

APPETIZERS...

Loaded Greek Fries french fries topped w/ gyro, tomato, cucumber, onion, feta, tahini & lemon	12.95
Fried Green Tomatoes hand-breaded & fried, w/ chow chow & bacon remoulade	10.95
BBQ Chicken Nachos pulled bbq chicken, cheddar, jack, & fresh jalapenos over fried tortillas	10.95
Jalapeno Firecrackers bacon wrapped jalapenos stuffed w/ cream cheese & broiled	12.95
Spinach Fondue w/pita points & house-fried tortilla chips	11.95
Hummus w/chopped tomatoes, kalamata olives, pepperoncinis, feta cheese, olive oil & grilled pita	10.95
Onion Rings beer battered, deep fried w/side of honey mustard for dipping	9.95
Fried Mozzarella fresh mozzarella, hand-breaded & deep-fried, served w/ marinara sauce	10.95
Bistro Blue Chips blue cheese sauce & crumbled bacon over house-fried potato chips	9.95
Stuffed Mushrooms lump crab stuffed mushrooms, broiled & topped w/ brie & buerre blanc	14.95
Chicken Quesadilla onions, peppers, cheddar & jack cheeses w/side of salsa & sour cream	10.95
Fried Lobster Tail hand-breaded, deep-fried tail w/ green tomato & jalapeno relish, red pepper aioli	16.95
Sweet & Spicy Thai Popcorn Shrimp deep-fried shrimp tossed in spicy thai-chili sauce	12.95

Salads include cucumber, grape tomatoes, bell & pepperoncini peppers, red onions, pita wedges & choice of dressing: House, Ranch, Lite Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Thai Vinaigrette, Apple Vinaigrette, Italian, 1000 Island, Honey French, Greek or Oil & Vinegar.

SOUPS & SALADS...

Jamaican Jerk Chicken Salad spicy jerk sauce, caramelized onions, mango salsa	10.95
Roasted Pesto Chicken Salad pulled roasted chicken, sun-dried tomatoes, goat cheese	10.95
Honey Pecan Chicken Salad honey glazed grilled chicken, candied pecans, pineapple	12.95
Grilled Salmon Salad* capers, hard-boiled egg & dill sauce	14.95
Blackened Bistro Salad* beef tips, boursin cheese	12.95
Chicken & Strawberries Salad grilled chicken breast, strawberries, almonds, goat cheese	12.95
Hot & Blue Chicken Salad pulled roasted chicken, spicy-hot buffalo sauce, celery, blue cheese crumbles	10.95
Cobb Salad grilled chicken, cheddar, bacon, avocado, blue cheese crumbles	12.95
Thai Chicken Salad grilled chicken, thai peanut sauce, cabbage, cashews	10.95
Buffalo Chicken Tender Salad breaded, deep-fried tossed in our spicy-hot buffalo sauce	10.95
Spinach & Chicken Salad grilled chicken, spinach, tomato, onion, mushrooms, blue cheese, bacon	11.95
Crab Cake Salad broiled crab cake, red pepper aioli	15.95
Buffalo Shrimp Salad fried jumbo shrimp tossed in our spicy-hot buffalo sauce	13.95
Grilled Tuna Salad* fresh yellow fin, grilled to your preference & served w/fresh seasonal fruit salsa	15.95
Chef's Salad salsalito turkey, ham, bacon, mozzarella & cheddar	10.95
Pancetta Salmon Salad* grilled salmon, pancetta glaze, goat cheese, sunflower seeds	15.95
Chicken Fajita Salad grilled chicken, onions, peppers, mushrooms, avocado, monterrey jack, salsa, sour cream	12.95
Greek Chicken Salad grilled chicken, kalamata olives, feta cheese, greek dressing	10.95
Gyros Salad gyros, romaine, tomatoes, cucumbers, onions, feta, tahini	12.95
Mandarin Chicken Salad grilled chicken, blue cheese crumbles, mandarin oranges, candied pecans	11.95
Chicken Caesar Salad grilled or fried chicken, romaine lettuce, croutons & parmesan cheese	10.95
Blackened Shrimp Caesar Salad blackened shrimp over house caesar salad	13.95
House Salad & Cup of Soup	11.95
Loaded Potato Soup or the Daily Soup Cup - 3.95 Bowl - 5.95 Pita Points or Wedges (8)	1.95

ADD ONS...

