

CEVICHE

By The Sea

SEAFOOD & PERUVIAN CUISINE

At Ceviche By The Sea, our entire staff takes great pride in the quality of our food. It is also very important to us that you receive excellent service with attention to every detail. Everything on our menu is fresh and prepared from scratch, order-by-order. Please be patient, great food takes time to prepare.

APPETIZERS

PAPA A LA HUANCAÍNA (Potatoes Huancaína) 6.95

Yellow chili pepper and white cheese creamy sauce a top of boiled potatoes

PULPO CARPACCIO (Octopus Carpaccio) 14.95

Octopus Carpaccio, black botija & capers chimichurri, petit salad, toast, extra virgin olive oil

CHOROS A LA CHALACA (Mussels by the Sea) 9.95

New Zealand mussels topped with signature chalaca sauce

PULPO A LA PARRILLA (Grilled Octopus) 14.95

Tender grilled octopus, anticucho sauce, ají limo chimichurri, potatoes, smoked choclo and cheese

ANTICHUCHOS: BEEF 8.95 • SALMON 11.95 • TUNA 14.95

Grilled marinated in anticucho sauce, served with huancaína and ocopa sauces

JALEA MIXTA (Fried Mixed Seafood) 13.95

Fried mixed seafood platter, salsa criolla, fried plantain, tartar sauce

CONCHITAS A LA PARMESANA (Parmesan Scallops) 14.95

Scallops on a half shell, parmesan cheese, soy sauce and herb butter, lime

BOLIYUCAS A LA OCOPA (Yucca Croquettes) 8.95

Yucca croquettes, ocopa sauce, peanuts, ají amarillo, huacatay

TEQUEÑOS DE LOMO SALTADO 13.95 • TEQUEÑOS DE AJÍ DE GALLINA 13.95

Stuffed wonton skins with sauces

TAMALES DE POLLO Ó CHANCHO (Corn Tamale) 9.95

Corn tamales, flavored with ají panca, stuffed with chicken or pork, topped with salsa criolla

PAPA RELLENA (Stuffed Potato) 9.95

Potato cake stuffed with beef stew, breaded and fried topped with salsa criolla

CAUSAS

MARINERA DE CAMOTE (Sweet Potato Mariner) 14.95

Fluffy whipped sweet potato cakes, crab salad, spicy shrimp creamy sauce

TRADICIONAL DE CANGREJO (Ají Amarillo with Crab) 13.95

Fluffy whipped potato cake, crab salad, avocado mousse, plantain chips and spicy aioli

ATÚN ORIENTAL Y MANGO (Spicy Tuna Mango) 15.95

Fluffy whipped potato cake, yellow fin tuna, diced mango, scallions, toasted sesame seeds, wonton crisp

ORIENTAL DE POLLO (Chicken Oriental) 8.95

Fluffy whipped potato cake, chicken oriental salad, avocado mousse, wonton chips

SALADS

ESPINACA, QUESO AZUL Y PERA (Spinach, Pear and Blue Cheese) 10.95

Baby spinach, Danish blue cheese, Asian pears, candied pecans, dried cranberries, house balsamic dressing

Add: Shrimp \$5 • Salmon \$4 • Skirt Steak \$5 • Chicken \$4

TABBOULEH DE QUINOA (Quinoa Tabbouleh) 10.95

Quinoa two ways, mint, parsley, tomato, cucumber, lemon citronette, fluffy potato cake, avocado and greens

Add: Shrimp \$5 • Salmon \$4 • Skirt Steak \$5 • Chicken \$4

ENSALADA ORIENTAL (Oriental Salad) 9.95

Oriental vegetables, salad mix, peanut dressing, sesame seeds, fresh herbs, wonton


Add: Shrimp \$5 • Salmon \$4 • Skirt Steak \$5 • Chicken \$4

HOUSE ENSALADA CAESAR (Caesar Salad) 7.95

Romaine lettuce, house Caesar dressing, confit cherry tomatoes, yucca croutons, shaved parmesan

Add: Shrimp \$5 • Salmon \$4 • Skirt Steak \$5 • Chicken \$4

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 *Allergens, please consult with your server.

CEVICHE

choice of ■MILD ■MEDIUM ■HOT

THE PERUVIAN CECICHE – A HEALTHY DELICACY!

The fisherman of the coast, Japanese descendants, renowned chef and even the porters, all agree that ceviche must be done in its most noble simplicity, 3 or 5 of the freshest ingredients. All ceviches are served with red onions, choclo corn, cancha corn and sweet potatoes.

