

Dinner Menu

Appetizers

Soup Du Jour

A delicious selection chosen by our chef and prepared fresh daily

Market Price

Soy-Ginger Glazed Sea Scallops

Soy-ginger glazed scallops are grilled and served over a bed of tropical salsa

Calamari

Made to order, lightly seasoned and fried to a golden brown.

Served with our homemade marinara sauce

10

Crab and Avocado

House Guacamole with Maryland lump crab, sweet chili lime, scallions, and served with tortilla chips for dipping

Shrimp

Jumbo tiger shrimp chilled and served with our zesty Bia cocktail sauce

Blackened Filet Tips

Lightly blackened served with a chunky blue cheese dipping sauce
12

Seared Ahi Tuna with Wasabi Vinaigrette

Spice dusted tuna steak sliced atop a bed of greens, sliced cucumbers, and radishes in a wasabi vinaigrette

11

Salads

House

Field greens tossed with gorgonzola cheese, roasted pecans, grapes and raspberry honey balsamic vinaigrette

8

Burrata Cheese Salad

Creamy fresh burrata cheese, over a pool of basil pesto sauce and garnished with sautéed grape tomatoes, mixed field greens, and toasted pita triangles.

11

Bia Chop Salad

Chopped iceberg lettuce tossed with asparagus, egg, artichokes, bacon bits and kalamata olives.

Dressed with our home-made blue cheese vinaigrette.

10

Bia – A European Bistro 19 Main Avenue Ocean Grove, NJ 07756 732-775-6100



<u>Entrées</u>

Scallop

Pan seared Day Boat Scallops with lemon aioli, lemon rice pilaf and sautéed garlic spinach 28

Crabcakes

Maryland jumbo lump crab cakes with roasted red pepper remoulade, red cabbage slaw and whipped potatoes **26**

Salmon of the Day

Please ask your server **25**

Shrimp

Jumbo tiger prawns in a scampi butter served with lemon rice pilaf and sautéed garlic spinach.

22

Filet Mignon

Grilled center-cut with a green peppercorn demi glaze. Accompanied by whipped potatoes and seasonal vegetable.

32

Surf & Turf

Grilled center-cut filet mignon paired with a succulent six ounce lobster tail.

Served with whipped potatoes and seasonal vegetable

35

Chicken

Chicken cutlet sautéed in a white wine, caper butter sauce. Served with lemon rice pilaf and sautéed garlic spinach.

22

Mediterranean Pasta

Penne tossed with sun dried tomato, artichoke and kalamata olive pesto, sprinkled with Romano cheese.

18

Seafood Ravioli of the Day

Please ask your server **21**

Bia Burger

Our 10 oz juicy burger topped with caramelized onion, fresh field greens and vine ripe tomato, on a brioche bun with French fries.

15