Side Item	3.50	American, Provolone, Cheddar or Swiss	1.75
Loaded Baked Potato	4.95	Feta, Blue or Goat Cheese, 2oz	2.50
Dinner Salad	4.95	Parmesan Cheese, 2oz	1.75
Dinner Caesar Salad	5.25	Dressings & Steak Sauces, 2oz	1.50
Sautéed Mushrooms	3.50	Add Scallops, Grilled or Blackened (3)	12.95
Biscuit (1)	1.25	Add Lobster Tail	14.95
Honey	2.25	Add Shrimp, Grilled or Fried (4)	8.95
Blue Cheese Sauce	2.25	Add Crab Cake	12.95

3.95 will be added for sharing meals, we will gladly bring you a plate for you to split the meal. To add to your dining enjoyment, please see our additional dessert & adult beverage listings.

20% gratuity added to parties of 8 or more.

If it's not on the menu, please ask your server. We try to accommodate all requests!!

Thank you for understanding and respecting our policies and most importantly, thank you for your much appreciated business!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



SANDWICHES, MELTS & MORE...

Served w/ chips & a pickle spear.

Choice of breads: white, wheat, rye, bun or hoagie. Substitute pita or croissant for 1.25.

Add American, Provolone, Cheddar, Muenster or Swiss cheese for 1.75 or Goat, Feta or Blue cheese for 2.50.

To substitute side with: entrée side, add 2.95; a cup of soup, add 2.25.

Blackened Chicken Sandwich blue cheese sauce, bacon, lettuce & tomato	11.95
Beef & Brie house roasted top round, melted imported brie cheese on hoagie w/ au jus	11.95
Tuscan Chicken Melt grilled chicken breast, sundried tomatoes, portabella mushrooms, goat cheese	11.95
Teriyaki Chicken Sandwich w/ muenster cheese, grilled pineapple, lettuce, tomato, mayo	10.95
Tuna Melt albacore tuna salad & american cheese on grilled bread	9.95
Grilled Chicken grilled chicken breast w/lettuce, tomato & mayonnaise	9.95
Pesto Chicken Pita pulled roasted chicken tossed in pesto sauce, lettuce, tomato & hummus	9.95
Buffalo Chicken Sandwich fried chicken breast, chopped celery, crumbled blue cheese on a bun	10.95
Veggie Pita hummus, spinach, tomato, feta, cucumber & olive oil	9.95
Bistro Melt* garlic toast, burger patty, provolone cheese, sautéed red onion & ranch dressing	11.95
Fried Steak Club fried steak, bacon, lettuce, tomato, mayo, boursin & american cheese	12.95
Philly Cheese seasoned beef or chicken, sautéed peppers & onions, swiss cheese	11.95
Fried Chicken fried chicken, white american cheese, lettuce, tomato	10.95
Grilled Cheese melted american, provolone, muenster & brie cheeses	8.95
Club boar's head spicy salsalito turkey & black forest ham, boursin & american cheeses, w/BLT & mayo	11.95
Reuben corned beef or turkey, sauerkraut & provolone cheese w/your choice of 1000 island or curry sauce	10.95
Gyros w/ lettuce, tomato, onions, feta, & tzatziki sauce on a pita	9.95
Portabella Melt grilled portabella mushroom, sun-dried tomatoes, goat cheese & sautéed red onion	10.95
Tuna Salad, Chicken Salad or Egg Salad Sandwich w/lettuce & tomato	9.50
Salsalito Turkey boar's head spicy salsalito turkey, boursin cheese, lettuce & tomato	9.95
BLT apple wood smoked bacon, lettuce, tomato & mayonnaise	8.95
BBQ Chicken bbq chicken breast, bacon, monterrey jack, lettuce, tomato, mayo	11.95
Turkey, Bacon & Swiss heated turkey & bacon on grilled bread w/ swiss cheese, lettuce, tomato & mayo	11.95
Ultimate Chicken Melt blackened chicken breast, grilled onions, coleslaw, & muenster on grilled rye	11.95
Grilled Ham & Cheese Croissant black forest ham, american & provolone cheeses on fresh croissant	9.95
Salmon Pita* grilled salmon, lettuce, tomato, onions, monterrey jack & cilantro ranch	12.95
Chicken Club grilled breast, swiss cheese, honey mustard, bacon, lettuce & tomato	10.95
Cuban sliced pork, salami, honey maple ham, swiss cheese, mayonnaise, mustard & pickles on grilled hoagie	10.95
Milo Chicken Melt open-faced, apple wood smoked bacon, sautéed mushrooms, cheddar cheese & honey mustard	9.95
Turkey Wrap salsalito turkey, bacon, avocado, monterrey jack, lettuce, tomato, onion, cilantro ranch	10.95
Smothered Roast Beef hot roast beef, sautéed onions, mushrooms, american cheese on hoagie w/ au jus	11.95

