



Appetizers / Aperitivos

Fish, Cod or Ham Croquettes <i>Croqueta de Pescado, Bacalao, o de Jamón.</i>	(each) 2.50
Crab, Seafood or Lobster Fried Pastries <i>Empanadas Fritas de Cangrejo, Mariscos o Langosta</i>	3.50
Ham and Cheese Fried Pastries <i>Empanadas Fritas de Jamón y Queso</i>	3.00
Cod or Conch Fritters <i>Frituras de Cobo o Bacalao</i>	13.99
Hand Breaded Calamari <i>Calamares Fritos</i>	14.99
Galician Octopus <i>Pulpo a la Gallega</i>	19.99
Stuffed Plantain with Shrimp, Lobster or Crab <i>Tostones rellenos de: Camarones, Langosta o Cangrejo</i>	13.99
Mariquitas con Mojo	4.99
Adrian Fish Style Fried Crab Cakes	15.99
Grilled Octopus Leg over Yuca Mash	23.99

★ Seared Yellowfin Tuna (Tuna Sellada)	18.99
★ Dozen Oyster / Docena Ostión	19.99
★ Yellow Fin Tuna Carpaccio	15.99
Smoked Fish Dip <i>Pasta de Pescado Ahumada</i>	8.99
Mahi Mahi Fried Fish Roe <i>Hueva Frita de Pescado</i>	15.99
★ Oyster Cocktail <i>Coctel de Ostión</i>	Cup/Copa 6.99
Fried Frog Legs <i>Ancas de Rana Fritas</i>	15.99
Fried Fish Fingers <i>Deditos de Pescado Fritos</i>	12.99
Chicken Wings <i>BBQ, Buffalo, Naked</i>	(6) 11.99 (12) 16.99

Ceviches

Our ceviche is tomato based and is a 25 year old homemade recipe

★ Vuelve a la Vida Adrian Fish Mixed Ceviche / Ceviche Mixto <i>Shrimp, Conch, Fish, Oyster</i>	23.99
★ Ceviche: <i>Shrimp, Fish or Conch (each)</i>	6.99
Ceviche de: <i>Camarones, Cobo o Pescado (c/u)</i>	
★ Ceviyu Adrian Fish: <i>Fish Ceviche over Fried Yucca</i> <i>Ceviche de Pescado sobre Toston de Yuca</i>	18.99

Soup / Cremas

Fish Soup with Rice or Noodles <i>Sopa de Pescado de Fideos o Arroz</i>	Cup 7.99 Bowl 9.99
<i>An original recipe made with grouper head broth</i>	
Cream of the Day <i>Crema del Día</i>	Cup 8.99 Bowl 10.99
Seafood Soup <i>Sopón Marinero</i>	21.99

Sandwiches

Tempura Battered Butterflied Snapper Fillet Sandwich <i>Pan con Minuta</i>	10.99
Baby Snapper Sandwich <i>Sandwich de Pargo</i>	12.99
Grouper Sandwich <i>Sandwich de Mero</i>	12.99
Mahi Mahi Sandwich <i>Sandwich de Dorado</i>	12.99
Hog Fillet Sandwich <i>Sandwich de Pez Perro</i>	MP
Tempura Battered Butterflied Hogfish Fillet Sandwich <i>Pan con Minuta</i>	MP

Salads / Ensaladas

Caesar Salad <i>Ensalada César</i>	8.99
Chicken Caesar Salad <i>Ensalada César de Pollo</i>	13.99
Salmon Caesar Salad <i>Ensalada César de Salmón</i>	18.99
★ Seared Tuna Salad <i>Esalada de Tuna Sellada</i>	21.99
Grilled Shrimp Caesar Salad <i>Ensalada Caesar de Camarón</i>	19.99

Kid's Menu / Menú Infantil

Chicken Fingers <i>Deditos de Pollo</i>	8.99
Marinera Fettuccini <i>Fettuccini a la Marinera</i>	8.99
Baby Churrasco Steak <i>Baby Churrasco</i>	17.99
Fried Fish Pieces <i>Deditos de Pescado Fritos</i>	9.99
Cheese Sticks <i>Palitos de Queso</i>	6.99



Food codes of Florida requires us to tell you that eating any type of animal feed raw or poorly cooked could cause damage to your health, especially if you have certain medical conditions.

