

LOBSTER BAR

SEA GRILLE

TWILIGHT

Three Course Dinner 49.

APPETIZERS

On Ice • Jumbo *Blue Gulf* Shrimp
pink brandy & red cocktail sauces fresh horseradish

Rhode Island • Baby Calamari "*Sweet Heat*"
lightly fried fresno chillies red & yellow holland peppers edamame

Lobster Bar Lobster Bisque Au Cognac

Chops® Chopped Salad
fresh hearts of palm triple cream blue lemon-basil-lime

Grilled Octopus Salad

ENTREES

"Lobster Stuffed Lobster" 1.25 lb
savory lobster stuffing drawn butter

Surf & Turf

Nova Scotia Lobster Tail ¼ lb • Petite Filet Mignon ¼ lb
lightly fried potato confit

Whole Royal Dorade 1 lb
steamed kale lemon ev olive oil Santorini capers

Slow-Baked Icelandic Artic Char
braised quiona & tuscan kale citrus emulsion

Colorado Lamb Chops
hashed potato tots steamed thin beans salsa verde

DESSERTS

Classic • Profiteroles
*mini puffs vanilla bean ice cream sugar roasted almonds
Valrhona dark chocolate sauce*

Greek Yogurt • Greek Thyme Honey
toasted walnuts

Warm Chocolate Cake
vanilla ice cream

Sunday *thru* Thursday 5:30 to 7:30 PM

Kindly, No Substitutions. Beverages, Gratuity & Tax Not Included

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

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