

Three Courses 39.

Sunday *thru* Thursday

LOBSTER BAR SEA GRILLE

Miami Beach

APPETIZERS

Lobster Bar Lobster Bisque Au Cognac

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" 5. 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 steamed baby Tuscan kale*

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*

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*

39./person

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

BuckheadRestaurants.com

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