CLÁSICO (Traditional) 14.95

Fresh catch, Peruvian limo pepper, leche de tigre and cilantro

AJÍ AMARILLO (Silky Yellow) 14.95

Fresh catch, Peruvian ají amarillo pepper, lime juice and cilantro

ROCOTO (Shrimp and Calamari Rocoto) 16.95

Shrimp, calamari, rocoto pepper, leche de tigre and cilantro

MIXTO (Mixed Seafood) 17.95

Mixed seafood, fresh catch, lime juice, cilantro and Peruvian limo pepper

ATÚN ORIENTAL Y MANGO (Spicy Tuna Mango) 17.95

Yellow fin tuna, diced mango, ají panca, blood orange, scallions, toasted sesame seeds, wonton crisp

CAMARÓN TROPICAL (Shrimp Colada) 17.95

Tiger shrimp, hint of passion fruit, coconut milk, pineapple, limo pepper, plantain

VUELVE A LA VIDA (Back to Life) 17.95

Fresh catch, tiger shrimp, Maine scallops, squid, octopus, mussels, chopped in leche de tigre

TIRADITOS

choice of ■MILD ■MEDIUM ■HOT

AL LIMÓN (Traditional) 14.95

Thin sliced fresh catch, lime juice, leche de tigre, cilantro, Peruvian ají limo pepper

AJÍ AMARILLO Y ROCOTO (Duo) 14.95

Thin sliced fresh catch, ají amarillo and rocoto sauces, leche de tigre, lime and cilantro

ATÚN ORIENTAL Y MANGO (Spicy Tuna Mango) 16.95

Yellow fin tuna, diced mango, ají panca, soy sauce, blood orange, scallions, sesame seeds, wonton crisp

SALMÓN AL MARACU-MANGO (Tropical Salmon) 15.95

Scottish salmon, passion fruit, mango sauce, yucca wasabi balls, Asian pear, rocoto, orange segments

TAPAS

"Sampler"

PIQUEO FRIO (Cold Sampler) 20.95

Causa de cangrejo, pulpo al olivo, choros a la chalaca • Crab causa, octopus in olive sauce, mussels by the sea

PIQUEO NATIVO (Native Sampler) 18.95

Papa a la huancaína, yuca a la ocopa, papa rellena • Potato huancaína, yucca ocopa, stuffed potato

PIQUEO PARRILLERO (Grilled Sampler) 23.95

Pulpo a la parrilla, anticucho, conchitas a la parmesana • Grilled octopus, skewers, parmesan scallops

PIQUEO CAUSITA (Causa Sampler) 22.95

Marinera, cangrejo, atún picante, pollo oriental • Shrimp, crab, spicy tuna, chicken oriental

PIQUEO CRIOLLO (Criollo Piqueo) 21.95

Tamales, chicharrón lurin, camote • Tamale, fried pork chunks, sweet potato

PIQUEO CHALACO (Chalaco Piqueo) 25.95

Ceviche tradicional, tamalito, papa a la huancaína • Traditional ceviche, tamale, potatoes huancaína

TIRADITOS SAMPLES TRI-COLOR (Cold Sampler) 29.95

Tradicional, rocoto, ají amarillo • Traditional, rocoto, ají amarillo

PIQUEO CECICHE BY THE SEA (Sampler by the Sea) 32.95

Camarón tropical, mixto, atún oriental • Shrimp colada, mixed, spicy tuna

PIQUEO CECICHE TRADICIONAL (Ceviche Traditional Sampler) 29.95

A taste of 3 ceviches: Clásico, ají amarillo, rocoto • Traditional, ají amarillo, rocoto

PIQUEO LIMEÑO (Limeño Sampler) 26.95

Ceviche tradicional, causa oriental de pollo, tiradito ají amarillo • Traditional, chicken oriental causa, tiradito ají amarillo

SOUPS

CHUPE DE CAMARONES (Shrimp Chowder) 8.95

Shrimp, potato, choclo corn, peas, quail egg, rice, ají panca, ají amarillo, tomato, squash, shrimp stock, touch of cream

CHILCANO DE CHOROS Y PESCADO (Fish and Mussels Consomé) 6.95

Fish consomé with chunks of fish, mussels, touch of lime and fresh herbs

CALDO DE POLLO (Chicken Noodle) 5.95

Chicken, choclo corn, carrot, celery, fettuccini noodle and chopped cilantro

CREMA DE CHOCLO CON QUESO (Cream of Choclo and Cheese) 5.95

Butter smoked choclo corn, fried white cheese, vegetable broth, cancha, corn cream

We reserve the right to add 18% gratuity for parties of 8 or more

CHEF SELECTION

SUDADO CRIOLLO DE PESCADO (Sea Bass By The Sea) 29.95

Pan seared sea bass, assorted seasonal veggies, ají amarillo broth, yucca, corn beer

