

Three Course Dinner 39.

LOBSTER BAR SEA GRILLE

Miami Beach

APPETIZERS

Lobster Bar Lobster Bisque Au Cognac

Grilled Mediterranean Octopus
pickled red onion ev olive oil Santorini capers Greek olives

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

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

New Caesar Salad
soft cooked egg Grana Padano white Sicilian anchovy

Chops® Chopped Salad
fresh hearts of palm fresh green chickpeas triple cream blue cheese lemon basil lime

All Jumbo Lump Crab Cake "Maryland" 6. supp
lemon grain-mustard emulsion

ENTREES

Today's Selection • Pristine Whole European Fish - Wood Grilled
steamed baby Tuscan kale Greek ev olive oil lemon Santorini capers

Whole • Nova Scotia "*Lobster Stuffed Lobster*" 1¼ lb
savory lobster stuffing drawn butter lemon

Faroe Islands • Salmon Filet - Colossal Lump Crab "*OsKar*"
asparagus hollandaise

Surf & Turf Nova Scotia Lobster Tail 6 oz • Petite Filet Mignon ¼ lb
lightly fried Greek honey-mustard aioli potato confit truffle butter

Twin Beef Tenderloin Medallions "Au Poivre"
crack pepper crusted brandy green peppercorn sauce potato confit

"*Signature*" Nova Scotia Lobster Tail 1 lb 20. supp
lightly fried drawn butter lemon Greek honey-mustard aioli

USDA Prime New York Strip Sirloin *Black Diamond* 12 oz. 5. supp
fresh pomme frites

Colorado Lamb Chops
hashed potato tots thin green beans salsa verde

DESSERTS

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

Greek Yogurt • Greek Thyme Honey
toasted walnuts

Tropical Cremeux
passion fruit & tonka bean mousse almond coconut biscuit exotic sorbet

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.

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