

LOBSTER BAR SEA GRILLE

Miami Beach

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I. OPERATIONAL BUSINESS PLAN

Lobster Bar Sea Grille (“Lobster Bar”) is one of the newest restaurant concepts from the national award-winning Buckhead Life Restaurant Group. The first Lobster Bar was opened in 2013 in Fort Lauderdale, Florida. Buckhead Life Restaurant Group operates twelve (12) restaurants throughout Georgia and Florida. Each of its restaurants has its own style, atmosphere, and flavor.

A copy of the restaurant’s proposed menu is included with the application materials.

Lobster Bar’s hours of operation will be from 11:30 A.M. through 2:00 A.M.

Lobster Bar will employ approximately eighty (80) employees in the restaurant operation as indicated below:

Employee	Quantity
Servers	25
Kitchen Staff	25
Server Assistants/Food Runners	15
Bartenders	10
Hosts/Hostesses	5
Total	80

II. PARKING PLAN

The building in which Lobster Bar is located contains an on-site parking garage containing required parking for the restaurant. The operator of the on-site parking garage, Laz Florida Parking, will also provide valet service to the patrons of the restaurant. The valet pick-up / drop-off will be located near the front entrance of the restaurant along Washington Avenue. The valet will drive the vehicles just a short distance south down Washington Avenue turning right on Fourth Street where the entrance to the on-site parking garage located (on the south side of the building along Fourth Street). When patrons are ready to leave the restaurant, the valet will retrieve the cars from the on-site parking garage, turning right onto Fourth Street, driving the vehicles a short distance down Fourth Street to turn right onto Euclid Avenue, turning right onto Fifth Street, then finally turning right onto Washington Avenue to arrive at the valet pick-up / drop-off near the front entrance of the restaurant. In addition to the on-site parking garage, there are surface parking-lots and other parking garages located within the immediate area for use by restaurant patrons. However, even considering those parking accommodations, the venue is located within an area of the City where patrons can easily walk instead of drive (and the applicant anticipates many patrons will walk or take public transportation, such as a taxi).

III. CROWD CONTROL PLAN

The restaurant is designed to accommodate a sufficient number of patrons so that those patrons waiting to gain entry do not have to wait within the public right-of-way. The outdoor seating area along Washington Avenue and the interior waiting areas contain ample space for those patrons waiting to gain entry to the restaurant.

III. SECURITY PLAN

The building in which the restaurant is located has on-site security with a security officer stationed in the lobby. The security guard's duties include scheduled patrols throughout the parking garage, leased office areas, common areas and exterior perimeter checks. The building in which the restaurant is located is managed by Taylor & Mathis, a professional real estate management company with vast experience (as explained in their Firm Profile attached). In addition, there are security cameras throughout the building, which include monitoring the on-site parking garage ingress and egress. The building's security personnel are on site daily, from 7:00 a.m. to 11:00 p.m. Normal business hours are Monday through Friday from 7:00 a.m. to 7:00 p.m. and Saturdays from 8:00 a.m. to 2:00 p.m. Access to leased portions of the building after normal business hours, is possible through secured card keys only. The applicant's staff will enforce patron age restrictions.

IV. TRAFFIC CIRCULATION PLAN

The proposed establishment is the same use as the previously existing restaurant known as "Siena Tavern," except the proposed establishment will have fewer seats. Siena Tavern was licensed to operate as a restaurant with 420 seats whereas the proposed establishment will have only 348 seats, evidencing a reduction in patrons and resulting traffic from the previous restaurant use. As recited above, the building in which the restaurant is located contains an on-site parking garage containing required parking for the restaurant and the operator of the on-site parking garage, Laz Florida Parking, will also provide valet service to the patrons of the restaurant. The valet pick-up / drop-off will be located near the front entrance of the restaurant along Washington Avenue. The valet will drive the vehicles just a short distance south down Washington Avenue turning right on Fourth Street where the entrance to the on-site parking garage is located (on the south side of the building along Fourth Street). When patrons are ready to leave the restaurant, the valet will retrieve the cars from the on-site parking garage, turning right onto Fourth Street, driving the vehicles a short distance down Fourth Street to turn right onto Euclid Avenue, turning right onto Fifth Street, then finally turning right onto Washington Avenue to arrive at the valet pick-up / drop-off near the front entrance of the restaurant.

V. DELIVERY AND SANITATION PLAN

The building in which the restaurant is located contains an air conditioned trash room, which was utilized by the former "Siena Tavern" restaurant. Lobster Bar will utilize that same trash room, located on the West side of the building, which has a sufficient capacity to accommodate the

proposed restaurant operation. The restaurant operator will contract directly with a sanitation company for waste removal.

The restaurant will utilize as its loading zone the parking spaces along the west side of Washington Avenue on the block between 4th and 5th Streets. This loading zone will be utilized from 7:00 a.m. to 12:00 p.m. as the loading zone for service deliveries to the restaurant. At 12:00 p.m., the two northern most parking spaces will convert to a valet pick-up and drop-off and the balance of the spaces will convert to regular metered parking. This loading zone will be sufficient in size to accommodate the largest delivery truck anticipated. In the event there is a necessity for deliveries after 12:00 p.m., the applicant will utilize the existing drive aisle leading to the service bay on the west side of the overall property for smaller sized delivery vehicles.

VI. NOISE ATTENUATION PLAN

A sound study was not required to be submitted with the application as the applicant is not proposing to have entertainment. The applicant has submitted a Sound System Confirmation Report at the request of the Planning Staff to confirm the exterior speakers, which will play light background music, will comply with the City of Miami Beach noise ordinance.

LOBSTER BAR

SEA GRILLE

Miami Beach

Menu

Starters

Crisp, Traditional Thin French Tarts "Perfect to Share"

- Buttery House Smoked Salmon 17.
- Selected Wild Mushrooms, Gruyere 17.

Colossal Lump Crab Cake "Maryland" 19.
lemon-mustard emulsion

Lobster Bar • Lobster Bisque Au Cognac 12.
**with lobster morsels add 10.*

House Smoked Salmon "Boxed Sushi" Osaka Style 16.
sushi rice, white dashi, wasabi dijon ice cream

Lobster & Seafood Ceviche 16.
pickled pineapple, papaya, fresh citrus, cilantro

Ahi Tuna Tartare 17.
hass avocado, ponzu, lemon foam

Chilled Lobster Cocktail • Lobster Slaw 3/4 lb 19.
pink brandy cocktail sauce

Crisped Point Judith Calamari 15.
green papaya slaw, cilantro, lime, madras curry aioli

Mussels "Le Coze" 15.
white wine, cream, shallots, garlic

Specialty • Mediterranean Octopus, Char-Grilled 18.
pickled red onion, santorini capers, greek olives

Steak Tartare "Parisienne" 18.
watercress, toast points

Wild Burgundy Escargots Au Pernod six 15. / twelve 28.
shallots, parsley, garlic butter, puff pastry

Signature • Icy Waters Nova Scotia Lobster Tail 1/4 lb 21.
thinly crisped, flash fried, drawn butter, greek honey-mustard aioli

Morsels of Signature Lobster Tail (serves 2-3) 6 oz 29.
flash fried, greek honey-mustard aioli

On Ice

Colossal Lump Crab Cocktail 1/4 lb 18.
Florida Jumbo Shrimp Cocktail (4) 17.
pink brandy, red cocktail sauces, fresh horseradish

Today's Cold Water Oysters
East & West Coast (3 pcs. each coast) 18.
red cocktail, mignonette, fresh horseradish

Shellfish Tower
*whole maine lobster, cold water oysters, FL jumbo shrimp,
alaskan red king crab, seafood ceviche
(serves 2-4) 84.*

