

# APPETIZERS

**MAINE LOBSTER BISQUE AU COGNAC** 15  
with 1/4 lb steamed lobster morsels add 12

**THAI CHILI RHODE ISLAND CALAMARI**  
sweet red & yellow peppers, edamame 20

**CLASSIC STEAK TARTARE "PARISIENNE"\*** *prepared tableside*  
micro watercress, toast points 24

**WILD BURGUNDY ESCARGOTS**  
parsley garlic butter, pernod, puff pastry tops (6) 20

**ALL JUMBO LUMP MARYLAND STYLE CRAB CAKE**  
lemon grain mustard emulsion ¼ lb 28

**HAWAII • AHI TUNA TARTARE\***  
hass avocado, radish petals, white soy citronette, puffed tapioca crisp 24

**JUMBO FLORIDA SHRIMP COCKTAIL\***  
cayenne pink brandy mayo, traditional cocktail sauce, lemon, grated horseradish 24

**COLOSSAL LUMP CRAB COCKTAIL**  
cayenne pink brandy mayo, traditional cocktail sauce, lemon ¼ lb 25

**SPECIALTY • WHOLE SOUTH AFRICAN LOBSTER TAIL OR CUT INTO MORSELS TO SHARE**  
lightly fried, drawn butter, Greek honey-mustard aioli 8 oz 44

**SPECIALTY • CHAR-GRILLED MEDITERRANEAN OCTOPUS**  
pickled red onion, e.v. olive oil, capers, Greek olives 22

## ON ICE

### JUMBO KEY WEST STONE CRAB CLAWS

Better Than Joe's Mustard Sauce / 29. per claw

### SHELLFISH TOWER

Whole Maine Lobster Jumbo Florida Shrimp  
Cold Water Oysters\* Colossal Lump Crab Cocktail  
cayenne pink brandy mayo, traditional cocktail sauce, fresh grated horseradish  
serves 2 - 4 / 96

### DAILY OYSTERS • EAST & WEST COAST

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

### CAVIAR

Russian Osetra • Siberian Baerii • Kaluga Reserve "The New Beluga"  
1 oz Mkt/ea  
crème fraîche, chives, fresh mini buckwheat blinis

## SALADS

**THE CAESAR\***  
parmigiano reggiano, toasted croutons, Sicilian white anchovies 15

**CHOPS® CHOPPED SALAD**  
hearts of palm, chickpeas, triple cream blue cheese wedge, lemon basil dressing 16

**"CHILLED BLT" WEDGE**  
triple cream blue cheese, bacon, tomato, chopped egg, chives, blue cheese dressing 16

**SPECIALTY • WARM BABY LEAF SPINACH** *prepared tableside* 17  
candied shiitake mushrooms, applewood smoked 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. 11.25.2025 BR

# USDA PRIME STEAKS

**FILET MIGNON GENUINE 1855 BLACK ANGUS** 8 oz/58 12 oz/72

**BONE-IN FILET** 14 oz/79

**BLACK DIAMOND NEW YORK STRIP** 12 oz/61 16 oz/78

**BLACK DIAMOND BONE-IN RIBEYE** 22 oz/84

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

**DRY-AGED BONE-IN NEW YORK STRIP** 16 oz/82

**TOMAHAWK BONE-IN RIBEYE** 32 oz/132

## SPECIALTY

**FILET MIGNON "PEPPER STEAK"** 8 oz/68

cracked pepper crusted, brandy green peppercorn sauce, wild mushrooms, port braised cipollini, potato

**ENHANCEMENTS** ADD TO ANY STEAK

**Black Truffle Butter** 5 **South African Lobster Tail** lightly fried 1/2 lb 44

**Bearnaise** 5 **Hollandaise** 5 **Organic Mushrooms** 6 **Triple Creme Blue Cheese Butter** 5

## JAPANESE CERTIFIED WAGYU

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

**A-5 FILET** 4 oz, 6 oz, 8 oz / 35 per oz.

## OUR LIVE LOBSTERS

Are from the deep icy Waters of Nova Scotia "**The Rolls Royce**" of Lobsters

**WHOLE LOBSTERS "STEAMED & CRACKED"** for your enjoyment 2 to 5 lbs mkt

**BROILED & STUFFED** with savory Maryland style jumbo lump crab add 16

**SPECIALTY • WHOLE "CHILI LOBSTER"**

spicy chili lobster sauce, grilled shishito peppers add 10

## SEAFOOD • CHOPS

**MAINE SEA SCALLOPS "ST. JACQUES"**

asparagus, sorrel white wine nage 47

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

sautéed, ev olive oil, lemon, capers Mkt/size availability

**FLORIDA BLACK GROUPER - HORSERADISH CRUSTED**

sautéed baby leaf spinach, pink grapefruit emulsion 42

**SAUTÉED FAROE ISLANDS SALMON**

lobster coconut sauce, sushi rice cake 38

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

port wine glaze, port plumped cranberries, scallion yukon potato mash 46

**MARYLAND STYLE JUMBO LUMP CRAB CAKES**

lemon grain mustard emulsion (2) 58

**CHILEAN SEA BASS HONG KONG**

sesame soy broth, ginger, wok spinach, bowl of jasmine rice 51

**SPECIALTY • TWIN SOUTH AFRICAN LOBSTER TAILS**

lightly fried, Greek honey-mustard aioli, drawn butter, lemon 1 lb 88

**TRIPLE CUT PORTERHOUSE LAMB CHOPS** (2) 26 oz/64

mint jelly on request

## SHARING SIDES *serves 2 - 3*

**SPECIALTY SIDE • WHOLE 1 LB LOBSTER MAC & CHEESE** *serves 2 - 4* 42

**THICK CUT ONION RINGS** 12

our steak dipping sauce

**YUKON GOLD GARLIC POTATO MASH** 14

**TRUFFLE PARMESAN FRIES** 16

**1 LB BAKED IDAHO** 14

butter, sour cream, chives

**CREAMLESS CORN MASH** 15

fresh lime squeeze

**STEAMED JUMBO ASPARAGUS** 16

hollandaise

**CREAMY CURLY MAC & SMOKED GOUDA** 16

**LIGHTLY CREAMED BABY LEAF SPINACH** 14

**BROCCOLINI** 15

garlic, ev olive oil, red pepper flakes

**BRUSSELS SPROUTS LEAVES & MUSHROOMS** 15

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