

SUMMER SPICE

Three Courses 42.

APPETIZER

Lobster Bar Lobster Bisque “Au Cognac”

Grilled Mediterranean Octopus
pickled red onion ev olive oil Santorini capers Greek olives

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

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

New Caesar Salad
soft cooked egg Grana Padano white Sicilian anchovy

All Jumbo Lump Crab Cake “Maryland” 6. supp
lemon grain-mustard emulsion

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

ENTREE

Today's Selection • Pristine Whole European Fish - Wood Grilled
steamed baby Tuscan kale Greek ev olive oil lemon Santorini capers

Holland • Whole Dover Sole 20. supp
sautee brown butter crisped capers - filleted tableside

Faroe Islands • Salmon Filet “Sautee Unilateral”
lemon e.v. olive oil garnish of fresh apple kale salad

Whole • Nova Scotia “Lobster Stuffed Lobster” 1.25 lb 5. supp
savory lobster stuffing drawn butter lemon

Steak & Lobster

Nova Scotia Lobster Tail 6 oz • Petite Filet Mignon ¼ lb
lightly fried Greek honey-mustard aioli truffle butter potato confit

Twin Beef Tenderloin Medallions 8 oz
asparagus béarnaise potato confit

USDA Prime New York Strip *Black Diamond* 12 oz. 12. supp
fresh pomme frites

DESSERT

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

Chocolate Caramelo
hazelnut crunch homemade chocolate ice cream

Tropical Cremeux
passion fruit & tonka bean mousse almond coconut biscuit exotic sorbet

LOBSTER BAR SEA GRILLE

Miami Beach

Per Person. 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. 0518

BuckheadRestaurants.com