

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 14

with lobster morsels add 16

ALL JUMBO LUMP CRAB CAKE - MARYLAND STYLE

lemon grain mustard emulsion ¼ lb 29

THAI CHILI RHODE ISLAND CALAMARI

sweet red peppers 19

SPECIALTY • MEDITERRANEAN OCTOPUS • CHAR-GRILLED

pickled red onion, ev olive oil, Santorini capers, Greek olives 21

HAWAII • AHI TUNA TARTARE

hass avocado white soy citronette - puffed tapioca crisp 22

JUMBO FLORIDA SHRIMP COCKTAIL

cayenne pink brandy mayo, traditional cocktail sauce, lemon 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

CLASSIC STEAK TARTARE "PARISIENNE"

micro watercress, toast points 24

WHOLE NOVA SCOTIA LOBSTER TAIL OR CUT INTO MORSELS TO SHARE

lightly fried, drawn butter, honey-mustard aioli 8 oz 39

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

SALADS

CHOPS® CAESAR

white anchovies, red cow emiliano parmigiano 15

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 BABY LEAF SPINACH SALAD PREPARED TABLESIDE 16

candied shiitake mushrooms, bacon lardons, 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. 03.24.2025

USDA PRIME STEAKS • CHOPS

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/82

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

STRAUSS "FREE RANGE" BONE-IN VEAL RIBEYE 14 oz/54

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

ENHANCEMENTS

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

WHOLE LOBSTERS "STEAMED & CRACKED" 2 - 5 lbs mkt

BROILED & STUFFED

with savory jumbo lump crab add 16

SPECIALTY TWIN SOUTH AFRICAN 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 39

JAPANESE CERTIFIED BEEF

Chops is one of a selected few restaurants in the U.S. to offer
Genuine Certified Miyazaki "Prefecture" A-5 Wagyu from Miyazaki Japan.
Known for its unparalleled texture, marbling, unique flavor and tenderness

Filet 4 oz 6 oz 8 oz / 35 per oz.

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, port plumped cranberries, scallion yukon potato mash 39

SIDES 12 serves two or more

SPECIALTY SIDE • WHOLE 1 LB LOBSTER MAC & CHEESE serves 2-3 38

THICK CUT ONION RINGS

cracked pepper steak sauce

PLAIN OR ROASTED GARLIC WHIPPED POTATO

BLACK TRUFFLE PARMESAN FRIES add 2

1 LB BAKED IDAHO

butter, sour cream, chives

SAUTEED ORGANIC MUSHROOMS

PURE CREAMLESS CORN MASH

fresh lime squeeze

ASPARAGUS

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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