

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*" 1.25 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 - Crack Pepper Crusted

*brandy green peppercorn sauce potato confit*

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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