



NEREA
SEAFOOD

FORT LAUDERDALE ————— FLORIDA

WELCOME TO NEREA

Rooted in Latin flavors and culinary tradition, Nerea Seafood brings a vibrant new dining experience to Fort Lauderdale. Since opening in 2014 in Guatemala, we have become a favorite destination for food lovers seeking exceptional flavors and quality. Inspired by the legend of Nerea, *goddess of the waters and ruler of the seas*, we combine fresh seafood with premium cuts of meat to offer a one-of-a-kind experience that celebrates the essence of Latin cuisine and its connection to the ocean.

**LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES
OR SPECIAL DIETARY NEEDS**



**SHRIMP
CEVICHE**

APPETIZERS

START THE SHOW WITH A BURST OF FLAVOR!

CARPACCIO MIX \$20

Mix of thin slices of raw shrimp, salmon, robalo and octopus drizzled in our homemade citrus dressing

CARPACCIO \$20

Thin slices of tenderloin drizzled in our homemade citrus dressing

BABY OCTOPUS \$23

Grilled baby octopus over roasted vegetables

CALAMARI \$19

Breaded calamari

BLACK MUSSELS

O CLAMS \$19

Black mussels with your choice of marinara sauce, garlic oil or mojo de ajo

GREEN MUSSELS \$20

Green mussels with your choice of garlic oil or mojo de ajo sauce

CEVICHE TRIO \$23

Mango camarón, pescado en limón y pescado con mango

OYSTERS \$MP

CEVICHE

SHRIMP CEVICHE \$25

Fully cooked shrimp marinated in citrus juices tossed with juicy tomatoes, red onions and cilantro

CEVICHE MIXTO \$25

Mixed seafood marinated in citrus with tomatoes, red onions, and cilantro.

SHRIMP TOSTADAS \$25

Four fried corn tortillas with shrimp marinated in citrus, tomatoes, red onions, and cilantro.

FISH CEVICHE \$17

Lime-marinated raw fish with herbs, onion, cilantro, and rocoto sauce.

AGUACHILE \$25

Raw shrimp with spicy peppers, lime, cucumber, onion, cilantro, and avocado.

FOURS SEAS \$25

Cooked and raw shrimp, tuna, and octopus in citrus and mildly spicy juices.

SEAFOOD TOWER \$25





WHOLE
OCTOPUS

FROM THE SEA

WHOLE OCTOPUS \$MP

2 to 4 pounds. Whole grilled octopus, tender and juicy, drizzled with garlic oil or mojo de ajo sauce

OCTOPUS TENTACLES \$38

SHRIMP \$36

Fresh jumbo or regular shrimp. Your choice of grilled, drizzled with garlic oil or slathered with mojo de ajo sauce. Or make them spicy with our shrimp a la diablo.

SHRIMP AU GRATIN \$35

Jumbo or regular shrimp baked in a rich, creamy cheese sauce.

BRANZINO \$33

Oven cooked or grilled.

THERMIDOR LOBSTER \$MP - SEASONAL

Tender lobster meat blended with a rich, creamy sauce, stuffed back into its shell and broiled to golden perfection.

WHOLE MOJARRA \$25

Fried or grilled seasoned tilapia.

SPAGHETTI FRUTTI DI MARE \$28

Fresh seafood in a creamy sauce.

BISQUE OR TAPADO \$35

Tapado: Seafood stew with sweet plantains, vegetables, and coconut milk.

SALMON \$32

Perfectly grilled salmon with your choice of zesty mojo de ajo or rich garlic oil.

PAELLA \$28

FRIED SNAPPER \$36

MIXED SNAPPER \$45

Snapper with black mussels and shrimp.

SEAFOOD PLATTER FOR TWO \$MP

A seafood lover's dream: lobster, crispy breaded calamari, green mussels, and a tender fish fillet, all generously drizzled with your choice of rich garlic oil or creamy mojo de ajo sauce.
(Whole lobster seasonal)



OUT OF THE SEA

BEEF FAJITAS \$27

Beef fajitas with peppers and onions on a hot skillet.

MIXED FAJITAS \$32

Beef, chicken and shrimp with pepper and onions on a hot skillet.

GRILLED CHICKEN \$20

Grilled chicken breast seasoned and cooked to perfection.

PICANHA \$36

Tender cut of picanha seasoned and to perfection and grilled over an open flame.

ENTRANHA \$36

A flavorful marinated skirt steak, expertly grilled to perfection.

SURF & TURF \$36

Mix of seafood and grilled beef.
Ask for our options.

Add lobster tail \$32

BEEF OR SHRIMP BURGER \$15

SIDES & EXTRAS

Baby potato salad
French fries
Rice & beans
Salad of the day
Green salad
Fried plantains
Refried beans
Salted vegetables
Avocado
Fried yuca

Options are personal size **\$5**

KID'S MENU

AHOY, LITTLE SAILORS!
SET SAIL ON A SEA OF FLAVOR WITH
OUR KID-FRIENDLY FAVORITES

Burger
Fish fingers
Chicken fingers
Quesadillas

Options include french fries
and apple juice **\$12**

CONSUMING RAW, UNDERCOOKED, OR LIGHTLY COOKED ANIMAL PRODUCTS SUCH AS BEEF, EGGS, FISH, MILK, POULTRY, OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.



BEVERAGES

NATURAL BEVERAGES \$7

Mango or passion fruit.

LEMONADE \$7

MINT LEMONADE \$7

ORANGEADE \$7

SODAS \$4

PIÑA COLADA \$7

Made with rum, coconut and pineapple.

ICED COLD TEA \$4

WATER BOTTLE \$3

COFFEE \$5

HOT TEA \$3

DESSERT

COCONUT FLAN \$8

A creamy, velvety flan infused with tropical coconut.

CRÈME BRÛLÉE \$8

A luxurious, creamy custard with a perfectly caramelized sugar crust.

TRES LECHES \$8

A moist sponge cake soaked in a rich blend of three types of milk.

A background image of a sunset over the ocean. The sky is a mix of orange, yellow, and blue, with the sun just below the horizon. The water is dark blue with white-capped waves. The overall mood is serene and natural.

A TASTE OF THE OCEAN



@NereaSeafood