



AZUL



Mariscada

Build your own seafood platter

MIX & MATCH half-pound

SHRIMP 16

SNOW CRAB 19

MUSSELS 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

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

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

AVAILABLE V - Vegetarian VGN - Vegan GF - Gluten Free

Latin-inspired seafood

EXECUTIVE CHEF / MICHAEL HERNANDEZ • @azulmariscoschicago

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 small 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

~ Substitute 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

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

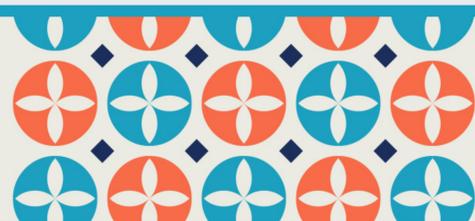
GF VG

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

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

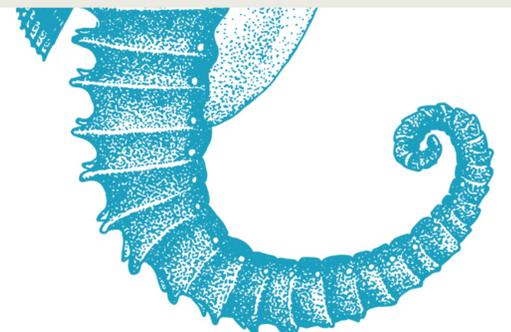
ROLLO DE LANGOSTA - Mini Lobster Rolls*

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



Latin-inspired seafood
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AZUL



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 syrup, club soda - 18

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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

POUR-GARITAS (SERVES 5-6)

Self Pouring Margarita Tower
choose a margarita flavor;
presented in agave plant - 85

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, Tajin 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 • cucumber - 15



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



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 Provence, 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 Zealand - 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