Caviar Experience

1 oz Siberian Osetra mkt.
1 oz Russian Osetra mkt.
served with creme fraiche, mini blini

Salads

Caesar 13.
soft cooked organic egg, pecorino romano

Pickled Local Beets • Beet Sorbet 13.
creamy goat cheese, roasted jalapeno, candied pistachios, mizuna

Warm Spinach & Mushroom Salad, tableside 14.
baby spinach, bacon lardons, pine nuts, candied shitakes, warm basil vinaigrette

Farmer's Tomato, Dodonis Feta & Arugula 13.
sweet peppers, sweet onion, cucumber, e.v. olive oil

Chops® • Chopped Salad 13.
triple cream blue cheese, lemon-basil-lime dressing

Specialty Whole Fish Experience

*Our chefs are pleased to filet your fish for your enjoyment.
When sharing, we recommend estimating ¾ lb per person, at
approximately 32. per person.*

Royal Dorade, Greece • *similar to American red snapper, medium flavor, flaky*

Loup De Mer, Mediterranean Sea Bass • *clean, mild flavor, flaky*

Arctic Char, Iceland • *similar to salmon, medium flavor*

Turbot, Spain • *semi-firm, sweet, medium flavor mkt.*

Dover Sole, Holland • *sweet, medium flavor, semi-firm mkt.
sauteed, lemon, brown butter, capers*

Local Snapper, Florida • *full flavor, moist, flaky*

New Zealand Fresh Wild Catch • *based on market availability*

Salt Crusted Whole Fish

Slow Baked in Sea Salt Crust (min 3 lb whole fish) 5. supp

All fish served with e.v. olive oil, lemon, oregano, santorini capers

Lobster Bar Lobsters

*Are the superior Canadian Blue hard shells,
from the deep icy waters of Nova Scotia
"The Rolls-Royce of Lobsters"*

Specialties

- "Live Lobsters Steamed & Cracked"
drawn butter, lemon 1.5 - 5 lbs mkt.
- Whole "Chili Lobster" 1.5 lbs 42.
*in mild chili butter sauce, grilled shisito
peppers, texas toast, side of pure corn mash*
- Whole "Lobster Stuffed Lobster" 1.5 lbs 42.
savory lobster stuffing, drawn butter, lemon
- Lobster Pasta "Americaine" (whole) 1 lb 34.
*lobster morsels, chanterelle mushrooms,
lobster sauce, fresh tagliatelle pasta*
- "Signature" Lobster Tail 1 lb 59.
*From Nova Scotia, thinly crisped, flash fried, drawn butter,
lemon, greek honey-mustard aioli*

Sides

Specialty • Buttery Whole Lobster Potato Mash 1 lb 26.

Sides 10.

Hashed Potato "Tots", *truffle blue cheese aioli*

Creamy Yukon Potato Mash

LBSG Hand Cut French Fries

Truffle Parmesan Fries (2. supp)

1 Lb Baked Idaho Potato, *sour cream, butter*

Broccoli, *gratine, romesco sauce*

Glazed California Carrots, *honey, thyme butter, fleur de sel*

Garlic Baby Leaf Spinach

Brussels Sprouts Leaves, *bacon lardons*

Grilled "Shishito" Peppers, *sesame flavors*

Pure Creamless Corn Mash, *fresh lime*

Thin Beans, *shallot butter*

Grilled Asparagus, *sweet onions, balsamic*

Selected Wild Mushrooms, *grana padana cheese*

L.B. Prime Steaks

LBSG Steaks are USDA PRIME, custom aged & broiled at 1700°

Filet Mignon *Barrel Cut* 6 oz 33. • 8 oz 42. • 10 oz 52.

Bone-In Filet 12 oz 49.

N.Y. Strip 14 oz 54.

Bone-In Rib Eye

20 oz 49. • *For Two* 32 oz 78.

Dry-Aged Porterhouse Experience

For Two 26 oz 78. • 40 oz 120.

Dry-Aged Bone-In N.Y. Strip

Himalayan pink salt brick aging room 16 oz 62.

"Tomahawk" Long Bone Rib Eye *For Two* 36 oz 82.

Signature • Filet Mignon "Au Poivre" 8 oz 46.

*cracked pepper crusted, brandy cream, select mushrooms,
potato confit, port braised shallot*

Porterhouse Lamb Chops *Triple Cut (2)* 45.

Surf & Turf - steaks with Signature Lobster Tail 1/2 lb add 32.

flash fried, thinly crisped, drawn butter, lemon, greek honey-mustard aioli

Steak Enhancements 4.

Ft. Lauderdale

•

Boca Raton

•

Atlanta

Triple Creme Blue Cheese Butter

White Truffle Butter

Sauteed Selected Wild Mushrooms

Cracked Pepper Crusted, Au Poivre Sauce

Classic Bearnaise Sauce

Specialty Seafood Entrees

"Steamed & Cracked" Alaskan Red King Crab 1 1/4 Lb 58.

all merus section, drawn butter, lemon

Chilean Sea Bass "Bangkok" 36.

sticky rice cake, tomato jam, BKK sauce

Sliced Sesame Seared Ahi Tuna 34.

scallion yukon potato mash, port wine red wine glaze

Georges Bank Mass. Sea Scallops "St. Jacques" 32.

sauteed, asparagus, sorrel nage, pomme puree

Buttery Alaskan Black Cod, Miso Glazed 34.

baby bok choy, pickled honshimedji mushrooms

Nova Scotia Halibut "Santorini" 32.

soft nicoli polenta, miniature stewed tomatoes, fresh basil, e.v. greek olive oil

Fresh Sarasota "Sun Shrimp Carnaroli Risotto" 32.

lemon flavors

LOBSTER BAR

SEA GRILLE

Miami Beach



"BEST RESTAURANTS - SOUTH FLORIDA"
Zagat

LOBSTER BAR SEA GRILLE

Pristine Seafood. Live Lobsters. USDA Prime Steaks.

Host your next private event with us:

3 new rooms accommodating from 30 - 140 | Exclusive pre-function Club Lounge
Built-in state-of-the-art AV

buckheadrestaurants.com

Lobster Bar Sea Grille
450 E. Las Olas Blvd.
Ft. Lauderdale, FL 33301
(954) 772-2675

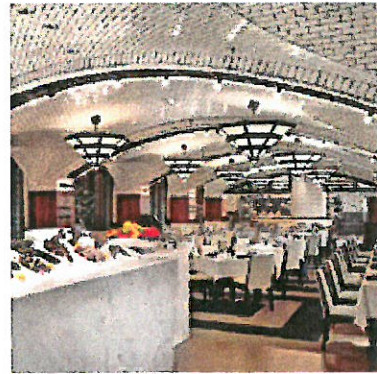
Tracy Roslund, Catering Director
(954) 357-1261

Chops Lobster Bar
101 Plaza Real South
Boca Raton, FL 33432
(561) 395-2675

City Fish Market
7940 Glades Rd.
Boca Raton, FL 33434
(561) 487-1600



LOBSTER BAR SEA GRILLE® Ft. Lauderdale, FL Opened 2013



LOBSTER BAR SEA GRILLE, the newest concept from the national award-winning Buckhead Life Restaurant Group is quickly becoming the discerning diner's choice in Ft. Lauderdale. At the entrance to the dining room, an ice display showcases each day's catch. The LOBSTER BAR SEA GRILLE dining room features soft white herringbone subway tiled walls and arched ceilings, reminiscent of the famous Oyster Bar in New York City's Grand Central Station. Warm custom lighting creates an intimate and inviting ambience. Just off the main dining room is a Honduran mahogany paneled private dining room that can accommodate up to 40 guests.