CAMARÓN A LA PIEDRA (Shrimp By The Sea) 28.95

Butter smoked jumbo shrimp, yellow chili pepper lime sauce, fried yucca and choclo served with white rice

SALMÓN CHIFERO (Salmon Teriyaki) 22.95

Grilled salmon, stir-fry oriental vegetables, sesame seeds, garlic and our house teriyaki sauce, sesame rice

LOMO SALTADO DEL CHEF (Stir Fry Beef) 25.95

Skirt steak, pearl onions, cherry tomatoes, cilantro, garlic, parmesan wheat risotto

MAR Y TIERRA (Surf and Turf) 34.95

Grilled Maine lobster tail, skirt steak, roasted potato, grilled seasonal vegetables, ají limo chimichurri and herb lemon butter

CHURRASCO A LA PARRILLA (Grilled Skirt Steak) 26.95

Grilled to desired temperature, ají limo chimichurri, roasted Peruvian potato and grilled asparagus

ENTREES

LOMO SALTADO (Stir Fry Beef) 18.95 CHICKEN 16.95 • SEAFOOD 23.95

Stir fry with onions, tomatoes, garlic, soy sauce served with white rice and french fries

FETTUCCINI VERDE (Fettuccini With Basil Pesto) STEAK 19.95 • CHICKEN 16.95 • SHRIMP 23.95

Grilled a top of creamy basil pesto, fettuccini, parmesan cheese, huancaína sauce

CHICHARRÓN LURIN (Fried Pork Chunks) 16.95

Fried tender pork served with white rice, sweet potato with salsa criolla

SECO DE RES (Beef Brisket) 19.95

Stew in cilantro sauce with white beans and rice with candied carrots

AJÍ DE GALLINA (Creamy Chicken Stew) 16.95

Shredded chicken breast, creamy ají amarillo sauce, boiled potato, quail egg, black olives, white rice

PESCADO A LA CHORRILLANA (Fish Chorrillana) 16.95

Catch of the day topped with chorrillana sauce with native roasted potatoes and white rice

SUDADO LIMEÑO (Steamed Fish) 16.95

Catch of the day served with tomato, onions, ají panca, white rice and topped with salsa criolla

PESCADO A LA PLANCHA (Blackened Fish) 16.95

Catch of the day served with white rice and topped with salsa criolla

CHAUFA (Fried Rice) 15.95 BEEF \$5 • CHICKEN \$4 • MIXED SEAFOOD \$7 • SHRIMP \$7

Fried rice, vegetables, ginger, garlic, scallions, egg, soy sauce, oriental sauce

ARROZ NORTEÑO DE MARISCOS (Seafood Cilantro Rice) 24.95

Mixed seafood, cilantro rice, corn beer, choclo corn, peppers, peas, topped with salsa criolla

PARIHUELA DE MARISCOS (Steamed Seafood Bouillabaisse) 25.95 ADD LOBSTER TAIL FOR \$10

Tiger shrimp, Maine scallops, squid, Canadian mussels, fresh catch in rich seafood broth, chopped cilantro

PICANTE DE MARISCOS (Seafood Stew) 24.95

Seafood stew with potato, spicy sauce and white rice

PESCADO AL AJO CROCANTE CON ARROZ (Creamy Garlic Fish) 16.95

Catch of the day with a creamy garlic sauce and white rice

PESCADO A LA HUANCAÍNA (Huancaína Fish) 16.95

Catch of the day, huancaína creamy sauce, sauted mixed veggies, roasted potatoes

FETTUCCINI A LA HUANCAÍNA CON POLLO (Fettuccini with Chicken Huancaína) 18.95

Grilled chicken, fettuccini pasta, huancaína sauce

PESCADO A LO MACHO (Macho Fish) 24.95

Catch of the day, seafood sauce with shrimp, calamari, mussels and white rice

PASTAS

FETTUCCINI DE MARISCOS (Seafood Fettuccini) 24.95

Seafood pasta with your choice of alfredo sauce, tomato, garlic butter, pink or pesto

CHURRASCO A LA HUANCAÍNA (Skirt Steak Huancaína) 25.95

Grilled skirt steak, baby bellas, asparagus, huancaína alfredo sauce, fettuccini and ají limo chimichurri

CANELONES DE AJÍ DE GALLINA (Chicken Cannelloni) 21.95

Ají de gallina stuffed cannelloni, ají amarillo alfredo sauce, botija olive chimichurri

SIDES

WHITE RICE 3 • BROWN RICE 3 • HOUSE SALAD 3.5 • SWEET POTATO FRIES 2.5

(House salad with choice of dressing: House Balsamic • Peanut • Ranch • Blue Cheese • Oil & Vinegar)

KIDS MENU

(For Children 12 and under)

CEVICHE KIDS 6.95

White fish, lime juice, cilantro, red onions, sweet potato, choclo and cancha corn

