

Adrianna's Restaurant

252-473-4800

Starters:

Crab dip baked with cream cheese and spices served with toasted crostinis

\$12

Pan seared Hudson Valley foie gras over vanilla French toast topped with fresh berry compote

\$18

Baked brie wrapped with puff pastry, topped with pecans, caramel sauce and apples for dipping

\$12

Beef carpaccio with baby arugula, shaved parmesan, mushrooms and truffle oil

\$11

Shrimp sautéed in a spiced garlic butter sauce with grilled French loaf

\$9

Herb gnocchi with a fricasse of shrimp and scallops, roasted pearl onions and pancetta

\$12

Salads: Add a side house or Caesar salad to any entrée for \$3

Add: chicken \$4 - Shrimp \$5 - Sirloin \$6 - Tuna \$7 - Crab cake \$8 - Scallops \$8

Burgundy poached pears over fresh greens, crumbled bleu cheese and candied pecans tossed in a red wine vinaigrette

\$9

Cobb salad with radicchio, iceberg, romaine, bacon, hard-boiled egg, blue cheese crumbles, avocado with creamy lemon basil dressing and chilled chicken

\$13

Caesar salad-romaine hearts, shaved parmesan, hard boiled egg, homemade croutons and dressing

\$8

House salad-mixed greens, cucumber, carrot, and tomatoes with choice of dressing

\$8

Ranch

Blue Cheese

Balsamic Vinaigrette

Caesar

Lemon Basil

Red Wine Vinaigrette

Creole French

Vinaigrette

Pasta:

Pasta Carbonara-Fettuccini, with bacon and caramelized onions in a creamy parmesan sauce.

Choice of chicken or shrimp

\$18

Pesto Pasta-Grilled chicken tossed with basil pesto, toasted pine nuts, artichokes, shaved parmesan cheese and penne pasta

\$17

Puck's Pasta-Shrimp and scallops tossed in a creamy tomato sauce over capellini pasta

\$16

Boneless beef short ribs with asparagus, bowtie pasta, parmesan and roasted garlic cream sauce

\$17

Entrées:

From the sea:

Pan seared jumbo sea scallops over grilled pineapple and crispy apple wood bacon with roasted purple potatoes and summer squash

\$27

Blackened local tuna "Oscar" with fresh local crab and lemon hollandaise with fresh asparagus and roasted fingerling potatoes

\$26

Lump crab cakes pan seared, accompanied by sautéed sweet corn and asparagus with wild rice pilaf and a three mustard sauce

\$27

Shrimp and Grits with andouille sausage, bell peppers, mushrooms, cheddar cheese and tomato

\$24

Garlic crusted fish of the day with braised red potatoes, asparagus and a champagne butter sauce

\$24

From land:

Grilled "Harris Ranch" filet of beef "Diane style" with baby green beans and roasted garlic-chive mashed potatoes

\$28

Duo of pork - Barbequed pecan crusted tenderloin over white beans and caramelized shallots with braised pork belly over succotash

\$23

Surf and Turf - Grilled "Harris Ranch" filet with pan seared scallops accompanied by baby green beans and garlic mashed potatoes with a natural veal stock reduction.

\$35

Macadamia nut crusted chicken breast over herb gnocchi with butternut squash and roasted mushrooms

\$22

Grilled Teres Major over spinach-parmesan risotto and roasted mushrooms

\$21

Coconut crusted Tofu over banana-black beans, rice and sautéed spinach topped with a sweet and spicy pineapple chutney

\$19

Soups: Please see our specials sheet for the soup of the day.

Drinks: \$2

*Coke
Diet Coke
Sprite*

*Orange Soda
Ginger Ale
Root Beer*

*Sweet & Un-sweet Tea
Coffee
Hot Tea*

Adrianna's is committed to providing you with a superior dining experience utilizing fresh ingredients, local seafood and natural proteins. We have forged relationships with local natural and organic farmers to both support the local communities and serve you the best food possible.

*Please alert your server to any food allergies
18% Gratuity added to parties of 7 or more / Checks can be split no more than 3 ways*