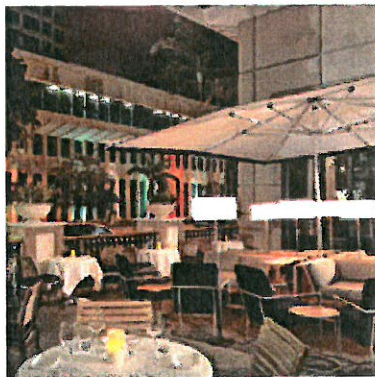
The vibrant spacious lounge has a U-shaped communal bar with a white Carrara marble top and three exquisite led crystal chandeliers, custom-made to resemble light house lenses. The lounge offers guest more relaxed dining, with comfortable banquettes and Pullman booths. Channel-backed seating surrounds the bar with the plush comfort of a luxury yacht. Clusters of comfortable club and settee sofas are located near the bar for cocktails before or after dinner, making it the perfect place to meet friends or business associates. Adjacent to the lounge is an outdoor patio with cushioned furniture, ideal for cocktails and light dining.

The menu offers four signature categories:

- The "Whole Fish Experience" featuring whole European and local fish. Expertly prepared in the Mediterranean technique of grilling and basting, the fish is served filleted by our chefs for the guest's enjoyment.
- The live "Lobster Experience" featuring superior Canadian hard shell lobsters from the deep, icy waters of Nova Scotia - considered to be the Rolls Royce of Lobsters. These succulent lobsters are offered with a variety of basted butter flavors. For the purest, live lobsters up to 4 pounds, are offered steamed to 145 degrees, fully cracked and served with traditional drawn butter and lemon.
- A full line of USDA Prime signature steaks from Chops Lobster Bar hand selected and custom aged by Allen Brothers of Chicago and Halpern's Black Diamond Prime. Legendary at both the Chops Lobster Bar in Atlanta and Boca Raton, these steaks are a hallmark for the company.
- Seafood Specialties which are smaller composed entrees that round out the menu.
- An array of appetizers starts the menu and includes a variety shellfish on ice, crudo of pristine fish, sashimi, ceviche, tiradito and tartares, as well as buttery house-cured salmon and other appetizer specialties.

AWARDS & HONORS

- *Wine Expectator's* "Award of Excellence" (2015)
- *TripAdvisor's* "Certificate of Excellence" (2015)
- *New Times Broward Palm Beach* "Critic's Pick for Best Seafood Restaurants" (2015)
- "Best Décor in Fort Lauderdale" *Zagat* (2015)
- "Best Seafood Restaurant" *New Times Broward-Palm Beach* (2014)
- "One of South Florida's Best Restaurants" *Zagat* (2014)
- *TripAdvisor's* "Certificate of Excellence" (2014)
- "Best New Restaurants" *Boca Life Magazine* (2014)
- "Best Date Ideas" *Ft. Lauderdale Magazine* (2014)
- "Miami's Best Cultural Restaurants" *The Culture Trip* (2014)
- "10 Best New Restaurants in Broward & Palm Beach Counties" *New Times Broward-Palm Beach* (2013)
- "Top 5 Best New Restaurants" in Ft. Lauderdale *New Times Broward-Palm Beach* (2013)
- "Top 10 Best Restaurants for New Year's Eve Dinner" *New Times Broward-Palm Beach* (2013)
- "Top Foodie Destination" *Around Town Magazine* (2013)
- "Best New Restaurant" *City & Shore Magazine* (2013)
- "Top 7 New Recommended Spots" *Sun-Sentinel* (2013)
- "Upscale Seafood Newcomer Sets the Bar for Dining" *GoRiverwalk* (2013)



Best New RESTAURANTS 2013

By Rebecca Cahilly

There's a more savory time of the year? This is when *City & Shore* visits some of the most delicious spots in South Florida to sample everything from farm-fresh artichokes to tea-brined roasted duck at restaurants from cozy to clamorous. This year's menu features only recently opened establishments, where you'll find the enticing aromas and arresting ambience irresistible. So sit down, unfold your napkin, and prepare for what every gourmand lives for: the freshest, tastiest new dining experiences in town.

CITYANDSHORE.COM 107

he expects of each member of his Buckhead Life Restaurant Group. Lobster Bar was an idea five years in the making for Pano, who based the concept on the original lower-level dining room at Chops Lobster Bar in Atlanta. With a décor that features custom touches worthy of a spread in an interior design publication – including three custom-made crystal-and-steel chandeliers over the bar that weigh more than 1,300 pounds each – Lobster Bar executes a simple yet elegant menu to perfection. Purveyors from around the world are selected to provide the freshest steaks, lobsters and fish – as Pano says, “from the water to your plate within 48 hours.”

Ocean2000

Pelican Grand Beach Resort
2000 N. Ocean Blvd.,
Fort Lauderdale
954-556-7667

pelicanbeach.com
Fresh from an interior makeover and with a new menu under the direction of executive chef Todd Lough, Ocean2000 is one reason to put the Pelican Grand Beach Resort back on your list of staycation destinations. A menu highlighted by fresh seafood now complements the

BROWARD COUNTY

Grille 401

401 E. Las Olas Blvd.,
Fort Lauderdale
954-767-0222
grille401.com

Fort Lauderdale's Las Olas Boulevard has been bustling with openings over the past year, including a new presence at 401 W. Las Olas in the Bank of America Plaza. Owned by the same restaurateurs behind Pinon Grille in Boca Raton and Brimstone Woodfire Grill in Pembroke Pines, Grille 401 offers a delectable menu selection highlighted by imaginative entrées. We can't get enough of the crispy crab fritters, grilled artichokes and the signature kale salad. The homemade pastas, grilled seafood and lunchtime sushi menu showcase the attention to high-quality ingredients. With a sophisticated ambience perfect for business luncheons or romantic dinners, Grille 401 prides itself on sourcing from local farms and businesses. When you visit, don't forget about the homemade

desserts. Better yet, combine your cocktail and dessert by ordering a chocolate-cake martini.

Kaluz Restaurant

3300 E. Commercial Blvd.,
Fort Lauderdale
954-772-2209
kaluzrestaurant.com

It's hard to deny the location of this contemporary American cuisine-focused restaurant, and Kaluz makes our list for that reason. Situated on the Intracoastal Waterway next to the Commercial Boulevard bridge, Kaluz is the latest dining destination that offers upscale dining in a romantic waterfront setting. The menu ranges from salads and flatbreads to burgers and steaks and features a selection of seafood items. We enjoy Kaluz best for its outdoor patio bar, where we can slurp an old-fashioned frozen rum runner or sip on the signature Cadillac margarita as the world cruises by.

Lobster Bar Sea Grille

450 E. Las Olas Blvd.,
Fort Lauderdale
954-772-2675

buckheadrestaurants.com
Occupying the iconic space once claimed by Jackson's

Steakhouse, this restaurant should itself become a landmark. Not only does Lobster Bar fill a void in a city with a dearth of fine-dining seafood options, it does so with a level of service that rivals Michelin-starred resorts. I. Pano Karatassos is the visionary behind Lobster Bar. His portfolio of high-end restaurants throughout Atlanta and South Florida underscores the caliber

Pano Karatassos, owner of Lobster Bar Sea Grille



PHOTO: GINNY DIXON



Left: Chef's kitchen at the restaurant.

THE ATMOSPHERE ESTABLISHING A SUMMER VIBE

Even with the heat of the summer, the atmosphere at the restaurant is a warm and inviting one. The chef's kitchen is a sight to behold, with its stainless steel surfaces and bright lights.

