

# ANCORA

WATERFRONT DINING AND PATIO  
AMBLESIDE

## LUNCH

12pm to 2:30pm, Daily

**FRESHLY SHUCKED OYSTERS** 3.5 | 4.5  
spicy ponzu, please inquire about daily selection

**CAVIAR** MP  
with classic accompaniments, inquire for availability

**ANCORA GLACIER** 75 for 2 | 145 for 4  
freshly shucked oysters, ceviche mixto,  
poached prawns, selection of sashimi, tuna tartare,  
dungeness crab causas, mussels a la chalaca

### SUSHI ROLLS

**TEMPURA PRAWN ROLL** 14  
masago, cucumber, spicy mayonnaise

**SPICY TUNA ROLL** 14  
spicy mayonnaise

**YAM TEMPURA ROLL** 16  
sweet tofu, avocado, soy glaze, crispy yam,  
sesame seed

**CATERPILLAR ROLL** 17  
avocado, braised shiitake, cucumber, hoisin glaze,  
crispy quinoa

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

**SPIDER ROLL** 19  
soft-shell crab, masago, asparagus

**SASHIMI** *5pc*  
albacore tuna 14  
wild sockeye salmon 16  
hamachi (yellowtail) 17  
bigeye tuna 17  
scallop 22  
uni (sea urchin) 31

**NIGIRI** *each*  
ebi (cooked prawn) 5  
albacore tuna 5  
wild sockeye salmon 6  
bigeye tuna 7  
hamachi (yellowtail) 7  
scallop 8  
uni (sea urchin) 11

### SHARES

**CEVICHE MIXTO** 19  
mussels, scallops, shrimp, crispy squid,  
seaweed, yam

**VEGETARIAN CEVICHE** 14  
roasted mushrooms, radish, artichokes,  
sunchoke leche de tigre

**DUNGENESS CRAB CAUSA** 19  
yukon gold potato, quail egg, olive soil,  
huancaína sauce

**MUSSELS AND FRIES** 16  
white wine, aji amarillo, parsley butter,  
huancaína aioli

**OCTOPUS ANTICUCHO** 19  
miso panca, canario beans, baby potatoes, romesco

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

**AHI TUNA TATAKI** 24  
seared tuna, ponzu, yuzucosho, green onions

### SOUPS & SALADS

**ROASTED YAM AND COCONUT SOUP** 16  
bread pudding, queso crème fraîche

**LOBSTER BISQUE** 22  
crab cake, shrimp crackling, crème fraîche

**GRILLED ZUCCHINI SALAD** 14  
hannah brook greens, queso fresco, huancaína sauce

**GRILLED ROMAINE HEARTS** 15  
anchovies, soft boiled egg, cherry tomato, croutons,  
huancaína/caesar sauce, parmesan

**SASHIMI SALAD** 21  
salmon, tuna, hamachi, masago, greens, wasabi aioli,  
ponzu vinaigrette

### MAINS

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

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

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

**SOFT SHELL CRAB TACOS** 19  
kaiso seaweed, mango salsa, rocoto aioli, ikura

**SEAFOOD PASTA** 19  
daily selection, please inquire

**SHRIMP RISOTTO** 20  
cauliflower, edamame, hazelnuts, preserved lemon

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

**PERUVIAN STYLE PAELLA** 25  
lingcod, chorizo, corn, baby shrimp, rocoto aioli

**SABLEFISH** 44  
aji panca, miso squash quinotto, bok choy saltado,  
quinoa puff

**10oz BONELESS RIBEYE** 65  
cooked medium and sliced, aji verde, sesame soy jus

### SIDES

**BRUSSELS SPROUTS** 10  
lemon, togarashi

**YUCAS BRAVAS** 12  
huancaína aioli

**TRUFFLE FRIES** 16  
parmesan, chives, huancaína aioli

**WILD & CULTIVATED MUSHROOMS** 13  
white wine, parsley

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