

BRUNCH

Saturday *and* Sunday

11:30AM to 3:30PM

Three Courses 49.

INCLUDING ENDLESS

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

Appetizer

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

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

Tuscan 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

From French Pastry Chef Carl

"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"
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Entree Salad Platters

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

Colossal Lump Crabcake "Maryland"
lemon mustard emulsion hand cut french fries petite mesclun salad

Searched Tuna Nicoise
*chilled thin beans roma tomato potato sliced egg
roasted red pepper sherry mustard vinaigrette black olive tapenade*

Entree Specialties

Pasta • Mezzi Paccheri - New Season Nantucket Bay Scallops
fresh basil pesto confit cherry tomatoes small cut local vegetables

Nova Scotia • Whole Butter Braised Lobster
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"
country multigrain slow cooked eggs fresh chickpea salsa verde

"Steak & Egg" Bernaise
petite filet mignon bernaise sauce crisped potato cakes

Eggs Cooked To Your Preference
nueske bacon or chicken apple sausage hashed potato tots Carl's brioche toast & jams

*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

Miami Beach

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Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 110117

BRUNCH

A la Carte

ENDLESS COCKTAILS 28.

Bloody Mary • Santorini • Chardonnay • Cabernet • Rose'
Domaine Sigalas, Assyrhiko 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 19.
• Season's Wild Mushroom Gruyere 18.

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

"Lobster Morsels" *lightly fried Greek honey-mustard aioli* 29.

All Jumbo Lump Crab Cake "Maryland" *lemon-mustard emulsion* 22.

New Caesar 12.

slow cooked egg Grana Padano silver Sicilian anchovy croutons

Chops® Chopped Salad 16.

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

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

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

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 48.

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

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

Sides 11.

Steamed Broccoli *hollandaise 2. supp*

Glazed Brussel Sprouts *bacon*

Buttery Yukon Potato Mash

Pure Creamless Corn Mash

Hashed Potato "Tots" *truffle blue cheese aioli*

Hand Cut French Fries

Join us Every Saturday *and* Sunday 11:30AM to 3:30PM