BURGERS...

Served w/ chips & a pickle spear. Veggie patty available upon your request.

Add American, Provolone, Cheddar, Muenster or Swiss cheese for 1.75 or Goat, Feta or Blue cheese for 2.50.

Pimento Burger* house-made pimento cheese, fried green tomato, shredded lettuce	12.95
Cheeseburger* american cheese w/lettuce, tomato & mayonnaise	10.95
Bacon, Egg & Cheese Burger* bacon, fried egg, american cheese, lettuce, tomato, mayo	13.95
Teriyaki Burger* topped w/ our teriyaki sauce, white american cheese, lettuce, tomato, mayo	11.95
Mushroom & Muenster* burger patty, sautéed portabella, muenster, lettuce, tomato, mayo	12.95
Santa Fe Burger* sautéed peppers, onions, deep-fried jalapenos, cheddar cheese w/chipotle mayo	11.95
Carolina Burger* burger patty, provolone cheese, carolina mustard bbq sauce, coleslaw, chopped onions	11.95
Black & Blue Burger* blackened burger patty, blue cheese crumbles, lettuce, tomato, mayo	12.95
Avocado Bacon Burger* avocado, bacon, caramelized onions, 1000 island, lettuce, tomato	13.95

STIR FRY...

Made to order...carrots, mushrooms, red onions, broccoli, sugar snap peas, & bell peppers tossed in our own teriyaki sauce. Served with jasmine rice.

Veggie - 10.95	Chicken - 12.95	Portabella Mushroom - 12.95	Beef* - 14.95
Shrimp - 15.95	Scallop* - 18.95	Salmon* - 17.95	Lobster & Shrimp - 22.95
Combo (choose 2) Beef, Chicken, Shrimp or Portabella Mushroom - 16.95			

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Served with dinner salad & garlic toast.

Blackened Pasta rich, spicy cajun cream sauce, penne pasta, parmesan cheese & chopped tomatoes

~w/ Lobster 24.95 ~w/ Shrimp 17.95 ~w/ Salmon* 19.95 ~w/ Chicken 16.95

Greek Pasta angel hair pasta, sautéed onions, tomatoes, spinach, greek butter sauce & feta cheese

~w/ Chicken 16.95 ~w Shrimp 18.95 ~w/ Portabella Mushroom 16.95 ~w/Lobster 24.95

Baked Spaghetti angel hair tossed w/your choice of sauce, topped with lots of mozzarella & parmesan cheeses...

~Marinara 12.95 ~Meat Sauce 14.95 ~Gyros 14.95 ~Portabella Marinara 14.95

Low Country Shrimp Pasta sautéed gulf shrimp, penne pasta, bacon jalapeno cream sauce, parmesan 18.95

Chicken Parmesan angel hair, marinara, fried chicken breast topped w/lots of mozzarella & parmesan 16.95

Pasta Mykaela sautéed shrimp w/ spinach, sundried tomatoes, artichokes, angel hair, lemon butter & parmesan 19.95

Lasagna traditional beef lasagna, layers of ricotta, mozzarella, & parmesan cheeses w/ meat sauce 17.95

Chicken Carbonara grilled chicken, sautéed mushrooms, peas, ham, & bacon w/ penne, alfredo & parmesan 17.95

PASTAS...