Los códigos de alimentos de Florida requieren informarle que comer cualquier alimento animal crudo o poco cocido podría causar daños a su salud, especialmente si padece ciertas condiciones médicas.



If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.



House Specialties / Especialidades de la Casa

Fried Whole Fish 21.99 xlb.
Mangrove Snapper, Hog Fish, Yellowtail,
Lane, Snapper (by the pound)

Pescados Enteros Fritos
Cubera, Pez Perro, Rabirrubia, Biajaiba
(según peso)

King Fish Steak / Rueda de Serrucho 15.99

Fish Chunks in Tomato Sauce 16.99
Aporreado de Pescado

Adrian Fish Combination / 21.99
Combinación Adrian Fish
*Crab Meat over Fish Fillet / Masa de Cangrejo
sobre filete de pescado*

Jumbo Shrimp Over Mashed Potatoes 20.99
in Marsala Sauce.
Volcán de Camarones

Fried Fish Pieces 16.99
Troncho de Pescado

Adrian Fish Combo Platter 27.99
**Fried Calamari, Breaded Shrimp, Fish
Fingers, Conch Fritters, Fries and Croquettes**

*Combo Adrian Fish
Calamar Frito, Camarones Empanizados,
Deditos de Pescado, Fritura de Cobo y
Croquetas de Bacalao*

Fillets / Filetes

*Fish Fillet Grilled in flat iron. Add a Sauce of your Choice (additional charge).
Filete de Pescado a la Plancha. Agregue una salsa de su elección (cargo adicional).*

Mahi Mahi /Dorado 21.99

Snapper /Pargo 23.99

Breaded Mahi Mahi in Toston / 22.99
Mahi Tostón Alioli

Grouper / Cherna 23.99

Salmon / Salmón 21.99

Hog Snapper Fillet /
Filete De Pez Perro WHEN IN SEASON

*Sauces / Salsas: Thermidor 3.95 - Green/Verde 3.00 - Creole / Criolla 3.00 - Lemon / Limón 3.00 - Caper 3.00
Toscani 3.95. All fish fillets may contain Bones / Todos los Filetes pueden contener espinas.*

Seafood / Mariscos

Whole Lobster Filled with Mofongo MARKET PRICE
Langosta Entera Rellena de Mofongo

Whole Lobster in Thermidor Sauce MARKET PRICE
Langosta Entera al Termidor

Whole Grilled Lobster MARKET PRICE
Langosta Entera

Lobster in Garlic Sauce 26.99
Langosta al Ajillo

Lobster in Creole Sauce 26.99
Enchilado de Langosta

Mofongo Filled with Lobster Meat 24.99
Mofongo Relleno de Langosta

Crab Meat in Creole Sauce 20.99
Enchilado de Cangrejo

Seafood Casserole 34.99
Cazuela de Mariscos en Salsa Criolla

Surf & Turf / Mar y Tierra
Shrimp and Steak 29.99
Lobster and Steak MARKET PRICE

Shrimp in Garlic Sauce 21.99
Camarones al Ajillo

Shrimp in Thermidor Sauce 25.99
Camarones en Salsa Termidor

Grilled Shrimp 18.99
Camarones a la Plancha

Breaded Shrimp 19.99
Camarones Empanizados

Shrimp in Creole Sauce 21.99
Enchilado de camarones

Mofongo Filled with Shrimp 23.99
Mofongo Relleno de camarones

Grilled Seafood 39.99
*Fillet, Shrimp, Lobster, Squid, Mussels, Conch
Crab, Clams, Scallops*

Parrilla de Mariscos
*Filete, Camarones, Langosta, Escalos,
Cangrejo, Cobo, Calamares, Mejillones, Pulpo*



