

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 14

with lobster morsels add 15

ALL JUMBO LUMP CRAB CAKE - MARYLAND STYLE

lemon grain mustard emulsion ¼ lb 29

THAI CHILI RHODE ISLAND CALAMARI

sweet peppers 19

SPECIALTY • MEDITERRANEAN OCTOPUS • CHAR-GRILLED

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

HAWAII • AHI TUNA TARTARE

hass avocado white soy citronette - puffed tapioca crisp 22

JUMBO FLORIDA SHRIMP COCKTAIL

cayenne pink brandy mayo, traditional cocktail sauce 22

COLOSSAL LUMP CRAB COCKTAIL

cayenne pink brandy mayo, traditional red cocktail sauce ¼ lb 28

WILD BURGUNDY ESCARGOTS

parsley garlic butter, pernod, puff pastry tops (6) 18

WHOLE NOVA SCOTIA LOBSTER TAIL

lightly fried, drawn butter, honey-mustard aioli 8 oz 38

STARTERS ON ICE

Jumbo Key West Stone Crab Claw

availability / mkt.

Shellfish Tower

Whole Maine Lobster Jumbo Florida Shrimp

Cold Water Oysters* Colossal Lump Crab

cayenne pink brandy mayo traditional red cocktail sauce fresh horseradish
serves 2 - 4 96

Daily Oysters • East & West Coast

champagne pink peppercorn mignonette traditional red cocktail sauce fresh horseradish
six / three each coast 24

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

SALADS

CHOPS® CAESAR

white anchovies, red cow emiliano parmigiano 12

CHOPS® CHOPPED SALAD

triple creme blue cheese wedge, lemon basil vinaigrette 15

VERY CHILLED ICEBERG WEDGE BLT

triple creme blue cheese, bacon, tomato, egg, chives, blue cheese ranch 15

SPECIALTY • WARM SPINACH SALAD - PREPARED TABLESIDE 16

candied shiitake mushrooms, bacon, toasted pinenuts

BuckheadRestaurants.com

Atlanta • Boca Raton • Ft. Lauderdale

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 02.17.2022

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET GENUINE 1855 BLACK ANGUS 8 oz/54 12 oz/68

BONE-IN FILET 12 oz/68

BLACK DIAMOND N.Y. STRIP 12 oz/52 16 oz/69

BONE-IN RIBEYE 20 oz/72

DRY-AGED PORTERHOUSE EXPERIENCE *FOR TWO* 42 oz/154

GENUINE A - 5 MIYAZAKI WAGYU KOBE JAPAN

FILET 4 oz 6 oz 8 oz /40 per oz

STEAK TOPPINGS

TRIPLE CREME BLUE CHEESE 5

HOLLANDAISE 5

BLACK TRUFFLE BUTTER 5

SELECT ORGANIC MUSHROOMS 5

BEARNAISE 5

CRACKED PEPPER CRUSTED & AU POIVRE SAUCE 7

OUR LIVE LOBSTERS

Are from the deep Icy Waters of Nova Scotia “*The Rolls Royce*” of Lobsters

“STEAMED & CRACKED” WHOLE NOVA SCOTIA LOBSTERS 2 - 5 lbs mkt

SPECIALTY TWIN LOBSTER TAILS

thinly crisped, lightly fried, drawn butter, Greek honey-mustard aioli 1 lb 78

ADD TO ANY STEAK “SIGNATURE” LOBSTER TAIL

lightly fried, lemon, honey-mustard aioli 8 oz add 38

PRIME CHOPS

STRAUSS “FREE RANGE” BONE-IN VEAL RIBEYE 14 oz/54

TRIPLE CUT PORTERHOUSE LAMB CHOPS (2) 24 oz/58

SEAFOOD SPECIALTIES

CHILEAN SEA BASS HONG KONG

sesame soy broth, ginger, wok spinach, jasmine rice 41

FLORIDA BLACK GROUPER - HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 36

SAUTÉED FAROE ISLANDS SALMON

jumbo asparagus hollandaise 34

FRESH GENUINE HOLLAND DOVER SOLE *FILLETED TABLESIDE*

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

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion 1/2 lb (2) 58

HAWAIIAN AHI TUNA - SESAME SEARED*

port wine glaze, scallion yukon potato mash 36

SIDES 11 *serves two or more*

SPECIALTY SIDE • LOBSTER MAC & CHEESE 36

THICK CUT ONION RINGS

PLAIN OR ROASTED GARLIC WHIPPED POTATO

BLACK TRUFFLE PARMESAN FRIES add 2

LOADED 1 LB BAKED IDAHO

butter, sour cream, chives

SAUTEED ORGANIC MUSHROOMS

PURE CREAMLESS CORN MASH

fresh lime squeeze

CHOPS HANDCUT FRIES

CREAMY CURLY MAC & WHITE CHEDDAR

LIGHTLY CREAMED SPINACH

BROCCOLINI

sea salt, garlic, ev olive oil, red pepper flakes

BRUSSELS SPROUTS LEAVES & MUSHROOMS

LYONAISE POTATO

sauteed with vidalia onion