

# Chops Lobster Bar

70 W Paces Ferry Rd NW 30305-1302 · +14042622675 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 10

<b>Maine Lobster Bisque "Au Cognac"</b>	<b>\$15.00</b>
with 1/4 lb. steamed lobster morsels; add \$12	
<b>Thai Chili Rhode Island Calamari</b>	<b>\$20.00</b>
sweet red & yellow peppers, edamame	
<b>Chile Glazed Tiger Shrimp</b>	<b>\$22.00</b>
citrus yuzu, pickled cucumber, scallions	
<b>Classic Steak Tartare "Parisienne"*</b>	<b>\$24.00</b>
prepared tableside; micro watercress, toast points	
<b>Wild Burgundy Escargot "Au Pernod"</b>	<b>\$19.00</b>
parsley garlic butter, pernod, puff pastry tops	
<b>Specialty - All Jumbo Lump Maryland Style Crab Cake*</b>	<b>\$29.00</b>
lemon grain mustard emulsion	
<b>Hawaii Sushi Grade Ahi Tuna Tartare*</b>	<b>\$24.00</b>
hass avocado, radish petals, white soy citronette	
<b>"Half &amp; Half" Cocktail - Jumbo Florida Shrimp &amp; Colossal Lump Crab*</b>	<b>\$26.00</b>
cayenne pink brandy mayo, traditional cocktail sauce, lemon	
<b>Specialty- Whole South African Lobster Tail or Cut into Morsels To Share</b>	<b>\$43.00</b>
lightly fried, lemon, drawn butter, Greek honey-mustard aioli	
<b>Specialty - Char Grilled Mediterranean Octopus</b>	<b>\$22.00</b>
pickled red onion, e.v. olive oil, capers, Greek olives	

## ON ICE 4

### Jumbo Key West Stone Crab Claws

availability

### Shellfish Tower

Whole Maine Lobster, Jumbo Florida Shrimp, Cold Water Oysters\*, Colossal Lump Crab Cocktail; cayenne pink brandy mayo, traditional cocktail sauce, fresh horseradish. 2 person min

### Daily Oysters - East & West Coast

**\$24.00**

champagne pink peppercorn mignonette, traditional cocktail sauce, fresh horseradish

**Caviar****\$85.00**

Kaluga Reserve "The New Beluga" - crème fraîche, chives, fresh mini buckwheat blinis

**SALADS** 4**The Caesar****\$15.00**

parmigiano reggiano, toasted croutons, Sicilian white anchovies

**Chops® Chopped Salad****\$16.00**

hearts of palm, chickpeas, triple cream blue cheese wedge, lemon-basil ranch

**"Chilled BLT" Wedge****\$15.00**

tomato, bacon, chopped egg, chives, blue cheese dressing

**Specialty - Warm Baby Leaf Spinach Salad****\$17.00**

prepared tableside; candied shiitakes, smoked applewood bacon, toasted pinenuts

**SHARING SIDES** 14**SPECIALTY SIDE • WHOLE 1 LB BUTTERY "LOBSTER POTATO MASH"****\$42.00****Broccolini****\$12.00**

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

**Thin Green Beans****\$12.00****Brussels Sprouts & Mushrooms****\$12.00****Jumbo Grilled Asparagus****\$12.00****Pure Creamless Corn Mash****\$12.00**

fresh lime squeeze

**Lightly Creamed Baby Leaf Spinach****\$12.00****1 Lb Baked Idaho****\$12.00**

butter, sour cream, chives

**Specialty - Hashed Potato "Tots"****\$12.00**

truffle blue cheese aioli

**Thin Cut Fries****\$12.00****Truffle Parmesan Fries****\$17.00****Thick Cut Onion Rings****\$12.00****Yukon Gold Potato Mash****\$12.00****Creamy Curly Mac & Smoked Gouda****\$12.00****PRIME CUSTOM AGED** 5

