




to begin

parmesan fried oyster bites locally raised oysters breaded and fried, served on brioche rolls with plump tomatoes and mustard aioli	10	smoked chicken taco avocado, pico de gallo, sour cream	7
petite seared crab cakes corn slaw and roasted tomato sauce	12	pork & mushroom quesadilla pico de gallo & smoked gouda cheese	12
jerk chicken wings grilled sweet potatoes	8	tuna or crab taco wakame salad & mango salsa	11
barbeque beef bites petite slow cooked beef sandwiches	7	chipotle bbq ribs toasted blue cheese	7

bowl of old bay chips, azure chips or fresh cut fries 4

soups & salads

cream of crab a bowl of our house specialty	8	maryland vegetable crab soup tomato vegetable crab soup	8
waterman's stew hearty tomato & fish broth with clams, oysters, rockfish	9	grilled romaine hearts candied bacon, tangy garlic emulsion and blue cheese	7
turkey chili roasted tomato turkey mole, from koch farms, pa	7	autumn salad greens 	8
spiced apple salad crisp apples, cabrales blue cheese, candied pecans and arugula in cider vinaigrette	7	build your own salad create the perfect salad from our list of fresh ingredients	10

served with choice of fresh cut fries or hand made chips! substitute a side garden salad for \$2.

sandwich board

* the west street a half pound burger topped with lettuce, tomato, pickle, aged cheddar cheese & azure burger spread.			9
* farmstead burger half pound angus beef burger topped slab bacon, plump tomato, cheddar cheese and a sunny side egg.			12
farm fresh roasted turkey breast panini napa slaw, cranberry aioli, koch farms, pa			9
vegan black bean burger avocado, pico de gallo			9
toscana chicken roasted red peppers, garlic aioli			10
jumbo lump crab cake sandwich			14
tempura rockfish sandwich			12
salmon burger hand chopped salmon, capers and onions, grain mustard aioli			16


entrées

pot roast rosemary seasoned 24 hour pot roast	25	jumbo lump crab cakes with lemon vinaigrette	30
fish & chips fried rockfish, potato chips, vanilla pan sauce	26	azure chicken & dumplings oven roasted chicken thighs served with potato gnocchi in a vegetable cream sauce	20
grilled salmon 	25		

desserts

milkshake chocolate, vanilla, roasted marshmallow, oreo®, daily feature	7	anise apple torte honey ginger ice cream	8
bread pudding bourbon cream sauce	8	pumpkin crème brulee creamy spiced custard	9
chocolate tuaca timbale topped with a creamy decadent chocolate	8	panko fried banana paired with chocolate & peanut butter mousse	9

**consuming raw or undercooked, eggs, shellfish, meat, poultry, or seafood could increase your risk of a food borne illness.*

 local honey used in this item
all dishes created from the kitchen of chef james barrett

Azure

soups & salad

maryland vegetable crab soup tomato vegetable crab soup	8
grilled romaine hearts candied bacon, tangy garlic emulsion and blue cheese	7
autumn salad greens 🍯 chevre, dry tart cherries, honeycomb, pumpkin seeds and tessamae® vinaigrette	8
build your own salad create the perfect salad from our list of fresh ingredients	10
cream of crab a bowl of our house specialty	8
waterman's stew hearty tomato & fish broth with clams, oysters, rockfish	9
turkey chili roasted tomato turkey mole, from koch farms, pa	7
spiced apple salad crisp apples, cabrales blue cheese, candied pecans and arugula in cider vinaigrette	7

seafood small plates

tuna or crab taco 🍯 wakame salad & mango relish	11
grilled artichokes & shrimp sm- 9 lg- 18 mediterranean spices and crispy garlic flat bread	11
crab cakes sm- 14 lg- 30 corn cole slaw with roasted tomato sauce	11
*oyster roll crispy breaded fried oysters on brioche rolls	9
fish & chips sm- 13 lg-26 fried rockfish, potato chips, vanilla pan sauce	11
*smoked salmon sm- 11 lg-25 hot honey smoked salmon with fingerling potato salad.	11
*grilled oysters topped with crispy bacon, shaved parmesan and braised fennel	9

desserts

milkshake chocolate, vanilla, roasted marshmallow, oreo®, daily feature	7
bread pudding bourbon cream sauce	8
chocolate tuaca timbale topped with a creamy decadent chocolate	8
anise apple torte 🍯 honey ginger ice cream	8
pumpkin crème brulee creamy spiced custard	9
panko fried banana paired with chocolate & peanut butter mousse	9

the other side

chipotle bbq ribs toasted blue cheese	7
roast pork & mushroom quesadilla smoked cheese & fresh made pico de gallo	9
home fried potato chips & dip crispy parmesan, parsley and lemon dusted chips	4
smoked chicken tacos guacamole, pico de gallo, sour cream	7
marinated olives orange, thyme, chili's and garlic	7
hummus grilled flat bread and fresh vegetables	9
sous vide short ribs sm- 11 lg-25 white truffle potato puree	11
azure blt sous vide pork sholder, crisp arugula, pickled tomatoes on grilled flat bread	8
chicken & dumplings sm- 10 lg-20 grilled chicken thighs, potato gnocchi, vegetable cream	10

sandwich board

served with home made pickles, hand cut fries or chips	
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farm fresh roasted turkey breast panini napa slaw, cranberry aioli, from koch farms, pa	9
vegan black bean burger avocado, pico de gallo	9
toscana chicken roasted red peppers, garlic aioli from koch farms, pa	10
jumbo lump crab cake sandwich chef barrett's award winning recipe	14
tempura rockfish sandwich crispy fried rockfish on brioche bun with lemon ginger aioli	12
*salmon burger hand chopped salmon, capers and onions, grain mustard aioli	16

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