BEEF VEAL PORK...

Tuscan Filet* char-grilled filet, roasted tomatoes, artichokes, goat cheese, balsamic reduction 29.95

Rib Eye* 10 oz hand-cut braveheart angus beef, char-grilled & succulent 22.95

Filet Mignon* 8oz braveheart angus filet, char-grilled or blackened 25.95

NY Strip* 12 oz hand cut braveheart angus beef 21.95

Rib Eye "Surf & Turf"* 10 oz. braveheart angus, topped w/ fried shrimp, lobster meat & buerre blanc 29.95

Rack of Lamb* 12 oz new zealand lamb rack, char-grilled & topped w/ veal demi glace 25.95

BBQ Ribs slow roasted & basted w/ either original or carolina mustard bbq sauce Half 16.95 Full 22.95

Jack Daniel's Pork Chop* char-broiled bone-in chop, sweet & tangy jack daniels bbq glaze 22.95

Veal Picatta sautéed catelli veal cutlet topped w/ our light white wine, lemon, garlic, capers sauce 19.95

Veal Marsala sautéed catelli veal cutlet topped w/ our marsala wine mushroom sauce 19.95

Veal Saltimbocca sautéed catelli veal w/ prosciutto, onions, mushrooms, & parmesan w/ butter cream sauce 20.95

~Add maine lobster tail 14.95, grilled shrimp 8.95, grilled scallops 12.95, crab cake 12.95~

CHICKEN...

Chicken & Ribs Combo bbq chicken breast & a half rack of our famous ribs 23.95

Chicken Sonoma grilled chicken, topped w/sautéed asparagus, sun-dried tomatoes & a white wine cream sauce 17.95

Chicken Picatta lightly breaded, sautéed in a white wine lemon sauce with capers 15.95

Chicken Neptune herbed crumbed & sautéed breast topped w/ crab cake, asparagus, & buerre blanc 19.95

Chicken Cristo grilled, sautéed onions, sun-dried tomatoes & spinach topped with goat cheese 17.95

Chicken Marsala lightly breaded, sautéed in a marsala wine mushroom sauce 15.95

Chicken Cordon Blue chicken breast stuffed w/ ham & swiss, crumbed & fried, topped w/ white cheese sauce 17.95

SEAFOOD...

Scallops McKenzie* 5 grilled scallops in herbed butter w/ sundried tomatoes & goat cheese 26.95

Tuna Michoacán* grilled yellow fin tuna, mango lime vinaigrette, avocado 22.95

Shrimp & Scallops Picatta* white wine lemon butter & a hint of garlic topped off w/capers 23.95

Grilled Scallops* 5 jumbo sea scallops, char-grilled or blackened w/garlic butter & spices 24.95

Stuffed Shrimp 6 jumbo shrimp, stuffed w/crab stuffing, broiled, topped w/ lobster buerre blanc 25.95

Lobster Tails two 6 oz cold water maine lobster tails (steamed, broiled or grilled), served w/ drawn butter 36.95

Grilled Shrimp Skewers 6 skewered jumbo gulf shrimp, grilled or blackened 17.95

Pecan Salmon* atlantic salmon filet coated in pecans, broiled, & topped w/ fresh blueberry gastrique 22.95

Fried Shrimp 6 jumbo gulf shrimp, hand breaded & deep fried 17.95

Crab Cakes 2 lump crab cakes served w/ creamy remoulade or red pepper buerre blanc 25.95

ENTREE SIDES...

