

OPENING CELEBRATION MENU

Three Course Dinner 39.

Daily 5:30 to 7 PM *then* 10 PM to Close

LOBSTER BAR SEA GRILLE

Miami Beach

APPETIZERS

Lobster Bar Lobster Bisque Au Cognac

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

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-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 Cull "Lobster Stuffed Lobster" 1.5 lb
savory lobster stuffing drawn butter lemon steamed baby Tuscan kale

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

Surf & Turf Nova Scotia Lobster Tail 6 oz • Petite Filet Mignon ¼ lb
lightly fried potato confit

Twin Beef Tenderloin Medallions - Crack Pepper Crusted
green peppercorn brandy 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./per person minimum

Kindly, No Substitutions. Beverages Gratuity & Florida Tax Not Included
Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness.

BuckheadRestaurants.com

5-25-17