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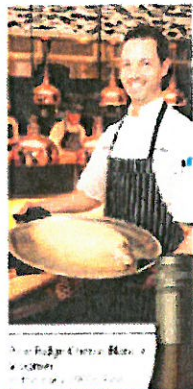
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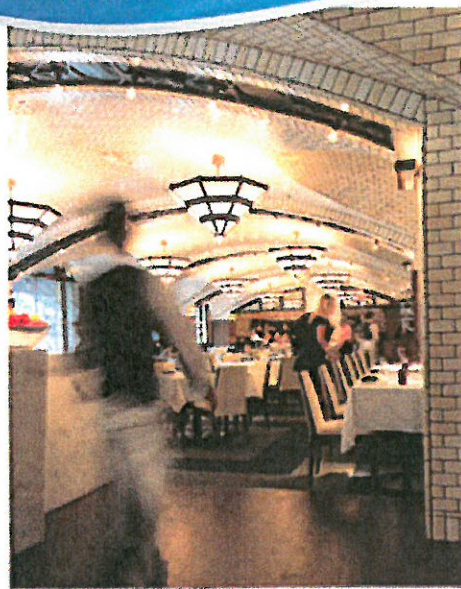
Pairing

Pairing food with wine is a key element of a great dining experience. The chef's kitchen is a sight to behold, with its stainless steel surfaces and bright lights.



Right: Chef's kitchen at the restaurant.

DINING DESTINATION



Right: Chef's kitchen at the restaurant.

Lobster Bar Sea Grille

1000 N. Main St., Portland, ME 04101

Reservations: 207.633.1234

Situated in the heart of the city, the restaurant is a warm and inviting one. The chef's kitchen is a sight to behold, with its stainless steel surfaces and bright lights.

The restaurant's atmosphere is a warm and inviting one. The chef's kitchen is a sight to behold, with its stainless steel surfaces and bright lights.

Lobster Bar Sea Grille
1000 N. Main St.
Portland, ME 04101
207.633.1234
www.lobsterbarseagrille.com

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Menu

The restaurant's atmosphere is a warm and inviting one. The chef's kitchen is a sight to behold, with its stainless steel surfaces and bright lights.

Lobster Bar Sea Grille opens Thursday

By John Tamaschuk
STAFF WRITER

I don't generally spend my days peering into unopened restaurant windows. But I can almost hear the anticipatory "oohs" and "aahs" of those people waiting for the opening of Lobster Bar Sea Grille on Las Olas Boulevard in downtown Fort Lauderdale.

It will open Thursday for dinner, with lunch service beginning four days later. Along the way, the restaurant will host a VIP party, two days of dry runs and a media preview.

LBSG — for the sake of brevity — is the biggest restaurant to open in Fort Lauderdale in years. It comes to us from Atlanta's Buckhead Life Restaurant Group, owners of Chops Lobster Bar in Boca Raton and City Fish Market in West Boca.

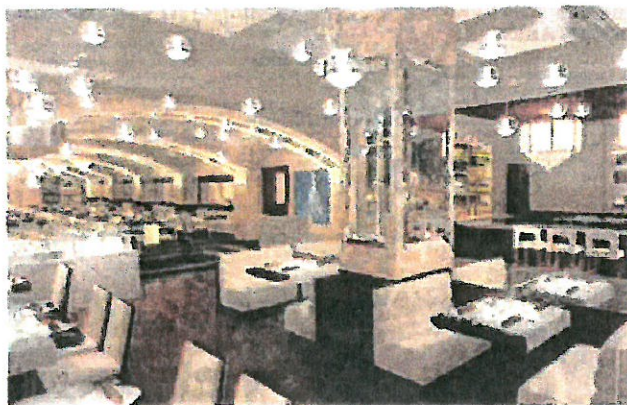
Judging by the renderings and some photos that an insider sent me, it's one of the most beautiful restaurants in the city. Like the ceiling at Chops, the dining room features herringbone subway tiled walls and arched ceilings, reminiscent of the Oyster Bar in New York's Grand Central Station.

Buckhead Life doesn't do anything overly trendy, but the lounge has a U-shaped communal bar with a white-Carrara marble top and three crystal chandeliers, custom-made to resemble lighthouse lenses.

"I have been conceptualizing the Lobster Bar Sea Grille for more than five years," says Pano Karatassos, Buckhead Life's founder and CEO, in a press release. "From the atmosphere, to the menu and service, this restaurant will be extraordinary, and Fort Lauderdale is the perfect city to launch this concept."

Executive chef Eric Baker — whose resume includes Café Boulud in Palm Beach, Steak 954 in Fort Lauderdale and Chops in Boca — has created a menu that includes a section called Whole Fish Experience, where the kitchen grills and bastes fish before filleting Canadian lobster, prime steaks and a huge selection of fresh shellfish will also be available. Expect big checks.

LBSG (450 E. Las Olas Blvd., 954-772-2675, BuckheadRestaurants.com/Lobster-Bar-Sea-Grille) is in the old Jackson's Steakhouse. But you'll never know it was a stuffy old steakhouse once you get inside.



COURTESY

Lobster Bar Sea Grille on Las Olas Boulevard in downtown Fort Lauderdale will feature subway tiled walls and arched ceilings.

2 | Sun Sentinel SunSentinel.com Thursday, August 8, 2013 PM

Dining Scene around South Florida



BENJAMIN RUSNAK/COURTESY

Nova Scotian lobsters up to 4 pounds are signatures of the seafood lineup at the new Lobster Bar Sea Grille in Fort Lauderdale.

Focus is on fresh catch

Lobster Bar Sea Grille

450 E. Las Olas Blvd., Suite 190,
Fort Lauderdale, 954-772-2675,
BuckheadRestaurants.com

Yes, it's as dramatically striking and grand as anticipated with a big-city feel. A place to see and be seen, indeed.

From the Atlanta-based Buckhead Life Restaurant Group comes this melded sibling of Boca Raton's Chops Lobster Bar and City Fish Market in the former Jackson's Steakhouse.

You'll still find a lineup of aged prime steaks on this corner (\$28-\$54), but seafood prevails with international and local whole fish prepared Mediterranean style and Nova Scotian lobsters — both priced by the pound. Don't skip over the chilled shellfish, sashimi, ceviche and tiradito, though (\$34-\$29).

"[Our] dedicated purchasing staff has

procured just-caught relationships with sources in Cyprus, Crete, Portugal, Spain, New Zealand and Iceland. Fish is air-freighted ...," says Pano Karatassos, president and CEO. "All the fish ... is less than 48 hours out of the water."

Other standouts are puff-pastry buttery escargots (\$12, \$22) and Chilean sea bass Bangkok jeweled with sweet tomato jam (\$34).

A white-marble seafood showcase, a touch from City Fish Market, bridges the contemporary U-shaped bar with chandeliers resembling lighthouse lenses to the elegant dining room that feels like a pristine Parisian subway with warm white tiled walls and arches studded with diamond-shaped chandeliers — a flair from Chops. Up front, choose inside or out for a hip blue-and-silver lounge vibe.

Lunch is served weekdays and dinner nightly.

GreenspoonMarder

From the desk of:
James E. Rauh, Esq.
1601 Washington Avenue, Suite 300
Miami Beach, Florida 33139
Fax: 305.448.5566
Direct Phone: 305.789.2732
Direct Fax: 305.537.3928
Email: james.rauh@gmlaw.com

June 29, 2016

Via Hand Delivery

Michael Belush, Planning & Zoning Manager
City of Miami Beach Planning & Zoning Department
1700 Convention Center Drive, Second Floor
Miami Beach, Florida 33139

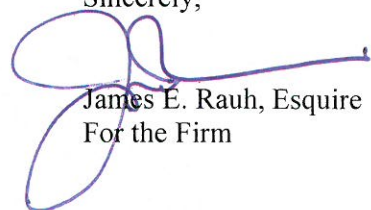
**Re: Valet Operations for Lobster Bar Sea Grille – Planning Board File No. PB0616-0036
(a/k/a PB File No. 2139)**

Dear Michael,

In response to the Planning Staff's comments to our initial submission on this matter, please allow this correspondence to confirm that the valet operations for Lobster Bar Sea Grille will remain the same as previously approved for the prior restaurant, Siena Tavern. Enclosed please find an email from Saul Francis, City of Miami Beach Parking Director, which serves as an approval of the valet plan for Lobster Bar Sea Grille. Furthermore, the Operations Plan submitted with our initial submission on this matter confirm the foregoing valet plan.

