

Starters

Traditional French Tartes • The French Pizza “Perfect to Share”

- Buttery House Smoked Salmon *shallot capers creme fraiche* 18.
- Season’s Wild Mushrooms *gruyere chives ricotta salata* 17.

Lobster Bar • Lobster Bisque Au Cognac 12.
with lobster morsels add 12.

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

Point Judith • Crispy Calamari 18.
fresno chili cilantro lime

On Ice • Colossal Blue Gulf Shrimp 22.
cayeen pink brandy and traditional cocktail sauces fresh horseradish

Specialty • Mediterranean Octopus, Char-Grilled 19.
pickled red onion ev olive oil Santorini capers Greek olives

Wild Burgundy Escargots “Au Pernod” six 18.

Prime Steak Tartare “Parisienne”- *toast points* 20.

Nova Scotia “Lobster Morsels” *lightly fried Greek honey-mustard aioli* 29.

Crudo

Hawaii • Wild Ahi Tuna Tartare • “Osetra Caviar” 32.
graufrette chips

Lobster Octopus Seafood “Ceviche” 20.
fresh citrus pickled pineapple papaya cilantro

Todays • East & West Coast Oysters
Single Variety or Assortment (6) 22.
pink peppercorn champagne mignonette red cocktail sauce fresh horseradish

Key West Stone Crab Claws

Jumbo Claw 29./ea • Colossal mkt

Shellfish Tower

whole lobster - cold water oysters - jumbo shrimp
seafood ceviche - Alaskan king crab 94. / serves 4

Caviar

Russian Osetra 1 oz mkt Siberian Baerii 1 oz mkt.

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt
creme fraiche chives mini blinis

Salads

New Caesar 15.
soft cooked egg Grana Padano Silver Sicilian anchovy

Chops Chopped Salad 15.
hearts of palm fresh chickpeas triple cream blue wedge lemon-basil-lime dressing

Field Ripe Tomato & Dodonis Feta 16.
cucumber green pepper red onion kalamata olives ev olive oil

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. v18

Whole Fish-Sharing

*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.*

Greece • Branzino Mediterranean Sea Bass *white buttery tender lean*

Greece • Royal Dorade *similar to Red Snapper medium flavor high fat*

Greece • Fagri Mediterranean Sea Bream *sweet white firm lean*

Spain • Turbot “Emperor’s Fish” *white sweet medium flavor semi-firm lean*

New Zealand • “The Golden” Red Snapper *full flavor moist flaky*

New Zealand • John Dory *buttery white semi-sweet firm lean*

Favorite • Iceland • Arctic Char - “Grilled Unilateral”
similar to salmon medium to medium rare buttery delicate high fat

• *All fish are wood grilled - served with Santorini capers Greek ev olive oil*

Lobster Bar Lobsters

*Are the superior Canadian Blue hard shells
from the deep icy waters of Nova Scotia.*

“The Rolls-Royce of Lobsters”

Live Lobster Specialties

Whole “Steamed & Cracked”

drawn butter lemon 1.5 - 5 lbs mkt.

Whole “Chili Lobster” 1.5 lbs 44.

in mild chili butter sauce grilled shisito peppers

“Lobster Stuffed Lobster” 1.5 - 5 lb mkt.

Broiled with savory lobster dressing 14. supp.

Whole Lobster Pasta “Americaine” 1 lb 38.

lobster morsels lobster sauce fresh fettuccine pasta

“Signature” Nova Scotia Lobster Tail 1 lb 64.

lightly fried drawn butter lemon Greek honey-mustard aioli

Composed Seafood Entrees

Chilean • Sea Bass “Bangkok” 39.

sushi rice cake tomato jam BKK sauce

Hawaii • Ahi Tuna Sesame Seared-Sliced 36.

scallion yukon potato mash port red wine glaze

Georges Bank Mass. • Sea Scallops “St. Jacques” 36.

sorrel nage pomme puree steamed asparagus

Nova Scotia • Halibut “Santorini” 36.

miniature stewed tomatoes fine nicoli polenta citrus emulsion

USDA Prime Steaks 1700°

Exclusively Selected Custom Aged Hand Cut

Premium Filet Mignon *Barrel Cut* 8 oz 45. • 10 oz 54.

Bone-In Filet 12 oz 54.

New York Strip *Black Diamond- Angus-52 Day Wet Aged* 14 oz 56.

New York Strip *Snake River Farms Wagyu* 12 oz 105.

Bone-In Ribeye 20 oz 54.

“Tomahawk” Long Bone Ribeye *For Two* • 36 oz 89.

Dry-Aged Porterhouse Experience
For Two - 26 oz 85. *or* 40 oz 129.

Roasted *Superior Farms* Colorado Lamb Chops - *Single Cuts* (4) 49.

Signature • Filet Mignon “Au Poivre” 8 oz 52.
*cracked pepper crusted brandy cream select mushrooms
potato confit port braised shallot*

GENUINE • A-5 MIYAZAKI 100% WAGYU, KOBE JAPAN
FILET 4 oz, 6 oz, 8 oz 32. per oz

Steak & Lobster

- *Signature* Lightly Fried Nova Scotia Lobster Tail *drawn butter* 1/2 lb add 32.
 - Whole “Chili Lobster” *mild-spicy chili sauce* 1 lb add 32.

==== *The “Ultimate Steak & Lobster” for Two* ====

Whole “Chili Lobster” • NY Strip *Snake River Farms Wagyu - sliced* 150.
chili lobster sauce

Steak Enhancements

4.

Escargot Butter

White Truffle Butter

Triple Creme Blue Cheese Butter

Cracked Pepper Crusted Au Poivre Sauce

Sauteed Selected Wild Mushrooms

Sides

Specialty • *Buttery* “Whole Maine Lobster Potato Mash” 1 lb. 29.

Sides 10.

Steamed Broccoli {hollandaise on request}

Lightly Creamed Baby Leaf Spinach *grated feta*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus

Steamed Fingerling Potatoes *lemon flavor parsley*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

LBSG Hand Cut French Fries

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