

bijan's *sea & grille*

Appetizers

Corn Dog Lobster 9.75 ea
tamarind ketchup

Korean Short Ribs 10
woodgrilled marinated short ribs, served with wasabi and teriyaki ginger sauce

Seabass Nachos 7.5
light cajun, seasonal fruit salsa, wonton crisps

Shrimp *bijan's* 10.75
woodfired, prosciutto wrapped, pesto stuffed, creole brown mustard sauce

Roasted Garlic 7.75
encrusted goat cheese, olive topenade, fresh basil, toast points

Crab Cakes 1 for 8 2 for 14
blue dangerous lump crab meat, served over zesty tomato salad, served with an english mustard sauce

Truffle Oil and Parmesan Garlic Fries 5.5
BEST FRIES EVER!

Escargot 10.75
herb butter, bacon and mushrooms in a big bread bowl

Woodgrilled Pineapple Beef Sashimi 9.5

Marinated Portobellos 7.5
dates, blue cheese, applewood smoked bacon

Appetizer Combo 24.75
shrimp bijan's, woodfired pineapple and beef sashimi, lobster corn dog with tamarind ketchup, seabass nachos

Soup & Salads

Lobster Bisque cup 3.75
with lobster ravioli

Caesar Salad 4.75
with crab cake 12.5
with woodfired chicken 10.5

Woodfired Caesar 4.75
with crab cake 12.5
with woodfired chicken 10.5

House Salad
baby greens, fresh vegetables, golden raisins, walnuts and gorgonzola
with entree 3.75 Ala Carte 6.75

Strawberry Salad 6.25
baby spinach, strawberries, pecans, gorgonzola
with chicken 10.75
with crab cake 12.5

From the ^{not quite} Raw Bar

Smoked Salmon Tartare 11
spanish caper sauce, sweet onions, sunny side up eggs, dill sauce, crostini

Alaskan King Crab Legs
1/2lb 17.75

Lobster Roll 15.25
topped with spicy crab, ginger teriyaki, lobster sauce

EATING RAW FOODS CAN BE HAZARDOUS TO YOUR HEALTH

Fresh Seafood

Fresh Cajun Ahi Tuna 27.5
lightly blackened, served on a bed of dirty rice,
with a duck andouille sausage and shrimp gumbo

Pan Seared Scallops 23.75
served with a mint and pea risotto

Flounder Del Rey (MY WAY) 25
pan seared flounder stuffed with lump crab meat,
served with a southwestern cream sauce,
served on a fried potato cake

Seabass 26.75
cedar planked chilean seabass, topped with
cashews, pecans and caramelized onions, truffle
wild mushroom risotto, vegetables

Pan Seared Wild Salmon 26
stuffed with dates, goat cheese and applewood
smoked bacon, topped with strawberry balsamic
reduction, served with wasabi potato cakes

Alaskan King Crab Legs
1/2 lb 22.75 1 lb 39.75
truffle n' parmesan garlic fries

Fried Lobster 1 for 19 2 for 37
4 oz coconut, banana chip & creme brulee
encrusted lobster, served with risotto

Combos

Bijan's Combo 18.25
lobster sushi roll, smoked salmon tartare

1/2 Lobster Roll & 1/2 lb Crablegs 33.75
truffle n' parmesan fries

Petite Filet & 1/2 lb Crablegs 36.75
gorgonzola new potatoes, broccoli, portobello,
rosemary au jus

Surf N Turf 32.5
4 oz petite filet with gorgonzola sauce, served
with 4 large sea scallops

Petite Filet & Chicken Bijan 24.75
gorgonzola new potatoes, broccoli, portabello,
rosemary au jus, chicken bijan

From the Land

Chicken *bijan's* 18.75
stuffed with prosciutto, goat cheese, basil,
guinness balsamic reduction, linguini alfredo

Mediterranean Pesto Linguini Pasta 15
bell pepper, broccoli, asparagus, sundried
tomatoes, artichoke hearts and prosciutto ham

Woodfired Berkshire Pork Chop 25
double thick, asian seasoned pork chop, served
with thai style apple salad

Woodfired 14 oz Ribeye 27.5
broccoli, portobello mushrooms, rosemary au jus,
gorgonzola potatoes

Long Island Duck 21.5
1/2 Duck, roasted peach & pomegranate,
asian rice

Woodfired 8 oz Filet 28.75
pomegranate molasses rub filet, with roasted
leek, fresh horseradish and boursin cheese crust,
served with parmesan truffled mashed potatoes

Woodfired Petite Filet 15.75
broccoli, portobello mushrooms, rosemary
au jus, gorgonzola potatoes

True Religion Jeans
by

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