If you should require any additional information, please contact the undersigned.

Sincerely,



James E. Rauh, Esquire
For the Firm

enclosure

Adrienne Grandolfo

From: Frances, Saul <SaulFrances@miamibeachfl.gov>
Sent: Thursday, June 16, 2016 3:06 PM
To: James Rauh
Cc: Adrienne Grandolfo; Hayes, Victor; Beltran, Monica
Subject: RE: 404 Washington Avenue Loading Zone - Lobster Bar Sea Grille - former Siena Tavern & China Grill space [IWOV-ACTIVE.FID9733088]
Attachments: Lobster Bar Frieight Loading & Valet Plan 2016.pdf; Siena Tavern Frieight Loading & Valet Plan 2014.pdf

Good Afternoon James:

I hope all is well and it was my pleasure.

Your email below accurately reflects our conversation regarding the proposed parking regulations (freight loading, valet parking, and metered parking) on the west side of the 400 block of Washington Avenue. This email serves as an approval of the aforementioned parking layout/plan.

Respectfully,

Saul

From: James Rauh [mailto:James.Rauh@gmlaw.com]
Sent: June 16, 2016 12:44 PM
To: Frances, Saul
Cc: Adrienne Grandolfo
Subject: 404 Washington Avenue Loading Zone - Lobster Bar Sea Grille - former Siena Tavern & China Grill space [IWOV-ACTIVE.FID9733088]

Saul:

Good afternoon. Thank you again for our meeting on the freight loading and valet plan for our client, the new tenant at 404 Washington Avenue. As discussed, with your approval, our client intends to utilize the same plan approved for the prior restaurant, i.e. the Freight Loading Zone will be on west side of Washington Avenue within the parking spaces on the block between 5th and 4th Streets for loading from 7:00 a.m. through 12:00 p.m., then at 12:00 p.m., there would be a conversion of the two northern most parking spaces to valet pick-up and drop-off, and then the balance of the spaces south would convert to regular metered parking.

We would request the same or similar signage as when the prior operator utilized the same plan to the extent you deem necessary. I believe the spaces and freight loading zone sign are already configured from our last work together on this site. The valet would be operated by Laz, the operator for the building's on-site garage and the operator for the prior restaurant. I have included our past correspondence below, the approved 2014 loading/valet plan and the (same) proposed 2016 loading/valet plan for your reference.

If the above meets your approval, we would respectfully request your confirming email.

Regards, James

James E. Rauh, Esq.

Senior Counsel, Alcohol Beverage Group
Greenspoon Marder, P.A.
1601 Washington Avenue, Suite 300
Miami Beach, Florida 33139
Mobile (305) 510-4077
Direct (305) 789-2732
Direct Fax (305) 537-3928
Email James.Rauh@gmlaw.com

GreenspoonMarder

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From: Frances, Saul [<mailto:SaulFrances@miamibeachfl.gov>]
Sent: Thursday, November 07, 2013 5:25 PM
To: Jim Rauh
Subject: RE: 404 Washington Avenue Loading Zone - PB File. No 2139 - Siena Tavern - Former China Grill Space

Dear Mr. Rauh:

It was a pleasure meeting with you and discussing the commercial loading and valet parking plan for your client. As discussed, we encourage such communications in order to proactively address these issues. All too often these issues are addressed reactively.

The freight commercial loading zone and valet parking plan below is approved. Additionally, the City reserves its right, in its sole and absolute discretion, to amend, relocate, or remove, any and all parking regulations, including commercial loading zones and valet parking drop-off/pick-up areas.

Thank you,

Saul

From: Jim Rauh [<mailto:jrauh@terminello.com>]
Sent: Thursday, November 07, 2013 9:49 AM
To: Frances, Saul
Subject: 404 Washington Avenue Loading Zone - PB File. No 2139 - Siena Tavern - Former China Grill Space

Dear Director Frances:

Thank you for meeting with me this week in relation to the loading zone and valet plan in connection with our client's application to the planning board for the operation of a restaurant in the former China Grill space. Consistent with our discussion, the applicant is proposing its primary loading zone for deliveries on the west side of Washington Avenue within the parking spaces/area on the block between 5th and 4th Streets, so you would approve a Freight Commercial Loading Zone with signage from 7:00 a.m. through 12:00 p.m. in those parking spaces/area, then at 12:00 p.m. convert the two northern most parking spaces to valet pick-up and drop-off and convert the balance of the spaces south to regular metered parking. I also understand the parking department would relocate the motorcycle spaces in the center of that block (to the end of the block) in order to make the loading zone spaces contiguous. Kindly confirm your approval of the above plan by reply email.

Very Respectfully, James

James E. Rauh, Esquire | Terminello & Terminello, P.A.
1111 Lincoln Road, Suite 400, Miami Beach, Florida 33139

The information contained in this electronic message may be attorney privileged and confidential information intended only for the use of the owner of the email address listed as the recipient of this message. If you are not the intended recipient, or the employee or agent responsible for delivering this message to the intended recipient, you are hereby notified that any disclosure, dissemination, distribution, or copying of this communication is strictly prohibited. If you have received this transmission in error, please notify us immediately.

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Unless specifically indicated otherwise, any discussion of tax issues contained in this e-mail, including any attachments, is not, and is not intended to be, "written advice" as defined in Section 10.37 of Treasury Department Circular 230.

A portion of our practice involves the collection of debt and any information you provide will be used for that purpose if we are attempting to collect a debt from you.



June 14, 2016

Adrienne Grandolfo, Esq.
1601 Washington Avenue, Suite 300
Miami Beach, Florida 33139

RE: Letter of Intent to operate valet parking services for Lobster Bar Sea Grille Restaurant at 404 Washington Avenue.