KRISPY QUINOA 5.95

Your choice of nutritious quinoa crusted fish, sweet potato fries, tartar sauce

PASTA VALENTINO 5.95

Fettuccini, choice of butter, tomato or alfredo sauce, parmesan cheese • Add: Shrimp \$4 • Chicken \$3

CHAUFA KIDS 5.95

Fried rice, soy sauce, egg • Add: Shrimp \$4 • Chicken \$3

PESCADO FRITO (Fried Fish) 8.95

Fried fish with white rice and french fries

POLLO A LA PLANCHA (Grilled Chicken) 8.95

Grilled chicken with white rice and french fries

DRINKS

FRESH FRUIT JUICE • CHICHA MORADA 3.5

(Made fresh daily)

FOUNTAIN SODAS • FRESH BREWED ICED TEA 3

(Bottomless)

COFFEE 2.75 • HOT TEA 2.5

(Bottomless)

BEER 5 • SANGRIA (Half Pitch) 12 (Pitch) 24

MIMOSA Available
champagne and orange juice

DESSERT

LUCUMA PANNA COTTA 6

Amazonian fruit delicacy found in the depths of the jungle served with mixed berries compote

SUSPIRO A LA LIMEÑA 6

Crème caramel, port meringue and cinnamon

QUINUA CRÈME BRÛLÉE 7

An Andean grain applied to a French desert
– it's amazing!

CHICHA CHEESECAKE 7

Purple corn NY style cheesecake with *Oreo* crust and chicha morada reduction

TORTA DE CHOCOLATE 7

Rich and chocolaty cake with an almost pudding-like texture

CHIRIMOLLA ALEGRE 6

Dulce de leche flavored with chirimolla, chocolate ganache meringue

PICARONES (Picaluc) 8

A street tradition has found similarities all throughout the world, like Thai doughnuts, but made out of pumpkin and squash and served with homemade brown syrup

PIQUEO DE POSTRES 14

Lucuma panna cotta, suspiro limeño and chirimolla alegre

LUNCH SPECIALS

(Served Everyday Mon. - Thur. 11:30am - 3:00pm • Fri. - Sun. 12:00pm - 4:00pm)

LOMO SALTADO CARNE Ó POLLO (Stir Fry Beef or Chicken) 12.95

Stir fry beef or chicken with onions, tomatoes, garlic, soy sauce served with white rice and french fries

FETTUCINI VERDE CON POLLO (Fettuccini Pesto with Grilled Chicken) 11.95

Grilled a top of creamy basil pesto, fettuccini, parmesan cheese, huancaína sauce

CHICHARRÓN LURIN (Fried Pork Chunks) 10.95

Fried tender pork served with white rice, sweet potato slices salsa criolla

SECO DE RES CON FRIJOLE Y ARROZ (Beef Brisket with Rice and Beans) 12.95

Stew in cilantro sauce with white beans and rice

PESCADO A LA CHORRILLANA (Fish Chorrillana) 10.95

Catch of the day topped with chorrillana sauce with native roasted potatoes and white rice

PESCADO A LA HUANCAÍNA (Huancaína Fish) 10.95

White fish, huancaína creamy sauce, Sauted mixed veggies, roasted potatoes

SUDADO LIMEÑO (Steamed Fish) 10.95

Catch of the day steamed with tomato, onions and yucca with white rice

PESCADO FRITO CON ARROZ Y ENSALADA (Fried Fish with Rice and Salad) 10.95

Fried fish with white rice and salad

PESCADO A LA PLANCHA CON ARROZ Y ENSALADA CRIOLLA (Blackened Fish with Rice and Salad) 10.95

Catch of the day topped blackened serve with white rice and salad

PECHUGA DE POLLO A LA PLANCHA (Grilled Chicken) 11.95

Grilled chicken with white rice and salad

CHAUFA DE POLLO Ó CALAMARES (Calamari or Chicken Fried Rice) 11.95

Fried rice, vegetables, ginger, garlic, scallions, egg, soy sauce, oriental sauce

FETTUCINI A LA HUANCAÍNA CON POLLO (Fettuccini with Chicken Huancaína) 12.95

Grilled chicken, fettuccini pasta, huancaína sauce

AJÍ DE GALLINA (Creamy Chicken Stew) 11.95

Shredded chicken breast, creamy ají amarillo sauce, boiled potato, quail egg, black olives, white rice

CAUCAU DE CALAMARES (Calamari Stew) 11.95

Calamari, fish broth, ají amarillo, potato, garlic, fresh mint, peas, white rice

TACU-TACU LOMO (Tacu-tacu Steak) 12.95

Stir fry beef with onions, tomatoes, garlic, soy sauce served over rice bean cake

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