

Starters

Traditional Crisp Thin French Tartes • “Perfect to Table Share”

- Buttery House Smoked Salmon, Santorini capers, creme fraiche 17.
- Selected Wild Mushrooms, Gruyere, chives 17.

Lobster Bar • Lobster Bisque Au Cognac 12.

**with fresh lobster morsels add 10.*

Whole Burrata & “Caviar Salata” 26.

grated egg, parsley, lemon, lemon zest, ev olive oil, mini croutons

Colossal Lump Crab Cake “Maryland” *lemon-mustard emulsion* 19.

Favorite • Whole “Chili Lobster” in mild spicy chili butter - toast 29.

Nova Scotia “Lobster Morsels” *lightly fried, Greek honey-mustard aioli* 32.

Bar Harbor • Mussels “Le Coze” 15.

white wine, cream, shallots, garlic

Specialty • Mediterranean Octopus, Char-Grilled 18.

pickled red onion, ev olive oil, Santorini capers, Greek olives

Wild Burgundy Escargots “Au Pernod” six 16. / twelve 28.

shallot, parsley, garlic, chives, butter, puff pastry

Prime Steak Tartare “Parisienne”- *toast points* 18.

Crudo

Ahi Tuna Tartare 19.

hass avocado, ponzu, lemon foam

Osaka Style “Boxed Sushi” 16.

salmon, dashi, dijon ice cream

Pristine • Lobster, Octopus & Seafood “Ceviche” 16.

fresh citrus, pickled pineapple, papaya, cilantro

Seafood Bar

Todays • East & West Coast Oysters

Single Variety or Assortment (6 pcs) 18.

champagne mignonette, red cocktail sauce, fresh horseradish

Colossal Lump Crab Cocktail *or* Jumbo Shrimp Cocktail 18.

pink brandy & red cocktail sauces, fresh horseradish

Key West • Stone Crabs • jumbos 3/4 lb 54. / colossals mkt.

crab mustard sauce, lemon

Shellfish Tower

whole Nova Scotia lobster - cold water oysters - jumbo shrimp

seafood ceviche - Alaskan king crab 44./person (min 2)

Caviar

Russian Osetra 1 oz mkt Siberian Baerii 1 oz mkt.

creme fraiche, mini blinis

Salads

Caesar 13.

Grana Padano, Silver Sicilian anchovy

Pickled Baby Beets - Beet Sorbet 14.

corinthian currants, butter roasted walnuts

Chops Chopped Salad 13.

hearts of palm, triple cream blue cheese, lemon-basil-lime dressing

Field Ripe Tomato & Dondonis Feta 13.

cucumber, green pepper, red onion, arugula, olives, e.v. olive oil

Warm Spinach & Mushroom Salad - *prepared tableside* 14.

baby spinach, bacon lardons, pine nuts, candied shitakes, warm basil vinaigrette

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness.

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Specialty - Whole Fish Experience

Our staff is pleased to filet and serve your fish for your enjoyment.

*When sharing, we recommend estimating ¾ lb per person,
at approximately 32. per person.*

Greece • Branzino Mediterranean Sea Bass *white, buttery, tender, high fat*

Greece • Royal Dorade *similar to American red snapper, medium flavor, high fat*

Greece • Fagri Mediterranean Sea Bream *sweet, white, firm, lean*

Spain • Turbot “Emperor’s Fish” *white, sweet, medium flavor, semi-firm, lean*

Holland • Dover Sole *buttery sweet, white, firm, lean* mkt.
sauteed lemon, brown butter, capers

New Zealand • “The Golden” Red Snapper *full flavor, moist, flaky*

New Zealand • John Dory *buttery, white, semi-sweet, firm, lean*

Today • An Additional Fresh Wild Catch

*Favorite • Iceland • Arctic Char - “Grilled Unilateral”
similar to salmon, medium to medium rare, buttery, delicate, high fat*

Salt Crusted Whole Fish

Slow Baked in Sea Salt Crust (min 3 lb whole fish) 5. supp per fish

• All fish served with Santorini capers, Greek e.v. olive oil, lemon

Lobster Bar Lobsters

*Are the superior Canadian Blue hard shells
from the deep icy waters of Nova Scotia.*

“The Rolls-Royce of Lobsters”

Specialties

Live Nova Scotia Lobster “Steamed & Cracked”
drawn butter, lemon 1.5 - 5 lbs mkt.

Whole “Chili Lobster” 1.5 lbs 44.
in mild chili butter sauce, grilled shisito peppers

Whole Lobster Pasta “Americaine” 1 lb 36.
lobster morsels, lobster sauce, fresh fettuccine pasta

*“Signature” Nova Scotia Lobster Tail 1 lb 62.
lightly flash fried, drawn butter, lemon, Greek honey-mustard aioli*

Composed Seafood Entrees

Chilean • Sea Bass “Bangkok” 36.
sushi rice cake, tomato jam, BKK sauce

Hawaii • Ahi Tuna Sesame Seared-Sliced 34.
scallion yukon potato mash, port wine red wine glaze

Georges Bank Mass. • Sea Scallops “St. Jacques” 32.
sorrel nage, pomme puree, steamed asparagus,

Nova Scotia • Halibut “Santorini” 32.
miniature stewed tomatoes, fine nicoli polenta, citrus emulsion

Our *USDA* Prime Steaks & Chops

Hand selected & custom aged - broiled at 1700°

Premium Filet Mignon *Barrel Cut* 8 oz 42. • 10 oz 52.

Bone-In Filet 12 oz 49.

New York Strip 14 oz 54.

Bone-In Ribeye 20 oz 49.

New York Strip *Snake River Farms Wagyu* 12 oz 95.

“Tomahawk” Long Bone Ribeye *For Two* • 36 oz 86.

Dry-Aged Porterhouse Experience
For Two - 26 oz 78. *or* 40 oz 120.

Porterhouse Lamb Chops *Triple Cut (2)* 45.

Signature • Filet Mignon “Au Poivre” 8 oz 46.
*cracked pepper crusted, brandy cream, select mushrooms,
potato confit, port braised shallot*

Surf & Turf • Lightly Fried Lobster Tail (1/2 lb) add 32.
Whole Chili Lobster, mild spicy - toast (1 lb) add 29.

GENUINE • A-5 MIYAZAKI 100% WAGYU, KOBE JAPAN
FILET 4 oz, 6 oz, 8 oz 28. per oz

Steak Enhancements 4.

Escargot Butter

Triple Creme Blue Cheese Butter

White Truffle Butter

Sauteed Selected Wild Mushrooms

Cracked Pepper Crusted-Au Poivre Sauce

Classic Bearnaise Sauce

Sides

Specialty • Buttery “Lobster Potato Mash” Whole 1 lb. 29.

Sides 10.

Steamed Broccoli

Lightly Creamed Baby Leaf Spinach

Brussels Sprouts

Pure Creamless Corn Mash

Grilled Large California Asparagus *classic bearnaise sauce (2. supp)*

Steamed Fingerling Potatoes *lemon flavor, parsley*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

LBSG Hand Cut French Fries

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