

SMALL PLATES

Empanadas de Langosta Con Queso - Lobster & Cheese Empanadas

lobster claw & tail meat, chihuahua cheese, stuffed pastry dough
served with chipotle aioli (4 per order) - \$19

Ceviche de Camarón - Shrimp Ceviche GF

lime cured shrimp, freshly diced cucumber, onion, tomato, cilantro - \$14

Coctel de Camarón - Shrimp Cocktail GF

jumbo shrimp in spicy housemade cocktail sauce, avocado, celery, cucumbers, onion, cilantro - \$15

Aguachiles - Spicy Lime Cured Shrimp GF

lime cured butterfly shrimp, jalapeños, cilantro, garlic - \$16

Guacamole VG GF

ripe haas avocado, lime, cilantro, jalapeno, red onion, aioli, tortilla chips - \$9

Ostiones - Oysters GF

east & west coast varieties, ask your server
half dozen for \$15 dozen for \$28

Ostiones Preparados - Prepped Oysters GF

oysters topped with shrimp ceviche half dozen for \$19 dozen for \$34

Chips & Salsa VG GF

housemade fire roasted salsa, tortilla chips - \$6

Alas de Pollo - Grilled Honey Chipotle Glazed Wings GF

whole wings, served with ranch or blue cheese (5 wings per order) - \$16

Elote - Corn on the Cob V GF

fire roasted corn on the cob, housemade chipotle aioli, cotija cheese, tajin, lime - \$9



CALDO & ENSALADA

Caldo de Camarón - Shrimp Soup

jumbo shrimp, spicy shrimp broth, zucchini, squash, carrot, celery, topped with tortilla strips; served with avocado, chile de arbol, onion, cilantro, lime, radish and garlic bread - \$14

Ensalada - House Salad V GF

grilled pineapple, grilled jalapeño, haas avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing - \$12
add chicken - \$2 steak - \$4 shrimp - \$6 salmon - \$8

SHARED PLATES

Langostinos - Prawns GF

sautéed in azul spiced garlic-butter sauce
\$23 per half kilo

Patatas de Cangrejo Real a La Parrilla - Grilled King Crab Legs GF

prepared Nayarit-style (hot sauce, garlic, 9 spice blend)
with spiced butter sauce - \$32 per half kilo

Mariscada - Seafood Platter (served hot) GF

lobster, alaskan king crab leg, colossal shrimp, langostino,
roasted corn on the cob with rice and garlic bread (serves 6 to 8) - \$400

Platillo de Arrachera - Skirt Steak

grilled marinated skirt steak served with house salsa, corn tortillas,
refried beans - \$20 per half kilo

Seafood Tower (served cold) GF

lobster, alaskan king crab leg, colossal shrimp, oysters; served with
cocktail sauce, mignonette, lime, hot sauce, salt on the side - \$120

Camarones a la Diabla - Diablo Shrimp GF

grilled colossal shrimp, tossed in diablo sauce
(extra spicy) - \$20 per half kilo

ENTRÉES

Served with housemade rice and toasted garlic bread, unless noted.

Patatas de Cangrejo Real a La Parrilla - Grilled King Crab Legs GF

prepared Nayarit-style (hot sauce, garlic, 9 spice blend) with spiced butter sauce - \$38

Salmon a la Parrilla - Grilled Salmon GF

fresh atlantic wild caught salmon, tequila honey glaze,
housemade fire roasted salsa with avocado - \$24

Pasta de Crema Chipotle - Chipotle Cream Pasta

octopus, lobster, shrimp, mussel, chipotle cream sauce, penne pasta topped with
chihuahua cheese, garnished with freshly chopped cilantro (rice not included) - \$29

Huachinango - Veracruz Red Snapper

flash fried whole red snapper; served with veracruz sauce
(roasted tomato, green olive, caper, onion, jalapeño) - \$26

Langostinos - Prawns GF

sautéed in azul spiced garlic-butter sauce (half kilo) - \$29

Platillo de Arrachera - Skirt Steak

grilled marinated skirt steak served with house salsa,
corn tortillas, refried beans - \$26

Piña Rellena - Stuffed Pineapple GF

octopus, lobster, shrimp, grilled pineapple, chipotle cream sauce,
topped with melted chihuahua cheese - \$25

Camarones a la Diabla - Diablo Shrimp GF

grilled colossal shrimp, tossed in diablo sauce (extra spicy) - \$26



TACOS

Served with onion and cilantro unless noted, three per order.

Arrachera - Steak GF

grilled marinated skirt steak, corn tortilla - \$15

Pollo - Chicken GF

grilled marinated chicken thigh, corn tortilla - \$14

Vegetal - Veggie VG

seasonal vegetables, chipotle aioli, flour tortilla - \$12

Camarón - Shrimp

grilled marinated gulf shrimp, red cabbage, avocado,
chipotle aioli, flour tortilla - \$16

Rollo de Langosta - Lobster Roll

lobster tail & claw meat, chipotle aioli, avocado,
celery, served in a lobster roll - \$21

HANDHELDS

Served with plantain chips.

Hamburguesa - Chipotle Burger

8oz. grilled burger topped with queso fundido
(chihuahua cheese, chorizo), avocado slices, chipotle aioli,
brioche bun - \$16

KIDS MENU

\$10

Burger

4oz. grilled burger, mayo, lettuce, tomato, ketchup, brioche bun;
served with plantain chips

Chicken Tenders

served with plantain chips & bbq sauce

Tacos V GF

choose grilled chicken, veggie or ground beef; served with lettuce & tomato,
and rice or plantain chips (2 tacos per order)

Quesadilla V

chihuahua cheese, flour tortilla - choose grilled chicken, veggie or ground beef;
served with rice or plantain chips

SIDES

\$5

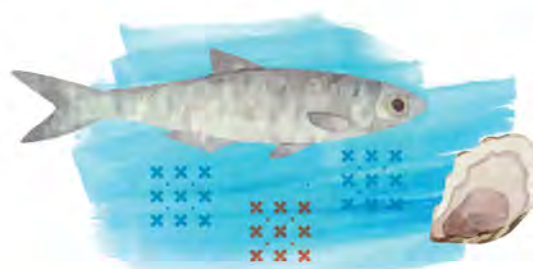
Arroz - Rice GF

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Frijoles - Refried Beans GF

Platanito - Plantain Chips VG GF

Pan de Ajo - Garlic Bread



DESSERTS

PAstry CHEF / MARYROSE MOSES

Chile Guajillo Flan V GF

housemade flan - \$6

Mexican Hot Chocolate Brownie V GF

served hot in a skillet with orange dulce de leche drizzle
& housemade chocolate orange cinnamon ice cream - \$12

AZUL

MARISCOS MUELLE

Latin-inspired seafood

azulmariscos.com

@azulmariscoschicago

EXECUTIVE CHEF / MICHAEL HERNANDEZ

Available V - Vegetarian VG - Vegan GF - Gluten Free

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.