

ATLANTIKÓS

Seafood Platters

THE ATLANTIKÓS \$75

½ Dozen Oysters
Kumamoto Oysters, California
½ Dozen Middle Neck Clams
½ Dozen Gambas Shrimps
½ lb. Alaskan king crab legs

THE GRAND \$150

½ Dozen Oysters
Maple Point Oysters, Pacific
½ Dozen Middle Neck Clams
½ Dozen Gambas Shrimps
1 Maine Lobster
1 lb. Alaskan king crab legs

THE ROYAL \$300

8 Oysters
Kumamoto Oysters, California
8 Little Neck Clams
8 Gambas Shrimps
2 Maine Lobsters
1½ lb. Alaskan king crab legs

All seafood platters are served with
red wine vinegar, shallot mignonette, cocktail sauce, ouzo aioli and fresh lemon wedges

Atlantikós Caviar

KALUGA

1 Oz \$295
2 Oz \$550
3 Oz \$800

OSETRA

1 Oz \$195
2 Oz \$350
3 Oz \$500

BOTTARGA

1 Oz \$35
2 Oz \$60
3 Oz \$80

World's largest fresh water sturgeon.
Medium to large eggs, glossy light to
deep brown. Exquisite experience.

Fresh water sturgeon. Deep brown to gold
eggs. Osetra caviar presents a deep and
complex full flavored tasting experience.

Cured gray mullet roe. Sundried and
covered with bee wax.
Mediterranean delicacy.

Caviar is served with Russian Blinis, Shallots, Capers, Crème Fraiche and Chives

Raw Bar

KUMAMOTO OYSTERS

Creamy, buttery with a mild briny taste and
slightly sweet aftertaste

MAPLE POINT OYSTERS

Have full, plump meats with a taste like ocean
air: Light and sweet with a mild brininess

½ DOZEN \$24
DOZEN \$48

Seasonal West Coast oysters served with lemon,
red wine vinegar and shallots mignonette

ALASKAN KING CRAB LEGS

Sweet and succulent flavor with
moist, firm and rich meat.

Served with ouzo aioli

½ lb \$36
1 lb \$68

SHRIMP COCKTAIL \$25

6 gambas shrimp served
with cocktail sauce

MIDDLE NECK CLAMS \$12

6 middle neck clams served with fresh
lemon wedges and shallot mignonette

MAINE LOBSTER \$50

Served with homemade cocktail
sauce, aioli and lemon wedges

To Share or Not To Share

MEDITERRANEAN APPETIZERS

ASSORTMENT OF GREEK SPREADS \$15

Tzatziki, Tyrokafteri, Smoked Eggplant
Taramas, Hummus

Choice of 3

Add Extra Spread + \$5

Add Vegetable Crudite + \$8

BUTTERNUT SQUASH SOUP \$15

Aged Feta Cheese Cream, Pumpkin Seeds, Crispy Brioche

BRANZINO TARTAR \$19

Freshly Cut Branzino Marinated with Citrus
and Bergamot Extra Virgin Olive Oil, Aegean Sea Salt

GREEK SALAD \$18

Tomatoes, Cucumber, Green Peppers
Red Onion, Pepperoncini, Kalamata Olives
Caper Leaves Oregano, Extra Virgin Olive Oil

Add Grilled Shrimp + \$13

Add Grilled Lobster + \$19

CRAB SALAD \$23

Alaska King Crab, Egg White, Tomato, Chives, Homemade
Lime Mayo, Avocado, Citrus Segments, Extra Virgin Olive Oil

MEZZES

DOLMADES AVGOLEMONO \$14

Stuffed Grape Leaves, Rice, Spring Onion,
Fresh Herbs, Avgolemono Sauce

MEATBALLS \$17

Beef & Lamb Meatballs, Tomato Sauce,
Greek Yogurt, Mint

ZUCCHINI DUO \$15

Stuffed Zucchini Blossoms with Feta Cheese
& Zucchini Fritters served with Minted Greek
Yogurt and Micro Greens

