

MAIN COURSE

SEAFOOD

Pan Seared Sea Scallops
with scampi sauce (white wine, Lemon and Butter, aji amarillo, garlic)

NC Shrimps scampi
(white wine, Lemon and Butter, aji amarillo, garlic)

Seared Sunburst Trout
with Chicha Morada reduction

NC Shrimps a la Oreganata
Classic Italian with marinade shrimp

Salmon or Sunburst Trout
with parmesan-crusted, garlic, butter, white wine, lime

Shrimp & Grits with candied bacon
(Southern traditional dish with a touch of Peruvian flavors)

Seafood Peruvian Paella
The fusion of Peru and Spain with saffron and aji panca

Pan Seared Tuna
With aji amarillo Lime Butter

Blackened Shrimps
(white wine, Lemon and Butter, aji amarillo, garlic)

Fried Southern Catfish
with coleslaw

Blackened Mahi Mahi
With aji amarillo Lime Butter

Maryland Crabcake
With Aji amarillo lime aioli

Red Snapper
With Butter Roasted Tomato Sauce

Mahi Mahi
with aji panca creamy sauce