

## APPETIZERS

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

**THAI CHILI RHODE ISLAND CALAMARI**  
sweet red & yellow peppers, edamame 19

**CHILE GLAZED TIGER SHRIMP**  
citrus yuzu, pickled cucumber, scallions 22

**COLOSSAL MARYLAND LUMP CRAB COCKTAIL\***  
cayenne pink brandy mayo, traditional cocktail sauce 25

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

**WILD BURGUNDY ESCARGOT "AU PERNOD"**  
parsley garlic butter, pernod, puff pastry tops (6) 20

**SPECIALTY • ALL JUMBO LUMP "MARYLAND STYLE" CRAB CAKE**  
lemon grain mustard emulsion 1/4 lb. 28

**HAWAII • SUSHI GRADE AHI TUNA TARTARE\***  
hass avocado, radish petals, white soy citronette 24

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

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

**SPECIALTY • WHOLE SOUTH AFRICAN LOBSTER TAIL OR CUT IN MORSELS TO SHARE**  
lightly fried, lemon, drawn butter, Greek honey-mustard aioli 1/2 lb. (4 morsels) 44

## ON ICE

### 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  
2 person min / mkt.

### DAILY OYSTERS • EAST & WEST COAST

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

### CAVIAR

Kaluga Reserve "The New Beluga" 1 oz 95.  
crème fraîche, chives, fresh buckwheat blinis

## SALADS

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

**CHOPS® CHOPPED SALAD**  
hearts of palm, chickpeas, chopped egg, triple cream blue cheese wedge, lemon-basil ranch 16

**"CHILLED BLT" WEDGE**  
tomato, bacon, chives, blue cheese dressing 16

**SPECIALTY • WARM BABY LEAF SPINACH SALAD** *prepared tableside*  
candied shiitakes, smoked applewood bacon, toasted pinenuts 17

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. 01.20.2026

# USDA PRIME STEAKS

## CUSTOM AGED

### FILET MIGNON - GENUINE 1855 BLACK ANGUS BARREL CUT

8 oz/59 12 oz /74

#### BONE-IN FILET

14 oz/85

#### BLACK DIAMOND NEW YORK STRIP

14 oz/68

#### BLACK DIAMOND BONE-IN RIBEYE

22 oz/94 *FOR TWO* 32 oz/148

#### TOMAHAWK BONE-IN RIBEYE *FOR TWO*

32 oz/139

## DRY AGED 35 DAYS

#### BONE-IN NEW YORK STRIP 16 oz/82

#### PORTERHOUSE *FOR TWO OR MORE* 40 oz/195

## SPECIALTY

#### FILET MIGNON "PEPPER STEAK" 8 oz/64

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

#### SURF & TURF 8oz Filet or 12oz New York Strip with

**LOBSTER TAIL** lightly fried, drawn butter, Greek honey mustard Aioli 97

**LOBSTER STEAMED & CRACKED** half two pound lobster, drawn butter & lemon 97

**CHILI LOBSTER** half two pound lobster, mild chili lobster sauce, grilled shishito peppers 97

**JUMBO SHRIMP** garlic herb butter, Pernod Flambe 78

**JUMBO LUMP "MARYLAND" STYLE CRAB CAKE** lemon grain mustard emulsion 82

## JAPANESE CERTIFIED WAGYU

Chops<sup>®</sup> 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 / 39. 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 20

**CHILI LOBSTER** whole 2lb lobster, mild chili lobster sauce, grilled shishito peppers 86

**WHOLE LOBSTER PASTA "AMERICAINE"** tomato lobster sauce, pasta alla chitarra 44

### TWIN SOUTH AFRICAN COLD WATER LOBSTER TAILS

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

## SEAFOOD • CHOPS

**GENUINE HOLLAND DOVER SOLE** • sautéed e.v. olive oil, lemon, capers 68

**FLORIDA BLACK GROUPER HORSE RADISH CRUSTED** sautéed baby leaf spinach, pink grapefruit emulsion 42

**FAROE ISLANDS SALMON SAUTÉED** sushi rice cake, Thai lobster coconut sauce 38

**HAWAIIAN AHI "TUNA STEAK" SESAME SEARED\*** port wine glaze, port plumped cranberries, scallion potato mash 46

**MARYLAND STYLE JUMBO LUMP CRAB CAKES** lemon grain mustard emulsion (2) 58

**CHILEAN SEA BASS HONG KONG** wok spinach, sesame soy broth, ginger, bowl of jasmine rice 51

**TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS** (2) 26 oz 66 mint jelly on request

**MAINE SEA SCALLOPS "ST. JACQUES"** asparagus, sorrel white wine nage 47

## SIDES *serves 2-3*

**SPECIALTY SIDE • WHOLE 1 LB BUTTERY "LOBSTER POTATO MASH"** serves 2 or more 35

**SPECIALTY SIDE • WHOLE 1 LB LOBSTER MAC & CHEESE** serves 2 or more 35

**BROCCOLINI** 14

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

**THIN GREEN BEANS** 13

**JUMBO GRILLED ASPARAGUS** hollandaise 16

**PURE CREAMLESS CORN MASH** 15

fresh lime squeeze

**LIGHTLY CREAMED BABY LEAF SPINACH** 14

**BRUSSELS SPROUTS & MUSHROOMS** 14

**THICK CUT ONION RINGS** 12

**1 LB BAKED IDAHO** 14

butter, sour cream, chives

**YUKON GOLD POTATO MASH** 14

**SPECIALTY • HASHED POTATO "TOTS"** 16

truffle blue cheese aioli

**CREAMY CURLY MAC & SMOKED GOUDA** 16

**TRUFFLE PARMESAN FRIES** 16