

AZURE CHILLED SEAFOOD


Oysters, Kauai shrimp, lobster, abalone, Merus Cut king crab, Hawaiian yellow fin ahi, horseradish & vodka sauce, soy-wasabi sauce, and spicy aioli.

All items served upon availability.


Market Price

SALADS

Big Island Salad

Hirabara Farms' lettuce, fern shoots, Hamakua mushrooms, heirloom radish, tomatoes, and honey & balsamic vinaigrette. 16 

Maui Beet and Big Island Goat Cheese Salad

Quinoa granola, micro arugula, citrus, and beet vinaigrette. 19 

SMALL PLATES

Chilled Asparagus Soup

Prosciutto, local citrus, and ginger agro dolce. 15

Hokkaido Scallops

Sauce romesco, fingerling potatoes, Twin Bridge Farm asparagus, and prosciutto. 32

Auction Block Sashimi

Yellow fin ahi & hamachi, compressed cucumber, avocado crema, Big Island hearts of palm, nori shiso puffed rice, and ponzu sauce. 29



Hibachi Garlic Kauai Shrimp

Kahuku sea asparagus, Ho Farms' tomatoes, and local corn salad. 27



Manila Clams Adobo

Heirloom tomato, shishito pepper, Waialua onion, Portuguese sausage, and chicharrones. 24

Chilled Lobster

Coconut milk vinaigrette, cucumber, lemon, fresno pepper, and local watermelon radish. 33

LARGE PLATES

Crispy Whole Pier 38 Fish (serves 2-3 people)

Ponzu, Ryan's XO Sauce, chili black bean condiment, spicy Brussels sprouts, wok charred local long bean, and garlic rice.

Market Price

Seared Hawaiian Ahi and Diver Scallops

Chermoula spice, island corn succotash, lardons, and citrus-soy beurre noisette. 57

Modern Bouillabaisse

Lobster, Kauai shrimp, clams, Hokkaido scallop, charred corn, peas, Maui onion soubise, rouille, and tamarind brown butter. 56

Pan-Seared Gnocchi

Lobster, prawns, Big Island abalone, scallop, crab, octopus, summer squash, and lobster jus. 49

Hawaiian Snapper of the Day

Squash noodles, Kauai prawn, Vietnamese herbs, and pho broth. 52

Fresh Island Spiced Fish

Roasted cauliflower, lemon infused cipollini onion, cassava chip, ginger sesame vinaigrette, and chili oil.

49

Chef's Daily Vegetarian Selection

Please inquire with your server.

Dry Aged 12oz Duroc Pork Chop

Charred broccolini, peperade, white beans two ways, calabrese pepper, citrus, and garlic confit jus. 52



Beef and Reef

Hawaii Rancher's filet and butter poached lobster tail, spinach, Ali'i mushrooms, Waialua asparagus, horseradish potato, and black truffle soy emulsion. 68







Hawaii Rancher's Ribeye Steak

Creamed kale & Hamakua mushrooms, creamy Yukon potato, crispy shallots, and red wine sauce. 65



SIDES

citrus sweet potato	8 	twin bridge asparagus	9 	local corn and mushroom	8 
ho farm long bean	8	kim-chee Brussels sprouts	8 	garlic rice	5

All menu items are subject to 4.712% Hawaii general excise tax. A 19% gratuity will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.

@azurewaikiki