

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

BATTER FRIED 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
BLACK DIAMOND BONE-IN RIBEYE 22 oz/94 ***FOR TWO*** 32 oz/148
BLACK DIAMOND NEW YORK STRIP 14 oz/68
BONE-IN FILET 14 oz/85
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

WAGYU AUSTRALIAN

GOLD MEDAL WINNER - NEW YORK STRIP - MARGARET RIVER 12 oz/119

WAGYU JAPANESE CERTIFIED A5

A-5 FILET 4 oz, 6 oz, 8 oz / 39. per oz
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

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

SEAFOOD • CHOPS

Pano's & Paul's Original **JUMBO BATTER FRIED LOBSTER TAIL** 1lb
honey mustard sauce, drawn butter, lemon 88
FLORIDA BLACK GROUPER - HORSERADISH CRUSTED
sautéed baby leaf spinach, pink grapefruit emulsion 42
HAWAIIAN AHI "TUNA STEAK" SESAME SEARED*
port wine glaze, port plumped cranberries, scallion yukon gold potato mash 46
FAROE ISLANDS SALMON SAUTÉED
sushi rice cake, Thai lobster coconut sauce 38
CHILEAN SEA BASS HONG KONG
wok spinach, sesame soy broth, ginger, bowl of jasmine rice 54
MARYLAND STYLE JUMBO LUMP CRAB CAKES
lemon grain mustard emulsion (2) 58
GENUINE HOLLAND DOVER SOLE FILLETED TABLESIDE
sautéed e.v. olive oil, lemon, capers 68
TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS (2) 26 oz 66
mint jelly on request

SPECIALTY SIDES

HUNDRED DOLLAR CAVIAR POTATO 99
twice baked potato, Kaluga Reserve 1oz, crème fraîche, chives
TRUFFLE POTATO 59
twice baked potato, shaved Urbani truffles
WHOLE 1 LB BUTTERY “LOBSTER POTATO MASH” • serves two or more 35
WHOLE 1 LB LOBSTER MAC & CHEESE • serves two or more 35

SIDES

BROCCOLINI 14 e.v. olive oil, garlic, red pepper flakes	THICK CUT ONION RINGS 12
THIN GREEN BEANS 13	1 LB BAKED IDAHO 14 butter, sour cream, chives
JUMBO GRILLED ASPARAGUS 16 hollandaise	YUKON GOLD POTATO MASH 14
PURE CREAMLESS CORN MASH 15 fresh lime squeeze	SPECIALTY • HASHED POTATO “TOTS” 16 truffle blue cheese aioli
LIGHTLY CREAMED BABY LEAF SPINACH 14	CREAMY CURLY MAC & SMOKED GOUDA 16
BRUSSELS SPROUTS & MUSHROOMS 14	TRUFFLE PARMESAN FRIES 16