**APPETIZER SUSHI ROLLS**
- 4 Pc Red . . . . . 8.00
- 8 Pc Roll . . . . . 15.00

**SPICY TUNA**
- Seven Spices, Chili Sauce, Green Onion

**SHRIMP TEMPEH**
- Tempura Fried Shrimp, Avocado

**SUPER CRUNCH**
- Shrimp Tempura, Tobiko, Avocado, BBQ Eel Sauce

**YUMMI-YUMMI**
- Tuna, Salmon, Cream Cheese, Spicy Mayo

**RAINBOW**
- Crab, Cucumber, Tuna, Salmon, Hamachi

**FULL SUSHI MENU AVAILABLE**

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**ICED OYSTERS & CLAMS**
- * Island Creek, MA . . . . . 3.25
- * West Coast Oyster . . . . . 3.25
- * Raspberry Point, PEI . . . . . 3.25
- * Oyster Sampler (5) . . . . . 16.25
- * Blue Point, CT . . . . . 3.25
- * Little Neck Clams (6) . . . . . 11.00
- * Pickle Point, MA . . . . . 3.25

**SHRIMP & CRAB COCKTAILS**
- Jumbo Florida Shrimp Cocktail . . . . . 18.95
- Colossal Lump Crab Cocktail . . . . . 22.00
- Iced "Half & Half Cocktail" Colossal Lump Crab & Jumbo Florida Shrimp . . . . . 21.00

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**FROM THE STEAMING POTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Savannah Crab Bisque GF</td>
<td>bowl 9.75</td>
</tr>
<tr>
<td>Creamy New England Clam Chowder GF</td>
<td>bowl 9.75</td>
</tr>
<tr>
<td>Daily Fish Seafood Gumbo GF</td>
<td>bowl 10.75</td>
</tr>
<tr>
<td>PEI Mussels &quot;Gilbert&quot;</td>
<td>Shallots, White Wine, Cream . . . . . 16.50</td>
</tr>
</tbody>
</table>

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### Appetizer Specialties

- **Spinach & Artichoke Dip**
  - Corn Chips . . . . . 12.95
- **Spicy "Pow Pow" Gulf Shrimp**
  - Crispy Rice Noodles . . . . . 12.95
- **"Yellowfin Tuna Casiuco"**
  - Concrete . . . . . 14.95
- **Cheesy Shrimp & Calamari**
  - Garlic Aioli & Marinara Sauce . . . . . 12.95
- **Cheesy Sweet & Spicy Calamari**
  - 12.95
- **Oysters Rockefeller (5)**
  - 15.95
- **Specialty Jumbo Lump Crab Cake**
  - Lemon, Tartar Sauce 1/2 lb . . . . . 21.00
- **"Signature" Cold Water Lobster Tail**
  - Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon . . . . . 6 oz 27.00

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### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tossed Mixed Greens GF</td>
<td>9.75</td>
</tr>
<tr>
<td>Caesar GF (croutons are not GF)</td>
<td>9.95</td>
</tr>
<tr>
<td>&quot;Loaded&quot; Lobster Wedge GF</td>
<td>Tomato, Warm Bacon, Blue Cheese Dressing . . . . . 11.50</td>
</tr>
<tr>
<td>Arm-Chopped Salad GF</td>
<td>Creamy Basil Ranch . . . . . 11.50</td>
</tr>
<tr>
<td>Pano's Greek Salad GF</td>
<td>Feta Wedge . . . . . 11.50</td>
</tr>
</tbody>
</table>

**Note:** This item is Gluten Free. Ask your Server for additional Gluten Free Options.

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### TODAY'S FRESH CATCH SALAD PLATTER

**Fresh Catch of Your Choice with Caesar Salad or Baby Mesclun Lettuces Vinaigrette**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Other Salads $2.00 supp</td>
<td>Sides are a la cart</td>
</tr>
</tbody>
</table>

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### LOBSTER LOBSTER

**MAIN LOBSTERS STEAMED & CRACKED**
- Drawn Butter . . . . . 16.95
- 2 - 5 lbs Mt. Broiled Stuffed Lobster with Savory Crab Stuffing . . . . . 21.00

**Signature Jumbo Lobster Tail**
- We Made Famous in 1972
- Lightly Fried, Honey-Mustard Aioli, Drawn Butter . . . . . 11.50
- 1 lb Mt. Served with Whipped Potato & Thin Green Beans

