

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 12

with lobster morsels add 14

ALL JUMBO LUMP CRAB CAKE - MARYLAND STYLE

lemon grain mustard emulsion ¼lb 22

THAI CHILI RHODE ISLAND CALAMARI

thin beans, sweet peppers 17

SPECIALTY MEDITERRANEAN OCTOPUS · CHAR-GRILLED

pickled red onion, ev olive oil, Santorini capers, Greek olives 19

JUMBO PANAMA SHRIMP COCKTAIL (4)

two sauces 20

COLOSSAL LUMP CRAB COCKTAIL ¼ lb

two sauces 22

WILD BURGUNDY ESCARGOTS

garlic butter, pernod, petite pastry crocks (6) 17

MORSELS OF SIGNATURE LOBSTER TAIL PERFECT TO SHARE

lightly fried, drawn butter, honey-mustard aioli 4 pieces/32

WHOLE NOVA SCOTIA BABY LOBSTER TAIL

lightly fried, drawn butter, honey-mustard aioli 7 oz/32

ON ICE

SHELLFISH TOWER

nova scotia lobster jumbo shrimp *cold water oysters
colossal lump crab two person min 84

*DAILY OYSTERS "EAST MEETS WEST"

six / three each coast 24

SALADS

WARM SPINACH & MUSHROOM PREPARED TABLESIDE 14

CHOPS® CAESAR

white anchovies, red cow emiliano parmigiano 12

CHOPS® CHOPPED SALAD

triple creme blue cheese wedge, basil lemon vinaigrette 14

VERY CHILLED ICEBERG WEDGE BLT

triple creme blue cheese, bacon, tomato, egg, chives, blue cheese ranch 14

WE ARE A CASHLESS RESTAURANT
& ONLY ACCEPT THE FOLLOWING



BuckheadRestaurants.com

Atlanta • Boca Raton • Ft. Lauderdale

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET GENUINE 1855 PRIME BLACK ANGUS 8 oz/46 12 oz/59

BONE-IN FILET 12 oz/62

BLACK DIAMOND N.Y. STRIP 12 oz/45 16 oz/59

BONE-IN RIBEYE 20 oz/59

DRY-AGED PORTERHOUSE EXPERIENCE *FOR TWO* 42 oz/120

GENUINE A-5 MIYAZAKI WAGYU KOBE JAPAN

FILET 4 oz 6 oz 8 oz /34 per oz

STEAK TEMPERATURES

RARE red, cool center	MEDIUM RARE red, warm center	MEDIUM red, hot center	MEDIUM WELL pink, hot center	WELL DONE not recommended
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LOBSTERS

"STEAMED & CRACKED"

MAINE LOBSTERS 2 lbs

mkt.

"SIGNATURE"

ICY WATER NOVA SCOTIA LOBSTER TAIL

thinly crisped, lightly fried, drawn butter,
Greek honey-mustard aioli
1 lb/62

STEAK & LOBSTER

add 7 oz "signature" lobster tail to any steak
add 32

STEAK TOPPINGS

BLUE CHEESE BUTTER

triple creme 4

WHITE TRUFFLE BUTTER 4

SELECT ORGANIC MUSHROOMS 5

HOLLANDAISE 4

BEARNAISE 4

PRIME CHOPS

STRAUSS, "FREE RANGE" BONE-IN VEAL RIBEYE 14 oz/44

TRIPLE CUT PORTERHOUSE LAMB CHOPS (2) 24 oz/54

SEAFOOD SPECIALTIES

HONG KONG COMBO

chilean sea bass & scottish salmon, sesame soy broth, ginger, spinach, jasmine rice 32
sea bass only 38

BLACK GROUPER, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 32

SAUTÉED SCOTTISH SALMON • COLOSSAL LUMP CRAB "OSKAR"

jumbo asparagus hollandaise 34

FRESH GENUINE HOLLAND DOVER SOL *FILLETED TABLESIDE*

sauteed, ev olive oil, lemon, capers availability/mkt

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion 44

STEAMED ALASKAN RED KING CRAB "MERUS" CUTS

drawn butter, lemon availability/1lb 62

SIDES 11 *serves two or more*

SPECIALTY SIDE "LOBSTER MORSELS MAC & CHEESE"

WHOLE 1 LB LOBSTER 32

PLAIN OR ROASTED GARLIC WHIPPED POTATO

TRUFFLE PARMESAN FRIES add 2

LOADED 1 LB BAKED IDAHO

butter, sour cream, chives

SAUTEED ORGANIC MUSHROOMS

PURE CREAMLESS CORN MASH

fresh lime squeeze

OUR HANDCUT FRIES

CREAMY CURLY MAC & WHITE CHEDDAR

LIGHTLY CREAMED SPINACH

STEAMED BROCCOLI

lemon olive oil emulsion

BRUSSELS SPROUTS LEAVES & MUSHROOMS