

# BRUNCH

Sunday 11:30AM to 3:30PM

## Three Course 49.

**INCLUDES ENDLESS**

Bloody Mary • Mimosa • Bellini • Prosecco • Santorini  
Fresh Squeezed Florida Orange Juice

### Appetizer

Parfait Santé - Layers of Real Greek Yogurt  
*greek thyme honey homemade granola fresh local berries*

Select a Pastry from Chef Carl's "Just Baked Pastries"  
*premium butter Carl's jams nutella*

House Smoked Salmon "Tarte" The Thin French Pizza  
*crème fraîche shallots capers*

*Lobster Bar Lobster Bisque* Au Cognac

Hawaii • Ahi Tuna Tartare  
*golden quinoa pine nuts 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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"Just Baked Pastries" served with premium butter Carl's jams nutella 8. ea / Select 2 15.

- Classic Brioche
- Traditional Croissant
- Pain au Chocolat
- "Carl's Specialty" Raspberry Croissant

### Entree Specialties

Buttery Faroe Islands Salmon "Unilateral"  
*lemon e.v olive oil garnish fresh apple kale salad*

Seared Tuna Nicoise "New Style"  
*romaine avocado roasted red pepper grape tomatoes fingerling potato  
soft cooked egg sherry mustard vinaigrette black olive tapenade*

Poulet Cajun N.O.  
*chicken breast beurre blanc garnish petite salad vinaigrette hand cut french fries*

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" & Osetra "Caviar Toast"  
*toasted country multigrain slow cooked eggs fresh chickpea salsa verde*

Lobster Stuffed Lobster  
*savory lobster stuffing drawn butter lemon*

"Steak & Egg" Bernaise  
*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*

LOBSTER BAR SEA GRILLE

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Miami Beach

# 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 Tartes • The French Pizza "Perfect to Share"*

- Buttery House Smoked Salmon 18.
- Season's Wild Mushroom Gruyere 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.

*slow 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.

### Shellfish Tower

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

*Today's • East & West Coast Oysters six 18.*

*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 of Nova Scotia*  
*"The Rolls-Royce of Lobsters"*

### Live Lobster

"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 Hand Cut & Custom Aged*

Filet Mignon *Barrel Cut* 8 oz 42. • 10 oz 49.

Bone-In Filet 14 oz 52.

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.

Roasted *Superior Farms* Colorado Lamb Chops - *Single Cuts* (4) 48.

## Sides 9.

Steamed Broccoli *hollandaise 2. supp*

Glazed Brussel Sprouts *bacon*

Asparagus

Pure Creamless Corn Mash

Hashed Potato "Tots" *truffle blue cheese aioli*

Hand Cut French Fries

Join us Every Sunday 11:30AM to 3:30PM