**Filet - Genuine 1855 Black Angus Barrel Cut**

**AVAILABLE OPTIONS**

8 oz: \$58.00

12 oz: \$72.00

**Bone-In Filet**

**\$82.00**

**Black Diamond New York Strip**

**AVAILABLE OPTIONS**

12 oz: \$66.00

16 oz: \$78.00

**Black Diamond Bone-In Ribeye**

**AVAILABLE OPTIONS**

20 oz: \$90.00

For Two (32 oz): \$148.00

**Tomahawk Bone-In Ribeye**

**\$139.00**

**DRY AGED 35 DAYS** 2

**Bone-In New York Strip**

**\$82.00**

**Porterhouse**

**\$195.00**

For Two or More

**JAPANESE CERTIFIED BEEF** 1

**Filet**

**\$45.00**

Available in 4 oz, 6 oz, 8 oz

**SPECIALTY- FILET MIGNON** 1

**Pepper Steak**

**\$72.00**

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

**ENHANCEMENTS** 5

**"Signature" South African Lobster Tail**

**\$44.00**

1/2 lb

**Bearnaise - Hollandaise**

**\$5.00**

**Organic Mushrooms**

**\$6.00**

**Black Truffle Butter**

**\$5.00**

**Triple Creme Blue Cheese Butter**

**\$5.00**

**OUR LIVE LOBSTERS** 3

**Whole Lobsters "Steamed & Cracked" (2 to 5 lbs)**

for your enjoyment

<b>Broiled &amp; Stuffed</b>	<b>\$20.00</b>
with savory Maryland style jumbo lump crab	
<b>Specialty - Twin South African Cold Water Lobster Tails</b>	<b>\$88.00</b>
lightly fried, drawn butter, lemon, Greek honey-mustard aioli	

## SEAFOOD - CHOPS 7

---

<b>Genuine Holland Dover Sole</b>	
filleted tableside; sautéed e.v. olive oil, lemon, capers; size availability	
<b>Florida Black Grouper - Horseradish Crusted</b>	<b>\$39.00</b>
sautéed baby leaf spinach, pink grapefruit emulsion	
<b>Sauteed Faroe Islands Salmon</b>	<b>\$39.00</b>
sushi rice cake, Thai lobster coconut sauce	
<b>Hawaiian Ahi "Tuna Steak" - Sesame Seared*</b>	<b>\$42.00</b>
port wine glaze, port plumped cranberries, scallion yukon potato mash	
<b>Maryland Style Jumbo Lump Crab Cakes</b>	<b>\$58.00</b>
lemon grain mustard emulsion (2)	
<b>Chilean Sea Bass Hong Kong</b>	<b>\$49.00</b>
wok spinach, sesame soy broth, ginger bowl jasmine rice	
<b>Triple Cut Colorado Porterhouse Lamb Chops (2)</b>	<b>\$64.00</b>
mint jelly on request	

## ENTREES 8

---

<b>Chilled Florida Shrimp &amp; Jumbo Lump Crab Chopped Salad</b>	<b>\$29.00</b>
lemon-basil dressing	
<b>Steak &amp; Wedge</b>	<b>\$34.00</b>
sliced broiled tenderloin, colossal onion ring, loaded iceberg wedge	
<b>The Cheddar Club Burger &amp; Fries</b>	<b>\$24.00</b>
Custom Blend - Chuck, Brisket & Short Rib. bibb lettuce, tomato, pickled red onion, Dukes, BBC brioche bun	
<b>Signature Lobster &amp; Frites</b>	<b>\$42.00</b>
signature lightly crisped lobster tail 1/2 lb., thin cut fries, drawn butter, thyme honey-mustard aioli	
<b>South African Lobster Tail "BLT"</b>	<b>\$39.00</b>
lightly crisped, toasted BBC brioche, thin cut fries	
<b>Warm &amp; Buttery Jumbo Maine Lobster Roll</b>	<b>\$36.00</b>
drawn butter, lemon, thin cut fries	
<b>All Jumbo Lump Crab Cake "Platter" 1/4 Lb.</b>	<b>\$38.00</b>
petite mesclun salad vinaigrette garnish, thin cut fries	

## Today's Fresh Catch & Petite Salad Platter

\$37.00

Select Sauté Faroe Islands Salmon, Grilled Black Grouper or Seared Ahi Tuna with citrus olive oil emulsion

## SINGLE SIDES 6

---

### Thin Green Beans

---

### Whipped Yukon Gold Potato

---

### Lightly Creamed Spinach

---

### Broccolini

garlic, e.v olive oil, red pepper flakes

---

### Thin Cut Fries

add truffle \$2 supp

---

### 1 Lb. Baked Potato

butter, sour cream, bacon

---

## USDA PRIME STEAKS 7

---

### Filet- Genuine 1855 Black Angus

#### AVAILABLE OPTIONS

8 oz: \$58.00

12 oz: \$72.00

---

### Bone-In Filet

**\$82.00**

14 oz

---

### Black Diamond New York Strip

#### AVAILABLE OPTIONS

12 oz: \$66.00

16 oz: \$78.00

---

### Bone-In Ribeye

#### AVAILABLE OPTIONS

20 oz: \$94.00

FOR TWO 32 oz: \$148.00

---

### Tomahawk Bone-In Ribeye

**\$139.00**

For Two, 32 oz

---

### Bone- In New York Strip

**\$82.00**

Dry Aged 35 Days, 16 oz

---

### Porterhouse

**\$195.00**

Dry Aged 35 Days, For Two or More, 40 oz

---