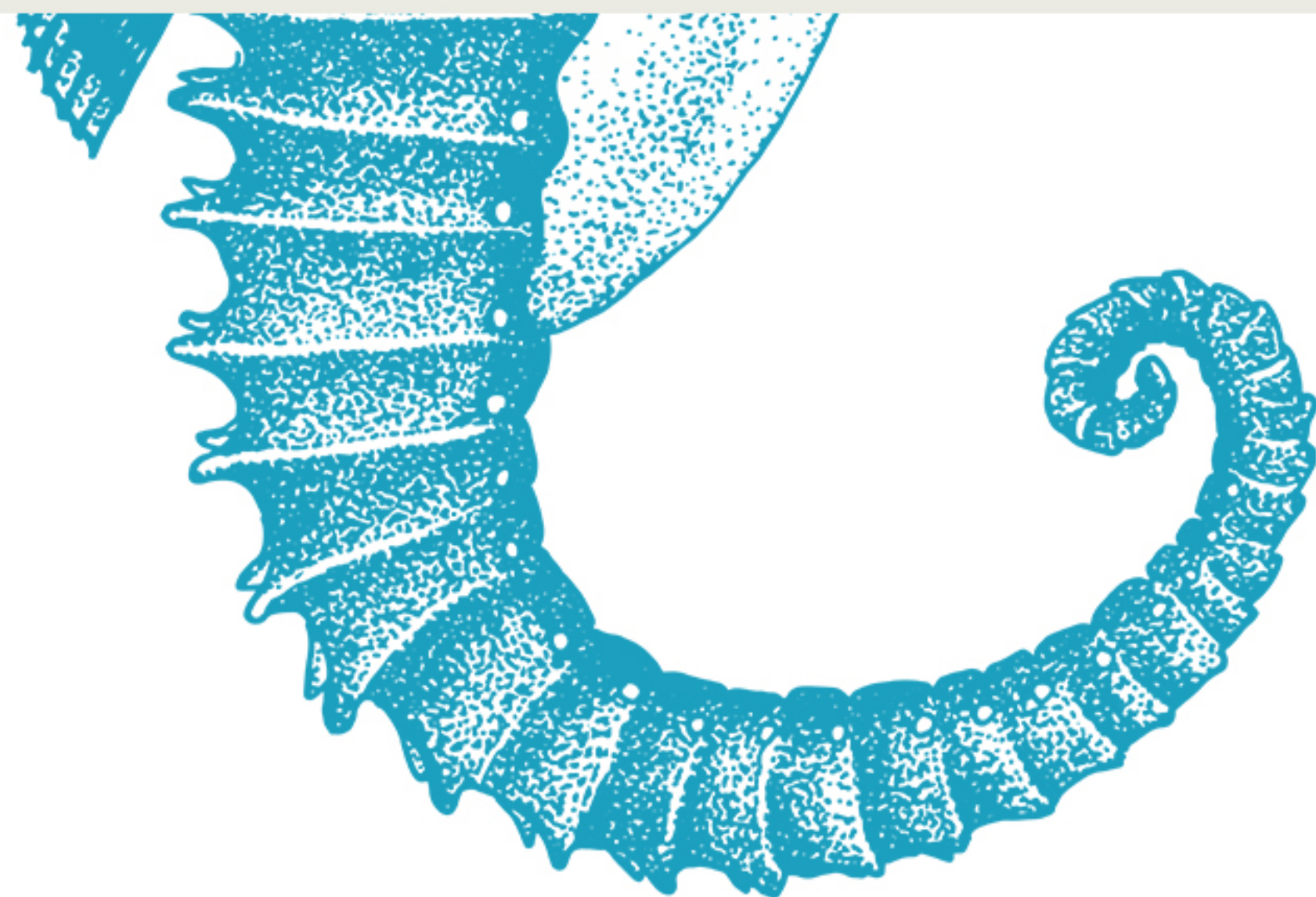
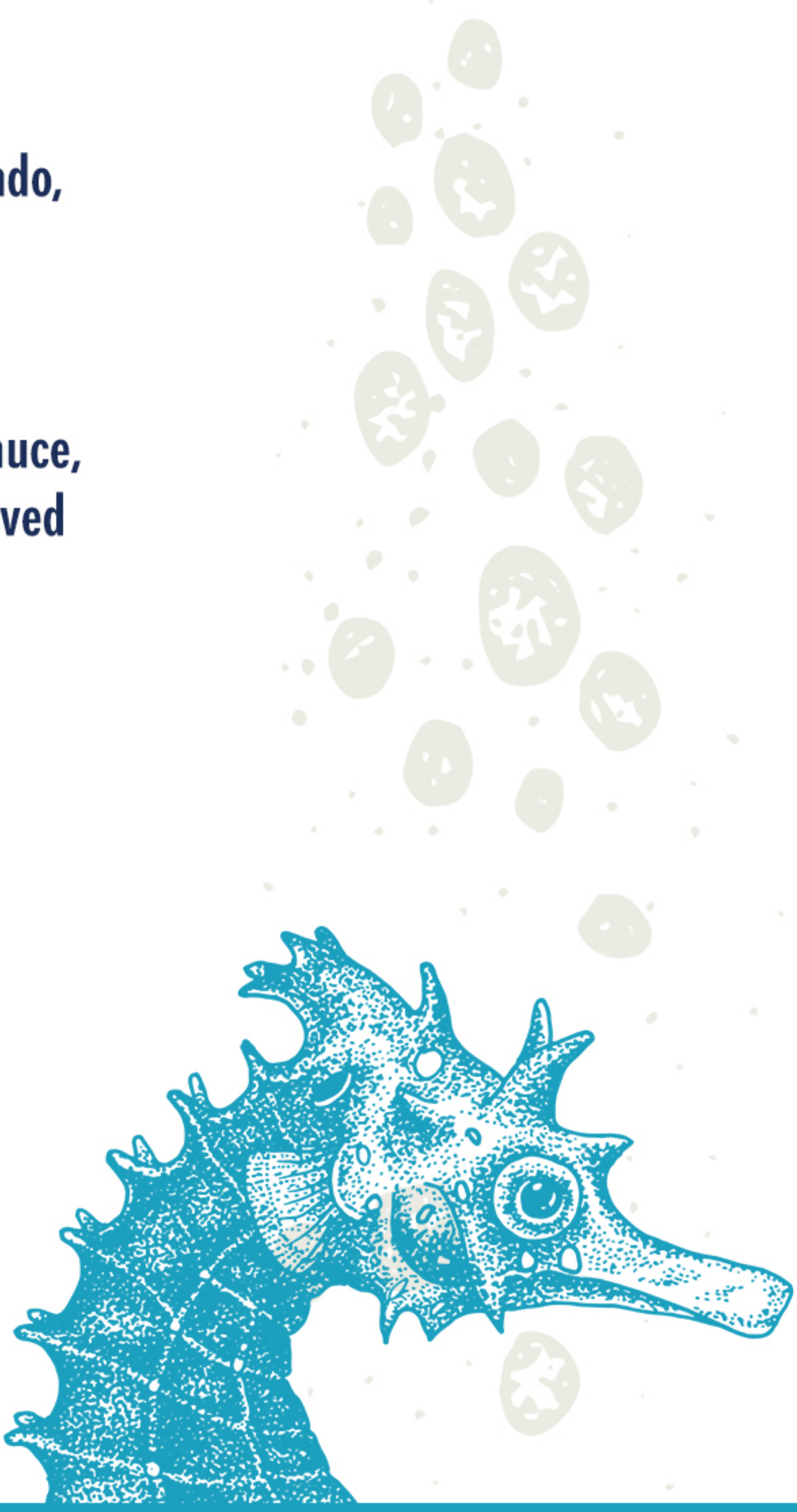
Fried shrimp, lettuce, tomato, chipotle mayo; mini new england bun - 6.50 each