Sautéed Green Beans

Grilled Asparagus (add 1.95)

Orzo Pilaf

Baked Sweet Potato w/sweet butter (after 4)

Loaded Mashed Potatoes (add 1.95)

Baked Potato (loaded potato add 1.95) (after 4)

Roasted Brussels Sprouts

Roasted Fuji Apples

Mushrooms Burgundy (add 1.25)

Sautéed Spinach

Garlic-Herbed Angel Hair Pasta

Tossed or Caesar Salad

Zucchini Pomodoro

Creamed Spinach

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*Our desserts
are so very sharable...*

Luscious Cheesecakes

*Banana Foster Cheesecake
White Chocolate Raspberry Cheesecake
Carnegie Deli New York Cheesecake
Crème Brulee Cheesecake
Pecan Praline Cheesecake
Turtle Cheesecake*

Pies

*Chris's Chocolate Silk
Peanut Butter Pie
Coconut Macaroon Pie
Key Lime Pie
Bourbon Pecan Pie*

Incredible Cakes

*Carrot Cake
Chocolate Layer Cake
Coconut Layer Cake
German Chocolate Cake
Banana Pecan Cake*

Please ask about our dessert features!!

DESSERTS...

Meat & 2 or Vegetable (4 sides) Plate

Lunch: 11 – 4 ...10.95

Dinner: After 4 ...12.95

Served w/Biscuit

Grilled Chicken

*Fried Chicken Tenders (original or spicy-hot buffalo)
BBQ Boneless Chicken Breast
Hamburger Steak* w/brown gravy, mushrooms, onions
Country Fried Chicken w/white sausage gravy
Country Fried Steak w/white sausage gravy*

Roasted Bone-In Chicken

Roast Beef w/ brown gravy*

Popcorn Shrimp

Grilled Pork Chop*

Mashed Potatoes w/gravy

Rice Pilaf or Jasmine Rice

Mac & Cheese

Cole Slaw

Orzo Pasta Salad (w/feta)

Potato Salad

French Fries

Fried Okra

Collard Greens

Pinto Beans

Steamed Broccoli

Country-Style Green Beans

Sautéed Mixed Vegetables

Small Salad (iceberg, chopped cucumber, tomatoes)

To Substitute Cup of Soup (add 2.25)

To Substitute Entrée Side (add 2.95)

MEAT & SIDES...

10 & under (Dine-in Only please) 6.95

Served w/small tea, water or soda

Veggie Plate (choose 3)

Grilled Cheese w/choice of side

Spaghetti Marinara (add cheese 1.00)

Fried Chicken Tenders w/choice of side

Cheese Pizta (made on a pita)

Burger w/choice of side (add cheese 1.00)

Mac & Cheese Bowl

Angel Hair tossed w/parmesan cheese

KIDS...

Iced Tea (sweet or unsweetened) 2.35

Hot Tea 2.75

Make Your Own Lemonade 2.00

Hot Water Set-up 2.25

Water 2.25

Coffee (regular or decaf) 2.75

Lemonade 2.35

Juice (no refill) 2.95

Fountain Drinks 2.35

Milk (no refill) 2.95

Pelligrino Sparkling Water 3.50

Aqua Panna Bottled Water 3.50

Ginger Ale 3.50

Corkage Fee (per bottle) 10.00

Please see our Adult Beverage listings

DRINKS...

About the Bistro...

You may ask "Who is Adam of ADAMS BISTRO?" Adam is not one, but a team, a family...a family pleased to welcome you to experience the flair and flavor of the bistro, which we established in 2008. We are pleased to offer you our dishes, our service, and our sincere gratitude that you have chosen to dine with us. We gladly accept special requests, if we can do it, we will!!

The Adams family would like to thank you, & our amazing staff, for the much appreciated success that, we know would not have been possible without the continued support of our favorite person...you!

*Teresa (Mom/Yaya- no, not Greek),
Chris (Chef/Son) & Lluvia (Julia-Wife/Mother),
& our daughters Mykaela & McKenzie Adams*

The perfect gift for any occasion...

ADAMS BISTRO Gift Cards!!!

*Our catering is also perfect for any occasion!
Please check out our web site for all that we offer!
www.adams-bistro.com*

*Call ahead for
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864-370-8055*