

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-crust, 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