Dear Adrienne,

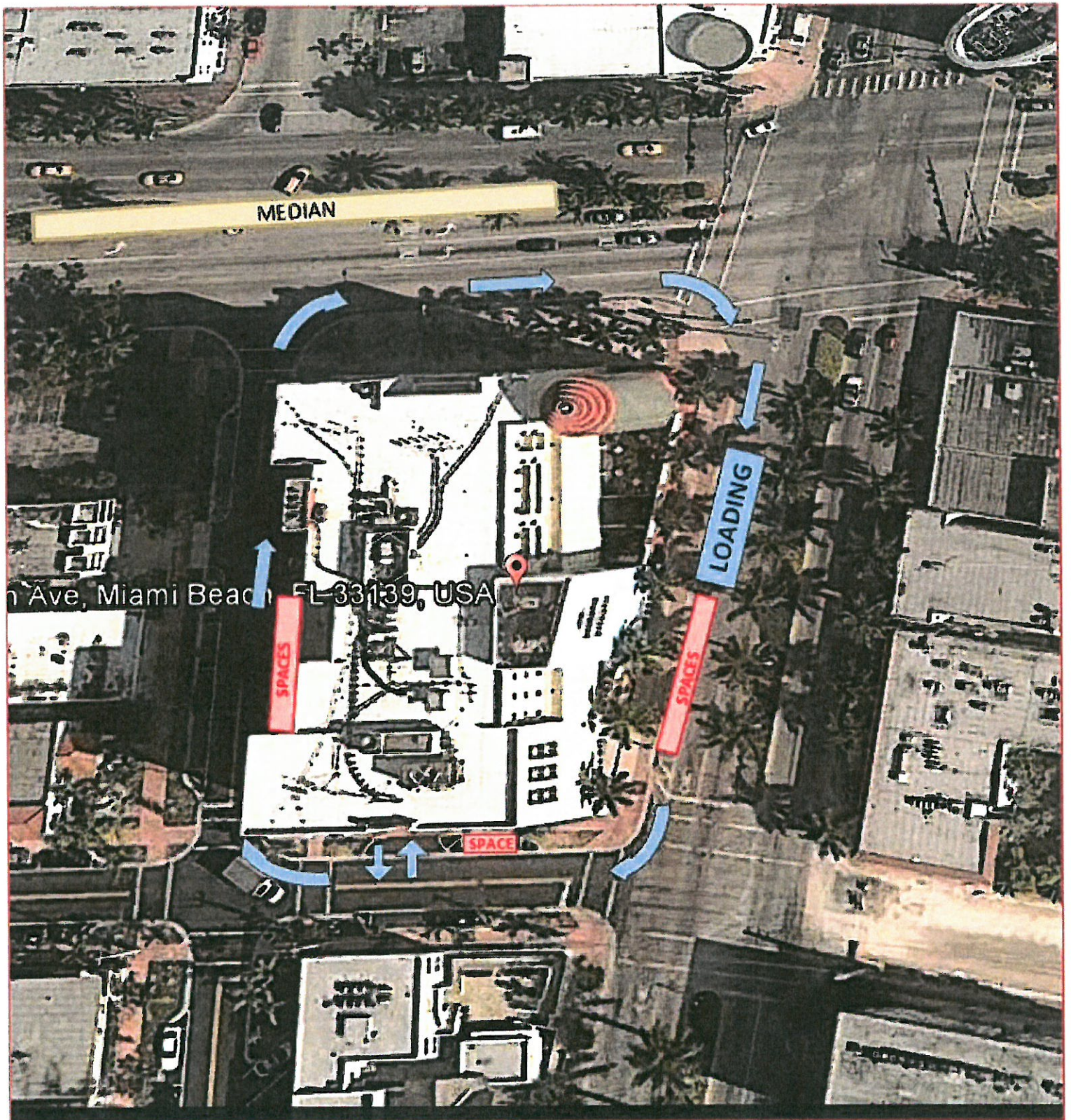
This letter will confirm that LAZ Parking will be providing valet parking services for Lobster Bar Sea Grille Restaurant at 404 Washington Avenue. We currently operate the on-site parking facility and also have our corporate offices at 404 Washington Avenue.

Please let me know if you require any additional information.

Sincerely,

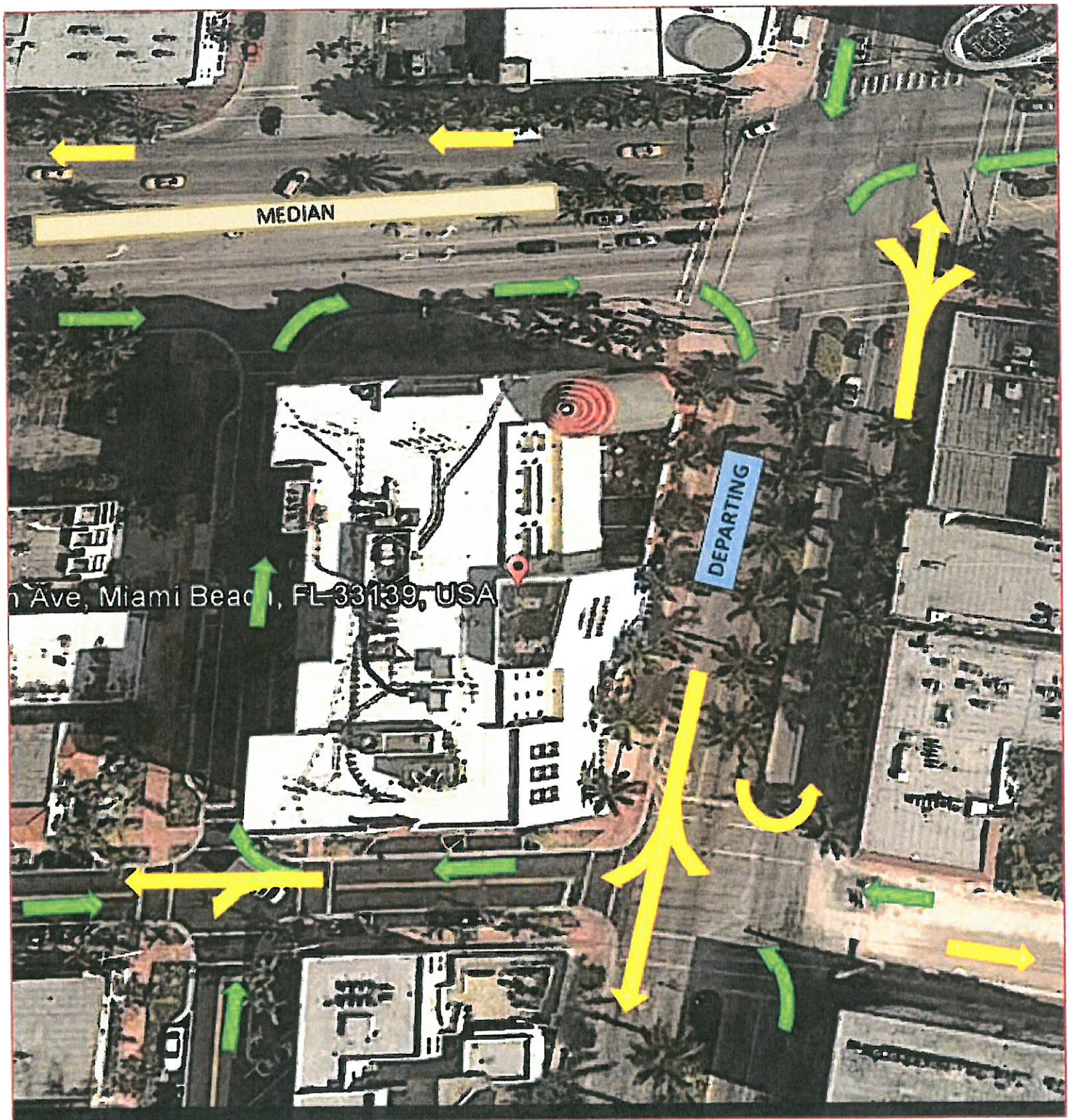
Luis Macedo
General Manager
LAZ Florida Parking LLC
404 Washington Ave., Suite 720
Miami Beach, FL 33139

Cc: Brian Degnan, Trump Group



Normal Valet Traffic Flow

On-street Spaces



n Ave, Miami Beach, FL 33139, USA

Departure Zone

Incoming Valet Traffic Flow

Exit Traffic Flow

**IT'S ABOUT
PEOPLE
SERVICE
PROFITABILITY
RELATIONSHIPS**

**OPENING
DOORS
FOR PEOPLE**



IT'S ABOUT PEOPLE

SUCCESSFUL ORGANIZATIONS ARE COMPRISED OF SUCCESSFUL INDIVIDUALS.

We understand that people make the difference, and our culture is dedicated to finding the best people and creating opportunities for them. Our associates are the key to our success. Our staff is comprised of individuals with hospitality, parking management training and experience.

Nearly all of our associates have worked in the hospitality and/or parking industries for many years and rely heavily on that combined experience and knowledge base to promote first-rate hospitality management and professional guest service at your property.