ROLLO DE LANGOSTA - Mini Lobster Rolls*

lobster tail & claw meat, chipotle aioli, hass avocado, celery; mini new england bun - 12 each

PESCADITO - 15

Crispy Alaskan Pollock patty topped with tartar sauce, melted American cheese, and fresh lettuce, all served with a side of waffle fries.



WINE

Glass / Bottle / 1.5L Bottle

RED

- Meiomi, Pinot Noir Sonoma Coast, CA - 13 / 53
- Silvergate, Pinot Noir Sonoma County, CA - 12 / 53
- Finca Nueva, Tempranillo Calatayud, Spain - 15 / 62
- Caymus Conundrum, Red Blend Monterey, CA - 13 / 55
- Arinzano, Tempranillo Navarre, Spain

ROSÉ

- Whispering Angel Cotes de Province, france - 13 / 55 / 110

WHITE

- Finca Nueva, Pinot Grigio Rueda, Spain - 14 / 56
- Chateau Ste Michelle, Riesling Columbia Valley - 11/48
- Joel Gott, Chardonnay Monterey, CA - 13 / 53
- Kim Crawford, Sauvignon Blanc Marlborough, New lealand - 14 / 58

CERVEZA & SELTZER

DRAFTS

- Modelo - 10
- Dos Equis - 10
- Pacifico - 10
- Miller Lite - 9
- Heineken - 10

BOTTLES

- Dos Equis - 9
- Victoria - 9
- Modelo Negra - 9
- Corona - 9
- Miller Lite - 8

HARD SELTZER

- Topo Chico - 9
- exotic pineapple
- strawberry guava
- tangy lemon lime
- tropical mango
- High Noon - 9
- passion fruit
- pineapple

MOCKTAILS & NON-ALCOHOLIC

PALOMA MOCKTAIL

seedlip spice 94, jarritos grapefruit, lime juice, simple syrup, salt - 10

COSMOPOLITAN MOCKTAIL

seedlip citrus grove 42, cranberry juice, lime juice, simple syrup - 10

POMEGRANATE MOCKTAIL

seedlip floral garden, pomegranate syrup, lime juice, simple syrup - 10

Corona ~ Non Alcoholic - 7

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Horchata Agua Fresca - Cinnamon Rice Water - 6

Jamaica Agua Fresca - Hibiscus Fruit Water - 6

Tamarindo Agua Fresca - Tamarind Flavor Water - 6

Fijl Bottled Water - 6

Topo Chico Sparkling Mineral Water - 6

Coke, Diet Coke, Sprite, Cranberry Juice, Lemonade - 4

Mexican Coke - 5

BOTTLE SERVICE

1 oz Shot/Bottle

TEQUILA & MEZCAL

- Clase Azul Reposado - 36/550
- Clase Azul Plata - 36/400
- Casamigos Añejo - 22/500
- Casamigos Reposado - 17/350
- Don Julio 1942 - 32/550
- Don Julio 70 - 28/500
- Don Julio Añejo - 25/500
- Don Julio Reposado - 18/350
- Don Julio Silver - 14/300
- 1800 Cristalino - 20/450
- Gran Centenario Reposado - 14/325
- Gran Centenario Plata - 14/300

VODKA

- Grey Goose Magnum - 525
- Grey Goose - 13/295
- Tito's - 13/295

WHISKEY / SCOTCH / COGNAC

- Macallan 18 - 43/600
- Macallan 12 - 16/375
- Johnnie Walker Blue Label - 46/600
- Johnnie Walker Black Label - 15/350
- Buchanan's 18 - 15/325
- Buchanan's 12 - 13/275
- Hennessy - 16/350
- Jameson - 12/275

BUBBLES

- Ace Rosé - 1550
- Ace of Spades - 950
- Dom Pérignon Luminous Magnum - 1100
- Dom Pérignon Rosé - 850
- Dom Pérignon Luminous - 550
- Veuve Clicquot Magnum - 600
- Veuve Clicquot - 300
- Moët & Chandon Nectar Rosé - 300





SPECIALTY COCKTAILS

GUAVA PISCO SOUR
pisco, egg white, guava syrup, lemon juice - 19

CAFE CRISTALINO ~ ESPRESSO MARTINI
1800 cristalino tequila, mr black,
licor 43, espresso - 20

CARAJILLO
don julio blanco, licor 43, espresso - 19

MEXICAN CANDY
spicy tamarind vodka, watermelon syrup,
lime juice - 18

BAD HOMBRE ~ MEZCAL OLD FASHIONED
dos hombres mezcal, bitterman's mole
bitters, raw sugar, glacier ice cube;
served in smoking box - 26

