

# BRUNCH

## Three Course 49.

### INCLUDES ENDLESS

Bloody Mary • Mimosa • Bellini • Prosecco • Santorini

Fresh Squeezed Florida Orange Juice

## Appetizer

Crisp Thin French Tartes • *The French Pizza*

- House Smoked Salmon Tarte *crème fraîche red onion capers*
- Wild Mushroom Tarte *chives gruyere cheese*

*Lobster Bar Lobster Bisque* Au Cognac

Hawaii • Ahi Tuna Tartare

*red quinoa avocado fresno chili lemon olive oil micro arugula*

*Specialty* Mediterranean Octopus Char-Grilled

*pickled red onion Santorini capers Greek olives*

Fresh Apple Kale Salad

*shaved fennel gala apple port cranberries toasted almonds fresh apple cider vinaigrette*

Chops® Chopped Salad

*fresh hearts of palm fresh chickpeas triple cream blue cheese wedge lemon basil dressing*

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### From French Pastry Chef Carl

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A la Carte 5. ea / Select (2) 9.

“Just Baked Pastries” *served with - premium butter, Carl’s jams & nutella*

- Classic Brioche
  - Traditional Croissant
  - Pain au Chocolat
  - “Carl’s Specialty” Raspberry Croissant
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## Entree Specialties

Florida Cocktail Shrimp & Jumbo Lump Crab “Chopped Salad”

*lemon basil dressing triple cream blue cheese wedge*

All Jumbo Lump “Crab Cake Benedict” - Deconstructed

*brioche toast lemon dill hollandaise nueske bacon*

Buttery Faroe Islands Salmon Sauteed “Unilateral”

*lemon e.v olive oil garnish of fresh apple kale salad*

Chicken Cajun Nouvelle Orleans

*sautee chicken breast-cajun style beurre blanc garnish petite salad vinaigrette pomme frites*

Nova Scotia • Whole Butter Braised Lobster “Benedict”

*shell-off brioche toast slow cooked egg hollandaise*

*Specialty* • Whole “Chili Lobster Toast”

*shell-off mild chili lobster butter soft cooked egg shishito peppers*

Hass “Avocado Toast” Eggs Hollandaise • Osetra “Caviar Toast”

Whole “Lobster Stuffed Lobster”

*savory lobster stuffing drawn butter lemon*

“Steak & Egg” Béarnaise

*petite filet mignon bernaise sauce crisped potato cakes*

*\*slow cooked egg - firm white creamy center*

## Sweet Ending

Tropical Cremeux

*mango & tonka bean mousse almond coconut biscuit mandarin sorbet*

*Classic* • Profiteroles

*mini puffs vanilla bean ice cream sugar roasted almonds dark chocolate sauce*

Real Greek Yogurt

*greek thyme honey toasted walnuts*

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LOBSTER BAR SEA GRILLE

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Miami Beach

Join Us For Brunch Every Sunday 11:30AM to 3:30PM

Visit [BuckheadRestaurants.com](http://BuckheadRestaurants.com) for all Restaurant Locations, Events & Promotions

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 012918

# BRUNCH

## A la Carte

### ENDLESS COCKTAILS 28.

Bloody Mary • Santorini • Chardonnay • Cabernet • Rose'  
Domaine Sigalas, Assyrtiko Story Point Story Point Schramsberg "Mirabelle"  
Fresh Squeezed Florida Orange Juice

## Appetizers

Crisp Thin French Tarte • *The French Pizza* "Perfect to Share"

- Buttery House Smoked Salmon Tarte *crème fraîche red onion capers* 18.
- Season's Wild Mushroom Gruyere Tarte *chives* 17.

*Specialty* • Mediterranean Octopus Char-Grilled 18.  
*pickled red onion ev olive oil Santorini capers Greek olives*

All Jumbo Lump Crab Cake "Maryland" *lemon-mustard emulsion* 19.

New Caesar 12.

*soft cooked egg Grana Padano silver Sicilian anchovy croutons*

*Chops*® Chopped Salad 13.

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

"Lobster Morsels" *lightly fried Greek honey-mustard aioli* 26.

Select a Pastry from Chef Carl's "Just Baked Pastries" 5. ea / Select 2 9.

*premium butter Carl's jams nutella*

### Shellfish Tower

1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab 88.

*Today's* • East & West Coast Oysters *six* 19.

*pink peppercorn champagne mignonette red cocktail sauce fresh horseradish*

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### 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*

## Lobster Bar Lobsters

*Are the superior live blue hard shells from the icy waters of Nova Scotia  
"The Rolls-Royce of Lobsters"*

### Live Lobsters

"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.

"Signature" Nova Scotia Lobster Tail 1 lb 59.

*lightly fried drawn butter lemon Greek honey-mustard aioli*

## Whole Fish Sharing Experience

Select a Fresh Fish from our Fish Market

*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.*

## USDA Prime Steaks 1700°

*Exclusively Selected Custom Aged Hand Cut*

Filet Mignon *Barrel Cut* 8 oz 44. • 10 oz 49.

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz 54.

Bone-In Ribeye 20 oz 49.

"Tomahawk" Long Bone Ribeye *For Two* • 36 oz 86.

## Sides 9.

Steamed Broccoli *hollandaise 2. supp*

Asparagus

Hashed Potato "Tots" *truffle blue cheese aioli*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Hand Cut French Fries

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