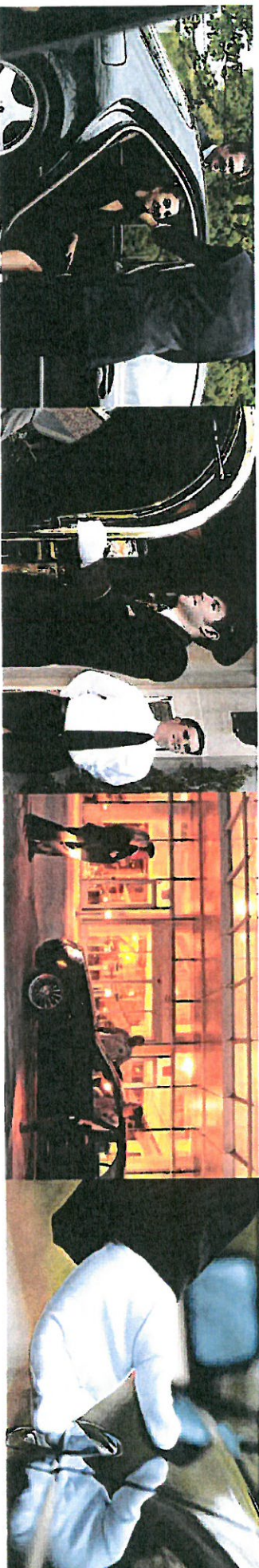
IT'S ABOUT PROFITABILITY

THE NAME OF THE GAME IS REVENUE CONTROL, AND WE PLAY IT BEST.

Your parking business is a valuable asset. Many properties overlook the financial opportunity inherent in their parking business and operate it at a loss or a level of profitability far below its true potential.

That's where our expertise is most valuable in the true sense of the word. Our best-practice policies and procedures and

experience ensure that all parking revenue is captured on a daily basis whether your operation utilizes self-parking, valet parking, or both. This is the essence of revenue control. For many properties, it can mean gross revenue increases of 25 to 50 percent. In some cases, it exceeds 100 percent. In all cases, the additional revenue flows directly to the bottom line.



IT'S ABOUT SERVICE

YOUR GUESTS ARE OUR GUESTS.

Your guests are our guests. That's our motto. Serving our clients is important. Serving our clients' guests is paramount. This philosophy pervades everything we do. It is ingrained in every one of our valued employees.

In fact, that's where superb guest service starts: superb guest servants. That's why LAZ Ultimate Hospitality employees are hired only after an extensive screening process, including reference checks and driving record reviews.

Once hired, each employee must complete our training program encompassing hotel operations, guest service, and safety. Formal training is followed by our signature Ambassador Training - our formalized on-the-job mentoring program and evaluation system. Those employees who successfully complete all phases of our training are then given the privilege of serving your guests. The Ultimate honor.

IT'S ABOUT RELATIONSHIPS

MORE THAN A VENDOR: A PARTNER.

GUEST SERVICES

When we manage your guest services - bell, door, valet, concierge, or transportation service - we become an extension of your staff. In essence, our staff becomes your staff, ready and willing to respond to your needs. Our on-site managers attend team meetings to ensure that we are always working in concert with all other departments. Our managers are accountable not only to us but also to you, solidifying our partnership.

BALANCED MANAGEMENT

We will balance profitable parking management with high-quality guest service and provide an opportunity for you to transform what is likely a cost center, or a nominal revenue-generating operation into a profit center. Our track record shows material gross revenue and gross profit improvements that make investing time in your parking operations one of the best investments you'll make this year.

HYATT



Hilton
HOTELS & RESORTS

Marriott

KIMPTON[®]
HOTELS & RESTAURANTS

FOUR SEASONS
HOTELS & RESORTS

Sheraton
HOTELS & RESORTS

CROWN PLAZA
HOTELS & RESORTS

RENAISSANCE
HOTELS & RESORTS

W
HOTELS



THE LAZ ADVANTAGE

THE BEST OF BOTH WORLDS

"Our vision is to cultivate a true "Partners In Parking" relationship that establishes a strategic alliance with our clients. We work in collaboration to maximize revenues, minimize expenses, and drive up profits. We incorporate state-of-the-art technology that enhances personalized services throughout the guest experience. On a localized basis, these "true partnerships" provide our clients with the unique opportunity to realize significant synergies through shared management, innovative parking solutions, outside-the-box thinking, and volume discounting."

LAZ Ultimate Hospitality

Our Mission: To create opportunities for our employees and value for our clients.

The support, expertise, depth, financial stability, and buying power of a national service provider with the attention to detail, personal service, enthusiasm, lightning fast response time, and local command and control of a local partner.

LAZ Ultimate Hospitality was formed in 2008 when Ultimate Parking, a 20-year hospitality parking industry leader, and Sunset Parking, a leader in the industry in Southern California, joined forces with LAZ Parking, a national parking company celebrating its 30th anniversary in 2011. Today, LAZ

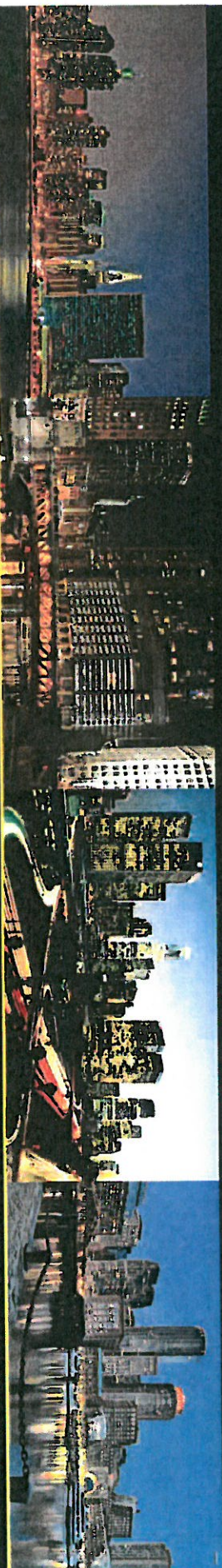
Parking owns, leases, and manages facilities across the United States.

In addition to hotels and resorts, LAZ Parking's portfolio includes standalone garages, surface lots, major event parking, residential buildings, office buildings, municipal parking, shuttle systems, consulting, medical facilities, valet parking sites, airports, and university parking.

The combined operation—LAZ Ultimate Hospitality—is singularly focused on delivering professional hospitality services to you. Today, LAZ Ultimate Hospitality has

regional offices in primary markets throughout the country. Managed by key company executives, these regional offices closely support our operations and personnel, maintaining intimate involvement with each of our facilities and clients. Our broad parking expertise gives us the ability to manage all aspects of hospitality parking and mixed use properties. Our experience in designing and implementing innovative parking solutions and our commitment to advanced technology is paramount to our unparalleled success.

Our Goal: We partner with our clients to create outstanding guest experiences and maximize financial returns for their parking assets.



"Since LAZ Ultimate Hospitality was awarded the contract to manage parking operations at the Hyatt Regency Chicago, we have been extremely pleased by the superior customer service and responsiveness that your company has demonstrated."

Patrick Donnelly, General Manager
Hyatt Regency Chicago

"LAZ Ultimate Hospitality sets the bar extremely high in all aspects of their operation. Their team members make the difference with their attentive service and genuine care to our guests."

Mike DeFrino, SVP Hotel Operations
Kimpton Hotels

"During the first year of our partnership, our garage revenues increased approximately 30 percent and profits exceeded our expectations."

Doug Ridge, General Manager
Starwood Hotels

"We set out to achieve multiple goals as it relates to the hotel's parking and guest service operations. Goals included organizational, financial, customer satisfaction, and marketing. I am happy to report that we have met and exceeded all of our hopes, and it is fair to credit the team at LAZ Ultimate Hospitality for these accomplishments."