**"Jumbo" Fresh Maine Lobster Roll**
- Butter Toasted New England Bun, Maryland Fries . . . . . 29.00

**BIG CRAB**

**Genuine Alaskan "Red" King Crab Legs**
- . . . . . 1 1/2 lb Mt. Whipped Potato & Thin Green Beans

**Broiled Seafood Platter**
- Jumbo Lump Crab Cake, Jumbo Florida Shrimp, Maine Sea Scallops, Salmon Filet, Sautéed Vegetable Medley, Whipped Potato, Lemon, Tartar Sauce . . . . . 48.00

**Fried Seafood Platter**
- Jumbo Lump Crab Cake, Jumbo Florida Shrimp, Maine Sea Scallops, Today's Fresh Fish Filet, Cole Slaw, Maryland Fries, Lemon, Tartar Sauce . . . . . 48.00

### Entree Specialties

- **Shrimp & Crab Cocktail**
  - Deviled Egg, Chopped Lettuce & Tomato Salad, Pink Brandy Mayo . . . . . 16.95
- **Jumbo Lump Crab Salad Plate**
  - Chopped Lettuce, Tomato, Deviled Egg, Rice Wine Vinaigrette . . . . . 17.50
- **"Chicken Francese" Double Chicken Breast Sautéed**
  - Lemon Butter, English Peas in Rice Pilaf . . . . . 19.95
- **Sautéed Florida Grouper "Parrainelle"**
  - Lemon Butter, Capers, Medley of Season Vegetables . . . . . 29.50
- **Georgia Rainbow Trout "Amandine"**
  - Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Whipped Potato Mash . . . . . 24.95

**Grilled Seafood "Newburg" au Gratin**
- Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice . . . . . 28.75

**Swedish Steak - Cashew Cracked Pepper Crusted**
- Parmesan Grits, Green Beans, Mushrooms . . . . . 29.50

**Maine Skate Wing Meunier**
- Lemon, Brown Butter, Capers, Sautéed Baby Spinach . . . . . 24.50

**Pecan Crusted "Salmon Trout" Filet**
- Bourbon Honey Butter, Whipped Sweet Potato, Broccoli . . . . . 26.50

**Baked Faroe Islands Salmon - Parmesan Topping**
- Thin Green Beans, Crispy Basil Potato Cake . . . . . 27.75

**Genuine Maine Cod "Fish & Chips"**
- Beer Butter, Thin Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce . . . . . 27.50

**Hong Kong "Combo" Chilled Sea Bass & Faroe Islands Salmon**
- Bowl of Sticky Rice Sherry Soy Broth, Scallions, Ginger, Wok Spinach . . . . . 27.75

**Lightly Fried "Jumbo" Florida Shrimp Platter**
- Maryland Fries, Tartar & Cocktail Sauces . . . . . 28.00

**Jumbo Lump Crab Cakes**
- 1/2 lb Mt. Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce . . . . . 49.00

**Lightly Fried Jumbo Lump Crab Cakes**
- 1/2 lb Mt. Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce . . . . . (1) 25.00 / (2) 49.00

### STEAKS

**Prime Sirloin**
- Center Cut . . . . . 6 oz 32 / 8 oz 39.00

**Prime Rib Eye Steak**
- Center Cut . . . . . 12 oz 35.00

**Add Maryland Fries to Any Steak Selection**

**Add Lightly Fried Large Gulf Shrimp to Any Steak**

**SIDES**

- **Serves One to Two** . . . . . 6 oz 22.00
- (see substitution 2 supp)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Broccoli</td>
<td>10.95</td>
</tr>
<tr>
<td>Sautéed Baby Leaf Spinach</td>
<td>12.95</td>
</tr>
<tr>
<td>Cheesy Parmesan Grits</td>
<td>10.95</td>
</tr>
<tr>
<td>Maryland French Fries</td>
<td>11.50</td>
</tr>
<tr>
<td>Bowl Creamy Cole Slaw</td>
<td>15.00</td>
</tr>
<tr>
<td>Twice Baked Asago Potato</td>
<td>17.50</td>
</tr>
<tr>
<td>Whipped Sweet Potato</td>
<td>12.95</td>
</tr>
<tr>
<td>Medley of Four Vegetables</td>
<td>15.00</td>
</tr>
<tr>
<td>Fresh Basil Potato Cake</td>
<td>16.95</td>
</tr>
</tbody>
</table>

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**These items are served raw or undercooked or are cooked to order. Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of food borne illness.**

**Items & Prices subject to change based on availability & market.**

**08072020 TAKEOUT & DELIVERY AVAILABLE. BUCKHEADRESTAURANTS.COM**