

## Appetizers

**Lobster Bar • Maine Lobster Bisque Au Cognac** 15.  
*with steamed lobster morsels 1/4 pound 12. supp.*

**Crab and Gazpacho Andalous** 18.  
*jumbo lump crab, green tomato, basil oil*

**All Jumbo Lump Crab Cake “Maryland”** 1/4 lb. 28.  
*lemon-mustard emulsion*

**Specialty • Mediterranean Octopus Char-Grilled** 22.  
*Santorini capers, Greek olives, pickled red onion, ev olive oil*

**Our Cold Smoked Salmon “Tarte” The French Pizza** 24.  
*lemon crème fraîche, capers, red onion, chive*

**Hawaii • Ahi Tuna Tartare\*** 24.  
*lemon peel, shallot, medjool dates, saffron yogurt, castelvetrano olives, kataifi crunch*

**USDA Prime Beef Carpaccio** 24.  
*black truffle aioli, arugula, pecorino, crispy shallots*

**Nova Scotia • “Lobster Morsels” to share or not 8 oz 4 morsels** 36.  
*lightly fried, Greek honey-mustard aioli*

**Baked Atlantic Clams Oreganata 6 clams** 18.  
*garlic breadcrumbs, scallion, oregano, white wine, lemon*

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## On Ice

### Caviar

Russian Osetra 1 oz 130.                      Siberian Baerii 1 oz 95.

Kaluga Huso Hybrid “The New Beluga” 1 oz 160.  
*crème fraîche, chives, mini blinis*

**Oysters\* • East & West Coast**  
Single Variety or Assortment (6) 24.  
*champagne pink peppercorn mignonette, red cocktail sauce, fresh horseradish*

**Jumbo Key West Stone Crab Claws**  
*Better Than Joe’s Mustard Sauce / 29. per claw*

**Jumbo Florida Shrimp Cocktail** 24.  
*cayenne pink brandy mayo, traditional cocktail sauce, fresh horseradish*

**Pristine Seafood “Ceviche” Includes Lobster • Octopus •** 22.  
*fresh citrus, pickled pineapple, papaya, cilantro*

### Shellfish Tower

*Whole Maine lobster - Cold water oysters - Jumbo Florida shrimp -  
seafood “ceviche” serves 2 - 4 / 120.*

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## Salads

**Chops • Chopped Salad** 16.  
*fresh hearts of palm, chickpeas, triple cream blue wedge, lemon-basil ranch*

**“New” Caesar** 16.  
*soft cooked egg, parmigiano reggiano, Sicilian anchovy, crostini*

**Selected Field Ripe Tomato Salad - Barrel Aged Dodonis Feta** 16.  
*cucumber, holland pepper, red onion, parsley, kalamata olives, e.v olive oil*

**Warm Baby Leaf Spinach Salad prepared tableside** 17.  
*bacon lardons, toasted pine nuts, candied shiitakes, warm basil vinaigrette*

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# LOBSTER BAR

## SEA GRILLE

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Ft. Lauderdale

## Lobster Bar • Lobster Specialties

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

*Our Whole Lobsters are "Steamed & Cracked" for your ease & enjoyment 2 - 5 lbs mkt.*

Broiled & Stuffed *with savory Maryland style crab cake stuffing* 16. supp.

SIGNATURE • Twin South African Cold Water Lobster Tails 1 lb 79.

*We Made Famous in 1979* *lightly fried, lemon, drawn butter, thyme honey-mustard aioli*

Whole Lobster Butter Poached Acquerello Risotto 1 lb 48.  
*fresh alba truffle*

Specialty • Whole "Chili Lobster" 2 - 5 lbs mkt.

*mild chili lobster sauce, grilled shishito peppers* 10. supp.

Whole Lobster Pasta "Americaine" 44.  
*tomato lobster sauce*

Classic Lobster Thermidor 2 lb 89.  
*saffron and tarragon mustard cream glazed*

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## Fire Roasted Seafood Tower for 2

1lb Maine Lobster, 1/2lb Alaskan King Crab, Prawns, Clams, PEI Oysters,  
Bay Scallops, Hearth roasted with Red Chili Garlic Butter and  
lemony fingerling potatoes 180.

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## Seafood Specialties

Chilean • Sea Bass "Bangkok" 48.  
*sushi rice cake, tomato jam, BKK sauce*

Hawaii • Ahi Tuna Sesame Seared 44.  
*port wine glaze, scallion yukon potato mash*

Georges Bank Mass • Sea Scallops à la Plancha 44.  
*basil nage, potato puree, asparagus, tomato-capers*

## Whole Fish • Wood Grilled

Our staff will filet your fish for your enjoyment.

Greece • Branzino

*european sea bass, mild clean flavor* 1.5lb 59.

Holland • Dover Sole Sauté Meunière

*fileted tableside, medium flavor, semi-firm* mkt

Iceland • Arctic Char similar to Salmon "Grilled Unilateral" 1lb 44.

*buttery, delicate - cooked from the bottom up presenting  
the temperature on top of the filet \*medium temperature recommended*

*Above fish served with Santorini capers Greek e.v olive oil - side of kale & golden quinoa*

## Sides *Serves Two or More*

*Our Specialty "Lobster Side" • Buttery Whole "Lobster Potato Mash" 1 lb. Lobster 39.*

Lightly Creamed Baby Leaf Spinach 14.  
*grated barrel aged feta*

Glazed Brussels Sprouts 14.  
*bacon lardons*

Broccolini 15.  
*sea salt, garlic, e.v olive oil, red pepper flakes*

Sautéed Seasons Mushrooms 15.

Crispy Hashed Potato "Tots" 15.  
*truffle blue cheese aioli*

Baked 1Lb. Idaho Potato 14.  
*butter, sour cream, chives*

Buttery Yukon Potato Purée 14.

LBSG Hand Cut French Fries 12.

## USDA Prime Steaks & Cuts

### *Custom Aged*

Filet Mignon *1855 Black Angus - Barrel Cut* 8oz 56. • 12oz 72.

New York Strip *Black Diamond Super Prime* 14oz 64.

Bone-In Ribeye *Black Diamond Super Prime* 20oz 82.

“Tomahawk” Long Bone Ribeye *Black Diamond Super Prime For Two* 40oz 148.

Wagyu Delmonico Ribeye *Australia* 12oz 120.

### *Dry Aged 35 days*

Porterhouse *For Two* 40oz 162.

Bone-In New York Strip 16oz 76.

Cowboy Ribeye 20oz 115.

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## Japanese Certified Beef

Lobster Bar Sea Grille 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 10 oz 12 oz / 39 per oz.

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## Axe and Prawns

*Prepared Tableside*

*40 oz broiled tomahawk with (5) sautéed jumbo shrimp, garlic herb butter, pernod flambe’ 175.*

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## Surf & Turf

*Add to any Steak*

Signature Lobster Tail 36.

Whole 1lb. Steamed and Cracked mkt.

“Oscar” King Crab Asparagus Bearnaise 10.

## Steak Enhancements

Classic Béarnaise 6.

Alba Truffle Butter 6.

Maître d’Hôtel Parsley Garlic Butter 4.

Sautéed Seasons Mushrooms 8.

Cracked Pepper Crusted & Au Poivre Sauce 8.

Danish Blue Cheese Crust 6.

Seared Foie Gras 18.