Phil Stamm, General Manager
Hyatt Hotels

"Providing the best possible guest experience is always top priority for our hotels and Parking is one of the key customer touch points in the process. LAZ Ultimate Hospitality has produced excellent guest service scores within a business model that emphasizes profitability. They've been extremely responsive and flexible as our national hospitality portfolio has grown – LAZ has been a great partner."

James Procaccianti, President & CEO
The Procaccianti Group

"LAZ Ultimate Hospitality has proven to be invaluable due to your experience, professionalism, and great followthrough. You are smart, react quickly, and have really been "over the top."

Ted Axe, General Manager
KSL Resorts

"Equally impressive has been the caliber and training of the on-site staff. Our guests have had wonderful experiences with your team and their knowledge of the W brand and our amenity offerings. The quality of your training programs and W-specific on-board support for the property has not gone unnoticed."

Marylouise Fitzgibbon, General Manager
W Atlanta Buckhead



CASE STUDY

HYATT REGENCY BALTIMORE

Type of Agreement: Management Agreement with Incentive Bonuses
Term: 5 1/2 Years

LAZ began managing parking operations for the Hyatt Regency Baltimore during the spring of 2011. With nationwide coverage, more than 30 years of hospitality parking expertise and a deep bench of hospitality professionals, LAZ Parking was able to relocate one of our top hotel parking experts to Baltimore to manage the operation. Part of hotel management since early in his professional career, this LAZ professional learned the business from the ground up and has a degree in Management.

With the support of LAZ Parking's local and national Hospitality Management teams, our professional managers executed an operational plan that dramatically improved the Hyatt Regency Baltimore's parking operations. The following are some examples of the many action items undertaken by LAZ that have significantly improved both customer service and financial performance of the property.

Hyatt Regency Baltimore
300 Light Street
Baltimore, MD 21202

Number of Rooms: 488

Conference Space: 40,000 square feet

Client Contacts:

Gail Smith-Howard, General Manager
Steven Lee, Controller

LAZ Parking

Ultimate Hospitality Contacts:

Andrew Tuchler, Managing Partner
(617) 438-9563
atuchler@lazparking.com

Mark Fischer, Managing Director
(857) 829-0852
mfischer@lazparking.com

Robert DeBurro, Managing Partner
(404) 787-7379
rdeburro@lazparking.com

1. Improved NOI by 34% over the previous year with the former operator.

2. Helped the hotel achieve arrival and departure scores in the top five for all Hyatt Hotels Nationally for 2011.

3. LAZ Parking corporate audit department partnered with Hyatt corporate and local Baltimore Controller to develop hotel and parking audit tool for use at other Hyatt hotels across the country.

4. Developed, instituted and supplied labor for the Hotel's Lobby Ambassador Program in which LAZ employees use an iPad to assist with guest check out and provide concierge services and other information.

5. Worked cooperatively with Hotel Bellmen to serve as emergency bell service during peak times.

6. Initiated technology improvements for PCI Compliance and real time credit card authorization.

Metric	LAZ Year One + / (-)	Notes
Net Revenue	+21%	Improved processes and practices, achieving positive results with no rate increases. Enhanced posting and reconciliations, audit of billable monthlies revealed 50% improvement on monthly income.
Payroll & Related	+14%	LAZ added service enhancements including full time Lobby Ambassador, additional shift supervision, Peak Bell Assistance and amenities like bottled water and directional cards, with only a slight expense increase.
Net Operating Income	+34%	The operation saw a 34% increase in NOI in the first 12 months of LAZ Parking's management.
LRA Score	+33%	LAZ increased the LRA score from 67.7% (below the satisfactory Hyatt Regency score of 80%) to an average of 90% in the first year.





CASE STUDY

HYATT REGENCY CHICAGO

Type of Agreement: Management Agreement with Incentive Bonuses
Term: 3 1/2 Years Initial Term with a 5 Year Renewal

LAZ Parking took over parking operations for the Hyatt Regency Chicago in mid 2007. Using a consultative approach to the project, we peeled away some of the basic valet parking procedures to uncover untapped financial gains. We also focused on improving service scores that were subpar for a hotel of this caliber. LAZ installed two of our top hotel professionals to establish the location and provide ongoing operational continuity. Both leaders have had long and successful careers in the hotel and hospitality industry.

Hyatt Regency Chicago
 151 E. Wacker Drive
 Chicago, IL 60601

Number of Rooms: 2,019
 Conference Space: 228,000 square feet

Client Contacts:

Pat Donnelly, General Manager
 Randy Thompson, Resident Manager
 Dan McMenamy, Controller

LAZ Parking Ultimate Hospitality Contacts:

Andrew Tuchler, Managing Partner
 (617) 438-9563
 atuchler@lazparking.com

Mark Fischer, Managing Director
 (857) 829-0852
 mfischer@lazparking.com

Robert DeBurro, Managing Partner
 (404) 787-7379
 rdeburro@lazparking.com



With the support of LAZ Parking's local and national Hospitality Management teams, our professional managers executed an operational plan that helped shape the Hyatt Regency's parking into what it is today. With over 400,000 car movements each year, the team continues to find ways to add value and deliver service, including:

Parking Technology:

Upgrading and managing the installation of new Parking Access and Revenue Control (PARCs) equipment including 6 Pay Stations, 2 Entry / 2 Exit Terminals, Camera, and Validation Solutions within 6 months.

Parking Rate Management: Performing a thorough "comp set" rate analysis and providing recommendations that brought the Hyatt up to market rates. LAZ also introduced a durational rate structure geared to benefit from the hotel's high volume of business oriented meetings.

Focus on Service:

LAZ developed its own Impact Training procedure. Every employee goes through the training 2x per year, is provided a pocket reminder card, and awarded with recognition when they grade out on the 12 LRA shops scheduled each year.

Metric	LAZ Year One + / (-)	Notes
Net Revenue	+13%	Rate analysis and adjustments increased the average ticket price, bringing in new monthly parking groups (such as Blue Cross) and the elimination of parking programs where employee theft was uncovered.
Payroll & Related	-16%	Through carefully balancing Hyatt's expectations and the obligations of Teamsters 727 Collective Bargaining Agreement, LAZ revamped the labor schedule with both FT & PT shifts and replaced cashiers with automation. This generated significant payroll and related savings despite built-in pay and benefit increases of around 4.5% p.a.
Net Operating Income	+85%	The operation saw an 85% increase in NOI in the first 12 months of LAZ Parking's management.
LRA Score	+35%	LAZ increased the LRA score from 66.5% (below the satisfactory Hyatt Regency score of 80%) to an average of 90% in the first year.

A NATIONAL FOOTPRINT



NORTHWEST REGION

1000 Van Ness
Suite 108
San Francisco, CA 94109
415-550-8740



NORTHEAST REGION

Four Copley Place
Suite 4400A
Boston, MA 02116
617-426-0604



SOUTHWEST REGION

10635 Santa Monica Bd
Suite 145
Los Angeles, CA 90025
310-446-7925



MID-ATLANTIC REGION

2001 S Street, NW
Suite 610
Washington, DC 20009
202-667-3030



CENTRAL REGION

33 W Monroe Street
Suite 270
Chicago, IL 60603
312-577-7985



SOUTHEAST REGION

3500 Lenox Rd. N.E.
Suite 700
Atlanta, GA 30326
404-266-9391



TEXAS REGION

325 N. Saint Paul Street
Suite 1390
Dallas, TX 75201
214-720-7275



FLORIDA REGION

404 Washington Avenue
Suite 720
Miami Beach, FL 33139
305-913-4882



WWW.LAZPARKING.COM