

Starters

Traditional French Tartes • The French Pizza “Perfect to Share”

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

Lobster Bar Lobster Bisque Au Cognac 12.

add morsels of lobster 12. supp

Point Judith • Crispy Calamari 18.

fresno chili cilantro lime

All Jumbo Lump Crab Cake “Maryland” *lemon-mustard emulsion* 22.

On Ice • Colossal Blue Gulf Shrimp 22.

cayenne pink brandy sauce traditional cocktail sauce fresh horseradish

Specialty • Mediterranean Octopus, Char-Grilled 19.

pickled red onion ev olive oil Santorini capers Greek olives

Wild Burgundy Escargots “Au Pernod” *six* 18.

parsley garlic butter pernod puff pastry

Prime Steak Tartare “Parisienne” *toast points* 20.

Nova Scotia • “Lobster Morsels” *lightly fried Greek honey-mustard aioli* 29.

Bar Harbor • Mussels “Le Coze” 15.

white wine cream shallots garlic

Crudo

Lobster Octopus Seafood “Ceviche” 20.

pickled pineapple papaya cilantro

Hawaii • Wild Ahi Tuna Tartare • “Osetra Caviar” 32.

gaufrette chips

Today’s • East & West Coast Oysters *six* 22.

pink peppercorn champagne mignonette red cocktail sauce fresh horseradish

Key West Stone Crab Claws

Jumbo Claw 29./ea Colossal Claw mkt

Shellfish Tower

1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab 94.

Caviar

Russian Osetra 1 oz mkt

Siberian Baerii 1 oz mkt

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt

crème fraîche chives mini blinis

Salads

New Caesar 15.

soft cooked egg Grana Padano silver Sicilian anchovy

Chops® Chopped Salad 15.

fresh hearts of palm fresh chickpeas triple cream blue wedge lemon-basil-lime

Field Ripe Tomato - Barrel Aged Dodonis Feta 16.

selected field ripe tomatoes cucumber green pepper red onion kalamata olives ev olive oil

Join Us for Brunch Sunday’s 11:30 AM to 3:30 PM

BuckheadRestaurants.com

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 • Lavraki (Branzino) Mediterranean Sea Bass *white tender low fat*

Greece • Tshipoura Royal Dorade *similar to Red Snapper medium flavor high fat*

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

Spain • Turbot *white semi-sweet semi-firm low fat*

Holland • Dover Sole *white firm lean - sauteed brown butter capers mkt.*

New Zealand • Red Snapper “The Golden Eye” *mild sweet moist flaky*

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

• *All fish are wood grilled served with Santorini capers Greek ev olive oil*

Sea Salt Crusted Whole Fish {min 3 lb whole fish} 5. supp per fish

Lobster Bar Lobsters

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

“The Rolls-Royce of Lobsters”

Live Lobster Specialties

Whole “Steamed & Cracked” 1.5 - 5 lb mkt.
drawn butter lemon

“Lobster Stuffed Lobster” 1.5 - 5 lb mkt.
Broiled with savory lobster dressing 14. supp.

Whole “Chili Lobster” 1.5 lb - 5 lb mkt.
in mild chili butter sauce grilled shishito peppers

Whole Lobster Pasta “Americaine” 1 lb 38.
lobster morsels tomato lobster sauce fresh fettuccine pasta

“Signature” Nova Scotia Lobster Tail 1 lb 64.
lightly fried drawn butter lemon Greek honey-mustard aioli

Composed Entrees

Chilean • Sea Bass “Bangkok” 39.
sushi rice cake tomato jam BKK sauce

Hawaii • Ahi Tuna Sesame Seared-Sliced 36.
spring onion yukon potato mash port wine glaze

Georges Bank Mass. • Sea Scallops “St. Jacques” 36.
sorrel nage steamed asparagus pomme puree

Faroe Islands • Salmon Sautee “Unilateral” 36.
lemon ev olive oil Santorini capers steamed Tuscan kale

USDA PRIME STEAKS 1700°

Exclusively Selected Custom Aged Hand Cut

Filet Mignon *Barrel Cut* 8 oz 45. • 10 oz 54.

Bone-In Filet 14 oz 54.

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz 56.

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

Bone-In Ribeye 20 oz 48.

“Tomahawk” Long Bone Ribeye *For Two* • 36 oz 89.

Dry-Aged Porterhouse Experience *For Two* • 26 oz 85. 42 oz 129.

Roasted *Superior Farms* Colorado Lamb Chops - *Single Cuts* (4) 49.

Signature • Filet Mignon “Au Poivre” Cracked Pepper Crusted 8 oz 52.
brandy cream season’s mushrooms potato confit port braised shallot

GENUINE • A-5 MIYAZAKI 100% WAGYU KOBE JAPAN

FILET MIGNON 4 oz • 6 oz • 8 oz / 32. oz

Steak & Lobster

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

The “Ultimate Steak & Lobster” for Two

Whole “Chili Lobster” • NY Strip *Snake River Farms Wagyu - sliced* 150.
chili lobster sauce

Steak Enhancements 4.

Chimichurri

White Truffle Butter

Classic Bearnaise Sauce

Mild Chili Butter Sauce

Triple Creme Blue Cheese Butter

Sauteed - Season’s Wild Mushrooms

Cracked Pepper Crusted Au Poivre Sauce

Sides

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

Sides 10.

Steamed Broccoli {hollandaise on request}

Lightly Creamed Baby Leaf Spinach *grated feta*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus

Blistered Shishito Peppers *sesame flavor lime sea salt lime*

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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