GRILLED HALLOUMI \$15

Halloumi Cheese, Preserved Grapes, Micro Basil

LANGOUSTINES FRICASSEE \$27

Langoustines, Braised Fennel, Baby Spinach,
Avgolemono Sauce

GRILLED OCTOPUS \$22

Octopus, Fava Split Pea from Santorini Island,
Caramelized Onions, Caper Berries and Pickled Sea Fennel

PAN SEARED SCALLOPS \$25

Smoked eggplant cream, parsley coulis

ATLANTIKÓS

Chef Tasos envisioned a restaurant with the highest quality products from the Greek Coasts of the Mediterranean Sea and the Atlantic Ocean. Both worlds come together on this menu with our daily selection of fresh fish sourced from Miami's local fishermen and directly from the Greek fish market in Piraeus.
Enjoy the authentic flavors of a unique culinary journey.

From the Atlantic Ocean

STRIPED BASS \$40

Pan Seared Striped Bass, Herbed Bulgur, Artichoke Cream, Saffron Sauce

LOBSTER LINGUINI \$50

Whole Maine Lobster, Fresh Linguini Pasta, Fennel Ouzo, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil

YELLOW FIN TUNA \$45

Grilled Yellow Fin Tuna Fillet, Jerusalem Artichoke Puree, Fresh Herbs, Green Olives and Champagne Vinaigrette

ATLANTIKOS SALMON \$39

Grilled Salmon Fillet, Braised Leeks, Tomato Extra Virgin Olive Oil

Mediterranean Coast

CATCH OF THE DAY *

Catch of the day for 1, 2, 3, 4 persons...
Upon daily availability
MP

RED SEABREAM IN PARCHMENT \$75

Slow Cooked in Parchment, Fennel, Sun Dried Tomato Oregano, Lemon, Extra Virgin Olive Oil

OVEN BAKED YELLOW FIN SEABREAM \$65

Oven Baked with Tomato, Kalamata Olives Capers, Basil Extra Virgin Olive Oil

CHAMPAGNE SALT CRUSTED BRANZINO \$65

Whole Branzino cooked in a Champagne salt crusted anise, herbs de Provence

*Upon daily availability

From The Land

LAMB CHOPS \$44

Lamb Rack, Oven Baked Potatoes, Lemon Mustard Sauce, Oregano

BEEF SHORT RIB \$39

Slow Cooked Short Rib, Roasted Carrot Puree, Brussel Sprouts, Oregano Infused Sauce

CHICKEN & OKRA \$28

Roasted Free Range Chicken, Okra Stew, Tomato, Extra Virgin Olive Oil

LAMB MANTI \$30

Traditional Pasta stuffed with Braised Lamb Leg, Infused Greek Yogurt with Ouzo, Roasted Tomato, Piquillo Pepper

Vegetarian

BRAISED LEEKS & RICE 24

Braised Leeks, Carrots, Arborio Rice, Petimezi, Lemon, Extra Virgin Olive Oil

SHORT CUT PASTA 19

Short Cut Pasta, Sun Dried Tomatoes, Artichokes, Olives, Basil Pesto, Feta Cheese

BRAISED OKRA 18

Okra Braised in Tomato with Lemon, Extra Virgin Olive Oil and Fresh Herbs

Sides

VEGGIE MOUSSAKA 14

Eggplant, Potatoes, Zucchini, Mushroom Ragout, Béchamel

SEA GREENS 9

Sea Beans, Swiss chard, Baby Spinach, Lemon, Extra Virgin Olive Oil

GRILLED SEASONAL VEGETABLES 8

Seasonal Grilled Vegetables and served with Aged Balsamic Vinaigrette and Extra Virgin Olive Oil

OVEN ROASTED LEMON POTATOES 9

Oven Roasted Fingerling Potatoes, Lemon, Oregano, Thyme, Garlic. Extra Virgin Olive Oil

CHEF SIGNATURE  | VEGETARIAN  | GLUTEN FREE 

* CONSUMING RAW AND UNCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS *. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS: If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. AN 18% GRATUITY (plus taxes) WILL BE ADDED TO YOUR CHECK.