FRESHLY SHUCKED OYSTER 3.5 regular
4.5 premium | 5.5 east coast
spicy ponzu, please inquire about daily selection

CAVIAR MP
with classic accompaniments, inquire for availability

ANCORA GLACIER 85 for 2 | 165 for 4
fresh oyster, ceviche mixto, poached prawns, tuna tartare, sashimi selection, crab causa, mussels a la chalaca

SUSHI ROLLS

SABLEFISH KABAYAKI ROLL 26
crab meat, cucumber, avocado, sweet soy glaze, sesame seed, thin sliced nori

LOBSTER ROLL 26
avocado, masago, sesame soy paper, aji amarillo crema, smoked paprika

ACEVICHADO ROLL 21
panko prawn, avocado, sockeye salmon, jalapeño, acevichado sauce

SPICY TUNA ROLL 19
cucumber, asparagus, rocoto aioli, dried chili threads, spicy sesame emulsion

CATERPILLAR ROLL 18
avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa

YAM TEMPURA ROLL 18
sweet tofu, avocado, soy glaze, crispy yam, sesame seed

SASHIMI *5pc*

albacore tuna	16
bluefin tuna	22
hamachi (yellowtail)	19
wild sockeye salmon	17
uni (sea urchin)	31
scallop	22

NIGIRI *each*

albacore tuna	6
bluefin tuna	9
hamachi (yellowtail)	9
wild sockeye salmon	7
uni (sea urchin)	11
scallop	9

please inquire about our special vegan or gluten free options

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness. Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding

ANCORA
WATERFRONT DINING AND PATIO
AMBLESIDE

LUNCH
12 to 3pm, Daily

SHARES

CEVICHE MIXTO 21
mussels, baby scallops, shrimp, crispy squid, seaweed, coconut yam purée

VEGETARIAN CEVICHE 15
hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre

DUNGENESS CRAB CAUSA 19
spiced potato, quail egg, roasted coconut, huancaína sauce

OCTOPUS ANTICUCHO 21
miso panca, canario beans, baby potatoes, romesco

SUSHI PIZZA 25
crispy fried rice, avocado, crab meat, salmon, tuna, wasabi aioli, unagi glaze, masago

MUSSELS AND FRIES 16
white wine, aji amarillo, parsley butter

BLUE FIN TATAKI 27
seared bluefin tuna, ponzu, yuzu kosho, leeks

SOUPS & SALADS

MUSHROOM SOUP 19
sauteed wild mushrooms, queso crème fraîche, black tumpet powder, truffle oil

LOBSTER BISQUE 22
crab cake, shrimp crackling, crème fraîche

BEET SALAD 19
sweet pickled golden beets, red beet purée, zucchini, watermelon radish, walnuts, queso crème fraîche

GRILLED ROMAINE HEARTS 20
white anchovies, soft boiled egg, cherry tomatoes, huancaína/caesar dressing, shaved grana padano, sourdough croutons

SASHIMI SALAD 25
salmon, tuna, hamachi, masago, sesame oil, wasabi aioli, ponzu vinaigrette

MAINS

ANCORA BEEF BURGER 19
aged cheddar, lettuce, red onion, pickles, rocoto aioli, fries
add house smoked bacon 4

LOBSTER BUN 26
garlic butter poached lobster, lettuce, red onion, wasabi aioli, fries

FISH TACOS 17
beer battered cod, pickled cabbage, avocado, chalaca, harissa aioli

FISH & CHIPS 24
beer battered cod, pickled red cabbage slaw, tartar sauce

LOBSTER AND SHRIMP RISOTTO 29
cauliflower, edamame, hazelnuts, preserved lemon
add truffles MP

OCTOPUS TAGLIATELLE 25
squid ink pasta, sudado sauce, cherry tomatoes

SABLEFISH 46
aji panca, miso squah quinotto, bok choy saltado, quinoa puff

SEAFOOD PAELLA 43
aji amarillo, seared scallop, prawns, musslels, chorizo, squid, white wine, roasted bell peppers

LINGCOD BOUILLABAISSE 44
aji panca, baby scallops, prawns, mussels, squid, lobster base, broccolini, baby corn, chalaca

10oz BONELESS RIBEYE 34 5oz | 68 10oz
aji panca glaze, chimichurri, sesame soy jus

ADD 3 PRAWNS aji garlic butter 12

ADD 5oz LOBSTER TAIL 44

SIDES

BRUSSELS SPROUTS 11
lemon, togarashi

YUCAS BRAVAS 12
huancaína aioli

TRUFFLE FRIES 16
parmesan, chives, huancaína aioli

WILD & CULTIVATED MUSHROOMS 14
white wine, parsley