

ANTIPASTI

“APPEZIZER”

GRILLED EGGPLANT	10
With pan fried Maui surfer farm goat cheese and balsamic caramelized Maui onion marmalade	
AHI TUNA TARTAR	12
Fresh Sashimi Grade Ahi black truffle, Taro chips, Arugula	
AZUL BEEF CARPACCIO	11
Cured Beef Tenderloin shaved parmesan, Arugula	
ALBACORE LETTUCE CUP	10
Kalamata olive tapenade, Jalapeno Aioli	
STEAMED BLACK LIP MUSSELS	10
Garlic, Herb, White wine, herb crustini	
ROASTED BEETS	8
Goat cheese in a Balsamic sauce	
LOBSTER BISQUE	9
Bisque made in a light creamy style with shrimp and lobster meat, drizzled with fresh chive oil	
NICOISE SALAD	11
A FRENCH COMPOSED SALAD Ahi tuna, Kalamata olives, Haricort Vert, Tomato, Egg, Champagne Vinaigrette	
AZUL FARM FRESH SALAD	8
MIXED GREENS Maui onion dressing, tomatoes, shaved red onion, asparagus spears	
LOBSTER AVOCADO	14
Lobster served in an avocado cup garnished with a golden yellow tomato gazpacho	
HEIRLOOM TOMATO SALAD	8
HAMAKUA HEIRLOOM TOMATOES AND SLICED MAUI ONION layered with Molokai basil, mozzarella fresca, drizzled with extra virgin olive oil and aged balsamic vinegar, sprinkled with Hawaiian red sea salt	
GRILLED ROMAINE SALAD	8
CAESAR SALAD Grilled Romaine, Home made Caesar dressing shaved parmigiano reggiano cheese, herbed focaccia crouton	
FOIE GRAS	12
Served with caramelized pineapple in a Balsamic pomegranate reduction	
RISOTTO PRIMAVERA	11
Your choice of seasonal vegetable or Seafood	
SHRIMP RAVIOLI	11
Served with Shitake mushrooms in a creamy Lobster sauce	
CRAB CAKE	12
LUMP BLUE CRABMEAT pan seared and served over celery root and green apple remoulade with lemon aioli	