Poultry and Meats / Aves y Carnes

Grilled Chicken Breast <i>Pechuga de Pollo a la Plancha</i>	16.99
Milanese Style Chicken Breast <i>Pechuga de Pollo a la Milanese</i>	18.99
Adrian Fish Style Churrasco <i>Churrasco Estilo Adrian Fish</i>	24.99
Adrian Fish Ribeye Steak <i>Filete de Chuletón Estilo Adrian Fish</i>	32.99

Rice / Arroces

Seafood Paella (per person) <i>Paella de Mariscos (por persona)</i>	28.99 min. 2 persons
Yellow Rice with Fish <i>Arroz con Pescado</i>	18.99
Yellow Rice with Shrimp <i>Arroz con Camarones</i>	20.99
Yellow Rice with Seafood <i>Arroz con Mariscos</i>	21.99
Rice with Seafood Special <i>Arroz con Marisco Especial</i>	38.99

Pastas

Fettuccine With Alfredo or Marinera Sauce <i>Con salsa Alfredo o Marinera</i>	14.99
With Chicken <i>Con Pollo</i>	18.99
With Shrimp <i>Con Camaron</i>	22.99
Whole Lobster Fettuccine - The Queen <i>Fettuccine en Langosta Entera - La Reina</i>	MP
Seafood Fettuccine <i>De Mariscos</i>	24.99
With Lobster <i>Con Extra Langosta</i>	MP

Sides / Acompañantes

Seasoned Rice / Arroz Sazonado
White Rice / Arroz Blanco
House Salad / Ensalada de la Casa
French Fries / Papas Fritas
Sweet Plantains / Plátano Maduro
Black Beans / Frijoles Negros
Not Included / No Incluido
Mashed Potatoes / Puré de Papa
House Fried Plantains / Tostones de la Casa
Seasonal Vegetables / Vegetales de Estación

Create Your Combo Boil / Crea Tu Combo Boil

Fish Your Catch / Pesca Tu Captura

Snow Crab Legs / Patas Cangrejo de Nieve	26.99 / lb
King Crab Legs / Patas Cangrejo Rey	MKT
Clean Blue Crab / Jaiba	17.50 / lb
Headless Shrimp / Camarón sin Cabeza	24.99 / lb
Green Mussels / Mejillones Verdes	15.99 / lb
Black Mussels / Mejillones Negros	15.99 / lb
Clams / Almejas	15.99 / lb
Crawfish / Cangrejo de Río	15.99 / lb
Scallops / Vieiras	23.99 / lb
Lobster Tails / Colas de Langosta	MKT
Add Extra Sausage, Boiled Egg, Corn	MKT
Mix and choose 1 or more for a minimum of 1lb <i>Mezcla y escoge el mínimo de 1lb</i>	

Add Your Flavor / Ponle Tu Sabor

OG Cajun / Cajun Original
Mantequilla al Ajo / Seasoned Butter Garlic
Lemon Pepper / Pimienta Limón
Crazy Sauce (mix em' all) / Salsa Loca (todo mezclado)
Coconuts (crazy with coconut blend) / Coco (loca con coco)
Dry (sauce on the side) / Seca (salsa aparte)
Extra Saucy for \$7 / Salsa Extra por \$7

How Spicy? / Cuánto Picante?

Mild (Original, no spice added) / Normal (sin picante)
Medium (some heat) / Medio (un poco de calor)
Fire (mouth on fire) / Fuego (boca en llamas)

Your catch is boiled to perfection then tossed with one of our homemade sauces and served in a bag to capture all the flavors.

Comes with corn and potatoes for each pound of items. NO SUBSTITUTION!

Su captura se hierve a la perfección, luego se mezcla con una de nuestras salsas caseras y se sirve en una bolsa para capturar todos los sabores.

Viene con maíz y papas por cada libra de artículos. ¡SIN SUSTITUCIONES!



Food codes of Florida requires us to tell you that eating any type of animal feed raw or poorly cooked could cause damage to your health, especially if you have certain medical conditions.
Los códigos de alimentos de Florida requieren informarle que comer cualquier alimento animal crudo o poco cocido podría causar daños a su salud, especialmente si padece ciertas condiciones médicas.



If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.