

BRUNCH

Three Course 49.

INCLUDES ENDLESS

Bloody Mary • Mimosa • Bellini • Prosecco • Santorini Assyrtiko

Fresh Squeezed Florida Orange Juice

Appetizer

Crisp Thin French Tartes • *The French Pizza*

- House Smoked Salmon Tarte *crème fraîche red onion capers*
- Seasons Wild Mushroom Tarte *black truffle essence gruyere cheese*

Lobster Bar Lobster Bisque Au Cognac

Hawaii • Ahi Tuna Tartare

red quinoa avocado fresno chili lemon olive oil micro arugula

Specialty Mediterranean Octopus Char-Grilled

pickled red onion Santorini capers Greek olives

Fresh Apple Kale Salad

shaved fennel gala apple port cranberries toasted almonds fresh apple cider vinaigrette

Chops® Chopped Salad

fresh hearts of palm fresh chickpeas triple cream blue cheese wedge lemon basil dressing

From French Pastry Chef Carl

A la Carte 5. ea / Select (2) 9.

“Just Baked Pastries” *served with - premium butter, Carl’s jams & nutella*

- Classic Brioche
 - Traditional Croissant
 - Pain au Chocolat
 - “Carl’s Specialty” Raspberry Croissant
-

Entree Specialties

“Lobster Roll” Whole 1 Pound Lobster

butter toasted bun lemon tarragon mayo french fries

Florida Cocktail Shrimp & Jumbo Lump Crab “Chopped Salad”

lemon basil dressing triple cream blue cheese wedge

All Jumbo Lump “Crab Cake Benedict” - Deconstructed

brioche toast lemon dill hollandaise Nueske bacon

Buttery Faroe Islands Salmon Sauteed “Unilateral”

lemon e.v olive oil garnish of fresh apple kale salad

Chicken Parisienne

lightly pounded breast egg dipped sautee lemon butter capers truffle parmesan fries

Nova Scotia • Whole Butter Braised Lobster “Benedict”

shell-off brioche toast slow cooked egg hollandaise

Specialty • Whole “Chili Lobster Toast”

shell-off mild chili lobster butter soft cooked egg shishito peppers

Whole “Lobster Stuffed Lobster”

savory lobster stuffing drawn butter lemon

“Steak & Egg” Béarnaise

petite filet mignon bernaise sauce crisped potato cakes

**slow cooked egg - firm white creamy center*

Sweet Ending

Tropical Cremeux

mango & tonka bean mousse almond coconut biscuit mandarin sorbet

Classic • Profiteroles

mini puffs vanilla bean ice cream sugar roasted almonds dark chocolate sauce

Real Greek Yogurt

greek thyme honey toasted walnuts

LOBSTER BAR SEA GRILLE

Miami Beach

Join Us For Brunch Every Sunday 11:30AM to 3:30PM

Visit BuckheadRestaurants.com for all Restaurant Locations, Events & Promotions

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 052218

BRUNCH

A la Carte

ENDLESS COCKTAILS 28.

Bloody Mary • Santorini • Chardonnay • Cabernet • Rose'
Domaine Sigalas, Assyrtiko Story Point Story Point Schramsberg "Mirabelle"
Fresh Squeezed Florida Orange Juice

Appetizers

Crisp Thin French Tarte • *The French Pizza* "Perfect to Share"

- Buttery House Smoked Salmon Tarte *crème fraîche red onion capers* 18.
- Seasons Wild Mushroom Tarte *black truffle essence gruyere cheese* 17.

Specialty • Mediterranean Octopus Char-Grilled 18.
pickled red onion ev olive oil Santorini capers Greek olives

All Jumbo Lump Crab Cake "Maryland" *lemon-mustard emulsion* 19.

New Caesar 12.

soft cooked egg Grana Padano silver Sicilian anchovy croutons

Chops® Chopped Salad 13.

fresh hearts of palm fresh chickpeas triple cream blue cheese wedge lemon-basil-lime

"Lobster Morsels" *lightly fried Greek honey-mustard aioli* 26.

Select a Pastry from Chef Carl's "Just Baked Pastries" 5.ea / Select 2 9.

premium butter Carl's jams nutella

Shellfish Tower

1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab 88.

Today's • East & West Coast Oysters *six* 19.

pink peppercorn champagne mignonette red cocktail sauce fresh horseradish

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

Lobster Bar Lobsters

*Are the superior live blue hard shells from the icy waters of Nova Scotia
"The Rolls-Royce of Lobsters"*

Live Lobsters

"Steamed & Cracked" 1.5 - 5 lb/mkt.

drawn butter lemon

"Lobster Stuffed Lobster" 1.5 - 5 lb/mkt.

Broiled with savory lobster dressing 14. supp.

"Signature" Nova Scotia Lobster Tail 1 lb 59.

lightly fried drawn butter lemon Greek honey-mustard aioli

Whole Fish Sharing Experience

Select a Fresh Fish from our Fish Market

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.

USDA Prime Steaks 1700°

Exclusively Selected Custom Aged Hand Cut

Filet Mignon *Barrel Cut* 8 oz 44. • 10 oz 49.

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz 54.

Bone-In Ribeye 20 oz 49.

"Tomahawk" Long Bone Ribeye *For Two* • 36 oz 86.

Sides 9.

Steamed Broccoli *hollandaise 2. supp*

Asparagus

Hashed Potato "Tots" *truffle blue cheese aioli*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Hand Cut French Fries

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