

## Starters

### *Crisp Thin French Tartes • “Perfect to Share”*

- Buttery House Smoked Salmon *shallot capers creme fraiche* 18.
- Season’s Wild Mushrooms *gruyere chives ricotta salata* 17.

### *Lobster Bar • Lobster Bisque Au Cognac* 12.

Whole Burrata & “Caviar Salata” 26.

*melted leeks parsley lemon lemon zest ev olive oil mini croutons*

All Jumbo Lump Crab Cake *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.

## Pristine Crudo

Ahi Tuna Tartare 19.

*hass avocado ponzu lemon foam*

Osaka Style “Boxed Sushi” 16.

*salmon dashi dijon ice cream*

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 lobster - cold water oysters - jumbo shrimp*

*seafood ceviche - Alaskan king crab* 88. / serves 2-3 pp

### *Caviar*

Russian Osetra 1 oz mkt      Siberian Baerii 1 oz mkt.

*creme fraiche chives 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 kalamata olives ev 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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## Whole Fish Sharing

*When sharing a whole fish, we recommend estimating ¾ to 1 lb per person.  
Our staff is pleased to filet your fish for your enjoyment.*

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

Greece • Royal Dorade *similar to 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 ev 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 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 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*

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# USDA Prime Steaks & Chops

*Hand Selected Custom Aged 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*

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

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## *Surf & Turf*

- *Signature* Lightly Fried Lobster Tail *drawn butter* 1/2 lb add 32.
- Whole “Chili Lobster” *mild-spicy chili sauce* 1 lb add 32.

### *The “Ultimate Experience” for Two*

Whole “Chili Lobster” 1.5 lb NY Strip Snake River Farms *Wagyu* 12 oz 150.

## *Steak Enhancements 4.*

Escargot Butter

White Truffle Butter

Triple Creme Blue Cheese Butter

Au Poivre - Cracked Pepper Crusted Sauce

Sauteed Selected Wild Mushrooms

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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