

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 14

with lobster morsels add 15

THAI CHILI RHODE ISLAND CALAMARI

thin beans, sweet peppers, toasted sesame seeds 19

CHILE GLAZED TIGER SHRIMP

citrus yuzu, pickled cucumber, scallions 20

PRIME STEAK TARTARE "PARISIENNE"* *prepared tableside*

watercress, toast points 24

ALL JUMBO LUMP CRAB CAKE "MARYLAND"

lemon grain mustard emulsion ¼ lb 28

SUSHI GRADE AHI TUNA TARTARE*

hass avocado, radish petals 22

JUMBO FLORIDA SHRIMP COCKTAIL

cayenne pink brandy mayo, traditional cocktail sauce 22

COLOSSAL LUMP CRAB COCKTAIL

two sauces ¼ lb 28

SOUTH AFRICAN LOBSTER MORSELS

lightly fried, lemon, honey-mustard aioli 8 oz 4 morsels 36

WHOLE SOUTH AFRICAN BABY LOBSTER TAIL

lightly fried, lemon, drawn butter, honey-mustard aioli 8 oz 36

STARTERS ON ICE

Jumbo Key West Stone Crab Claws

availability / mkt.

Shellfish Tower

Whole Maine Lobster Jumbo Shrimp

Cold Water Oysters* Colossal Lump Crab

cayenne pink brandy mayo traditional cocktail sauce fresh horseradish
2 person min / mkt.

Daily Oysters • East & West Coast

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

SALADS

CHOPS® CAESAR*

sicilian anchovy, parmigiano reggiano 13

CHOPS® CHOPPED SALAD

triple creme blue cheese wedge, creamy basil ranch 15

VERY CHILLED ICEBERG WEDGE BLT

tomato, family farms bacon, blue cheese dressing 15

SPECIALTY • WARM SPINACH SALAD *prepared tableside*

candied baby shiitakes, bacon, toasted pinenuts 16

SIDES

SPECIALTY SIDE • BUTTERY "LOBSTER POTATO MASH" WHOLE 1 LB LOBSTER 36

SIDES 11 *serves two or more*

THICK CUT ONION RINGS

YUKON GOLD POTATO MASH

LIGHTLY CREAMED BABY SPINACH

CREAMY CURLY MAC & SMOKED GOUDA CHEESE

BROCCOLINI

sea salt, e.v. olive oil, garlic, red pepper flakes

BRUSSELS SPROUTS LEAVES & MUSHROOMS

THIN GREEN BEANS

shallot butter

BLACK TRUFFLE PARMESAN FRIES add 2

OUR FRESH HAND-CUT FRIES

1 LB BAKED IDAHO

butter, sour cream, chives

GRILLED ASPARAGUS

PURE CREAMLESS CORN MASH

fresh lime squeeze

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. 11.12.2021

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 NEW YORK STRIP 12 oz/52 16 oz / 69

BONE-IN RIBEYE 20 oz/74 **FOR TWO** 32 oz/115

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

TOMAHAWK "LONG BONE" RIBEYE **FOR TWO** 32 oz/115

GENUINE A - 5 MIYAZAKI WAGYU KOBE JAPAN **FILET** 4 oz 6 oz 8 oz /40 per oz

STEAK TOPPINGS

NY STATE FOIE GRAS sautéed 16

BLACK TRUFFLE BUTTER 5

BEARNAISE - HOLLANDAISE 5

CRACKED PEPPER CRUSTED & AU POIVRE SAUCE 7

TRIPLE CREME BLUE CHEESE 5

STEAK ACCOMPANIMENTS

SOUTH AFRICAN LOBSTER TAIL

ADD TO ANY STEAK

lightly fried, drawn butter,

local honey-mustard aioli

8 oz add 36

LOBSTERS

"STEAMED & CRACKED" LOBSTERS 2 to 5 lbs mkt

broiled with savory lobster stuffing add 12

"SIGNATURE" TWIN SOUTH AFRICAN LOBSTER TAILS

lightly fried, drawn butter, local honey-mustard aioli 16 oz/72

PRIME CHOPS & CHICKEN

STRAUSS "FREE RANGE" VEAL RIB CHOP 14 oz/54

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

DINO'S PAN ROASTED ASHLEY FARMS ALL NATURAL CHICKEN VESUVIO 29

SEAFOOD SPECIALTIES

GENUINE HOLLAND DOVER SOLE *filleted tableside*

sautéed e.v. olive oil, lemon, capers size availability/mkt

CHILEAN SEA BASS HONG KONG

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

FLORIDA BLACK GROUPER - HORSERADISH CRUSTED

sautéed baby leaf spinach, pink grapefruit emulsion 36

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion ½ lb (2) 56

FAROE ISLANDS SALMON

coconut lobster sauce, sesame sushi rice cake 36

HAWAIIAN AHI TUNA - SESAME SEARED*

port wine glaze, scallion yukon potato mash 36

SEAFOOD TRIO

broiled south african lobster tail, faroe islands salmon, maryland jumbo lump crab cake 68



NOVEMBER 26TH - DECEMBER 31ST

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