EL AZUL
clase azul reposado, grand marnier, organic
agave, freshly-squeezed lime juice - 50

PASSION POP
vodka, passion fruit purée, lime juice,
high noon passion fruit - 18

AZULARITA
astral tequila, blue curaçao, lime, salt rim, coronita
or modelisto beer topper - 24

FRESAS CON CREMA
grey goose, coconut cream, pineapple
juice, lime juice, red bull watermelon - 19

SPICY TANGO
smirnoff spicy tamarindo vodka, mango puree
agave, lime juice - 18

DOS CARAS
union mezcal joven, volcan tequila, lime juice,
triple sec, agave, pineapple juice - 19

MEZCALITA
union mezcal, lime juice, hibiscus & rosemary syrup,
tajin rim - 19

BATANGA
volcan De Mi Tierra Blanco, Mexican Coca-Cola,
Lime - 19

SIDECAR
hennessy VS, Orange Liqueur, Lemon Juice - 24

PALOMA
jose Cuervo De La Familia Reposado, Jarritos
grapefruit, lime juice - 18

MEXICAN MULE
casamigo blanco, ginger beer, fresh lime juice - 18

MOJITOS (CHOOSE YOUR FLAVOR)

MANGO • PASSION FRUIT • CLASSIC
bacardi white rum, muddled mint, lime. simple
syrub, club soda - 18

COCKTAILS, PITCHERS & CAZUELA

PITCHERS - 75
CAZUELA REAL - 200 (LARGE CLAY POT BOTTLE PRESENTATION)

MARGARITAS - 18
astral tequila, triple sec, fresh lime juice, salt; choose your flavor:
spicy mango • peach • passion fruit
azul classic margarita + blue curaçao

TORRE DE MARGARITAS
Tequila 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 - 19

CANTARITO
gran centenario tequila, jarritos grapefruit soda, orange
juice, fresh lime juice, Tajín and chamoy rim - 19

POMEGRANATE RED SANGRIA
terrazas alto Malbec ,brandy, maple syrup, apple cider,
cinnamon sticks - 18

PEACH WHITE SANGRIA
pinot grigio, grey goose essences white peach, peach schmapps,
peach purée, orange, apple - 18

EL PINCHE
pinches miches michelada mix, modelo,
chamoy, fresh lime juice, tajin rim, shrimp
garnish choose:
original • tamarindo • cutecumber - 12



Action

SHOT TREE - 130
shot tree presented with 12 shots
(choose up to two flavors)

SHOT PLANE - 90
shot plane presented with 8 shots
(choose up to two flavors)

ON SOME BULL SH*T - 90
bull presented with 8 shots
(choose up to two flavors)

DISCOTECA AZUL - 125
fletcha azul blanco tequila, lime juice,
agave, jarrito guava flavor

FLAVORS

HORCHATA
Don julio Blanco tequila,
horchata syrup

MANGO CHAMOY
stoli chamoy, mango purée

TAMARINDO
Volcan De Mi Tierra Reposado,
tamarindo syrup

SANDIA
grey goose, watermelon, basil,
simple syrup, tajin

AZUL
Astral Blanco tequila, blue
curaçao, pop rocks, lime

MEXICAN CANDY
(shot plane only) spicy tamarind,
vodka, watermelon syrup, lime juice

@azulmariscoschicago

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POP-UP

DRINKS

BLOOD RIVER \$16

Astral tequila, Triple Sec, Lime Juice, Coconut Puree, Grenadine, Chamoy, Black Salt

VIUDA NEGRA \$17 (BLACK WIDOW)

Titos vodka, Midori, Coconut PUREE, Lime & Pineapple Juice, Activated Charcoal

MUERTO MULE \$18

Hennessy cognac, Grenadine, Lime Juice, Ginger Beer

NIGHTMARE ON ELSTON \$18

Mezcal, Black Cherry Puree, Lime Juice, Tajin

HOCUS POCUS (SERVES 6+) \$200

Mango margarita made with Centenario tequila. Served in a large cauldron for the table, and individual cauldrons for each witch.

EL DIABLO (SHOT) \$11

Devil's Reserve tequila, Apple Pucker, Kiwi, Tajin, Chamoy