

# LOBSTER BAR

## SEA GRILLE

# TWILIGHT

Three Course Dinner 49.

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## APPETIZERS

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On Ice • Jumbo *Blue Gulf* Shrimp  
*pink brandy & red cocktail sauces fresh horseradish*

Rhode Island • Baby Calamari "*Sweet Heat*"  
*lightly fried fresno chillies red & yellow holland peppers edamame*

Lobster Bar Lobster Bisque Au Cognac

*Chops*® Chopped Salad  
*fresh hearts of palm triple cream blue lemon-basil-lime*

Grilled Octopus Salad

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## ENTREES

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"Lobster Stuffed Lobster" 1.25 lb  
*savory lobster stuffing drawn butter*

### *Surf & Turf*

Nova Scotia Lobster Tail ¼ lb • Petite Filet Mignon ¼ lb  
*lightly fried potato confit*

Whole Royal Dorade 1 lb  
*steamed kale lemon ev olive oil Santorini capers*

Slow-Baked Icelandic Artic Char  
*braised quiona & tuscan kale citrus emulsion*

Colorado Lamb Chops  
*hashed potato tots steamed thin beans salsa verde*

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## DESSERTS

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Classic • Profiteroles  
*mini puffs vanilla bean ice cream sugar roasted almonds  
Valrhona dark chocolate sauce*

Greek Yogurt • Greek Thyme Honey  
*toasted walnuts*

Warm Chocolate Cake  
*vanilla ice cream*

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Available 5:00 to 7:00 PM

Kindly, No Substitutions. Beverages, Gratuity & Tax Not Included

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

BuckheadRestaurants.com