

## APPETIZERS

### MAINE LOBSTER BISQUE AU COGNAC 14

with lobster morsels add 15

### ALL JUMBO LUMP CRAB CAKE - MARYLAND STYLE

lemon grain mustard emulsion ¼ lb 29

### THAI CHILI RHODE ISLAND CALAMARI

sweet peppers 19

### *SPECIALTY* • MEDITERRANEAN OCTOPUS • CHAR-GRILLED

pickled red onion, ev olive oil, Santorini capers, Greek olives 19

### HAWAII • AHI TUNA TARTARE

hass avocado white soy citronette - puffed tapioca crisp 22

### JUMBO FLORIDA SHRIMP COCKTAIL

cayenne pink brandy mayo, traditional cocktail sauce 22

### COLOSSAL LUMP CRAB COCKTAIL

cayenne pink brandy mayo, traditional red cocktail sauce ¼ lb 28

### WILD BURGUNDY ESCARGOTS

parsley garlic butter, pernod, puff pastry tops (6) 19

### WHOLE NOVA SCOTIA LOBSTER TAIL

lightly fried, drawn butter, honey-mustard aioli 8 oz 38

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## STARTERS ON ICE

### *Jumbo Key West Stone Crab Claw*

availability / mkt.

### *Shellfish Tower*

Whole Maine Lobster Jumbo Florida Shrimp

Cold Water Oysters\* Colossal Lump Crab

cayenne pink brandy mayo traditional red cocktail sauce fresh horseradish  
serves 2 - 4 105

### *Daily Oysters • East & West Coast*

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

### *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

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## SALADS

### CHOPS® CAESAR

white anchovies, red cow emiliano parmigiano 14

### CHOPS® CHOPPED SALAD

triple creme blue cheese wedge, lemon basil vinaigrette 15

### VERY CHILLED ICEBERG WEDGE BLT

triple creme blue cheese, bacon, tomato, egg, chives, blue cheese ranch 15

### *SPECIALTY* • WARM SPINACH SALAD - PREPARED TABLESIDE 16

candied shiitake mushrooms, bacon, toasted pinenuts

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. 11.15.2022

# USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

**FILET GENUINE 1855 BLACK ANGUS** 8 oz/56 12 oz/71

**BONE-IN FILET** 12 oz/71

**BLACK DIAMOND N.Y. STRIP** 12 oz/56 16 oz/72

**BONE-IN RIBEYE** 20 oz/78

**DRY-AGED PORTERHOUSE EXPERIENCE** *FOR TWO* 40 oz/162

**GENUINE A - 5 MIYAZAKI WAGYU KOBE JAPAN**

**FILET** 4 oz 6 oz 8 oz /40 per oz

## STEAK TOPPINGS

**TRIPLE CREME BLUE CHEESE** 5

**HOLLANDAISE** 5

**BLACK TRUFFLE BUTTER** 5

**SELECT ORGANIC MUSHROOMS** 5

**BEARNAISE** 5

**CRACKED PEPPER CRUSTED & AU POIVRE SAUCE** 7

## OUR LIVE LOBSTERS

Are from the deep Icy Waters of Nova Scotia “*The Rolls Royce*” of Lobsters

**“STEAMED & CRACKED” WHOLE NOVA SCOTIA LOBSTERS** 2 - 5 lbs mkt

**SPECIALTY TWIN LOBSTER TAILS**

thinly crisped, lightly fried, drawn butter, Greek honey-mustard aioli 1 lb 78

**ADD TO ANY STEAK “SIGNATURE” LOBSTER TAIL**

lightly fried, lemon, honey-mustard aioli 8 oz add 38

## PRIME CHOPS

**STRAUSS “FREE RANGE” BONE-IN VEAL RIBEYE** 14 oz/54

**TRIPLE CUT PORTERHOUSE LAMB CHOPS (2)** 24 oz/59

## SEAFOOD SPECIALTIES

**CHILEAN SEA BASS HONG KONG**

sesame soy broth, ginger, wok spinach, jasmine rice 44

**FLORIDA BLACK GROUPER - HORSERADISH CRUSTED**

sauteed tuscan kale, pink grapefruit emulsion 38

**SAUTÉED FAROE ISLANDS SALMON**

jumbo asparagus hollandaise 36

**FRESH GENUINE HOLLAND DOVER SOLE** *FILLETED TABLESIDE*

sauteed, ev olive oil, lemon, capers availability/mkt

**MARYLAND STYLE JUMBO LUMP CRAB CAKES**

lemon grain mustard emulsion 1/2 lb (2) 58

**HAWAIIAN AHI TUNA - SESAME SEARED\***

port wine glaze, scallion yukon potato mash 39

## SIDES 12 serves two or more

**SPECIALTY SIDE • LOBSTER MAC & CHEESE** 36

**THICK CUT ONION RINGS**

**PLAIN OR ROASTED GARLIC WHIPPED POTATO**

**BLACK TRUFFLE PARMESAN FRIES** add 2

**LOADED 1 LB BAKED IDAHO**

butter, sour cream, chives

**SAUTEED ORGANIC MUSHROOMS**

**PURE CREAMLESS CORN MASH**

fresh lime squeeze

**CHOPS HANDCUT FRIES**

**CREAMY CURLY MAC & WHITE CHEDDAR**

**LIGHTLY CREAMED SPINACH**

**BROCCOLINI**

sea salt, garlic, ev olive oil, red pepper flakes

**BRUSSELS SPROUTS LEAVES & MUSHROOMS**

**LYONAISE POTATO**

sauteed with vidalia onion

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