

# ATLANTIKÓS

## LUNCH

### CHILLED SEAFOOD

SERVED WITH COCKTAIL SAUCE, MUSTARD SAUCE, LEMON

SPICED CHILLED JUMBO SHRIMP ½ DZ 32 **GF**

½ BLUE POINT DOZEN OYSTERS 32 **GF**

SNOW CRAB ½ LB OR 1 LB MP **GF**

LOBSTER TAIL 4OZ 30 **GF**

### SEAFOOD TOWERS

THE ATLANTIKOS 120

½ DOZEN OYSTERS, 1/2 SNOW CRAB LEGS, 1/2 DOZEN CHILLED JUMBO SHRIMP

THE ROYALE 150

½ DOZEN OYSTERS, 1/2 DOZEN SPICED CHILLED JUMBO SHRIMP, 1 LOBSTER TAIL, 1 LB SNOW CRAB LEGS

### SMALL BITES

FRIED KASSERI CHEESE 21

TRUFFLE HONEY, PICKLED SHALLOTS, PISTACHIO DUKKAH

MEDITERRANEAN SPREADS 24

TYROKAFTERI, CASTLE VELTRANO TAPENADE, ROASTED PEPPER HUMMUS, ZAATAR SPICED PITA CHIPS

OVEN ROASTED FENNEL & TOMATO SOUP 16

EXTRA VIRGIN OIL, CROUTONS, PARSLEY

BRAISED LAMB MEATBALLS 26

KAFTEDES, TOMATO SOFRITO, GREEK YOGURT, MINT, PITA BREAD

LEMON OREGANO CHICKEN WINGS 22 **GF**

½ DOZEN CRISPY WINGS, PRESERVED LEMON AIOLI

CRISPY OCTOPUS & POTATOES 27

PIQUILLO PEPPER AIOLI, OLIVE RELISH, FRESH HERBS

### SALADS

TRADITIONAL GREEK 22 **GF**

HEIRLOOM TOMATOES, BARREL AGED FETA, SLICED CUCUMBERS, MIXED OLIVES, MIXED PEPPERS, FRESH HERBS

MAROULOSALATA 21 **GF**

CHOPPED GREENS, FRESH HERBS, CUCUMBER, DATES, MARCONA ALMONDS, FETA CHEESE

HEIRLOOM AVOCADO 21 **GF**

ARTISANAL BABY GREENS, SHAVED VEGGIES, CRISPY QUINOA, FLORIDA AVOCADO, BASIL DRESSING

ENHANCE YOUR SALAD

CHICKEN 14 | SHRIMP 16 | SALMON 16

### LARGE BITES

GRILLED BRANZINO 38 **GF**

ROASTED TOMATO & SHERRY VINEGAR EMULSION, CHARRED OLIVES, CAULIFLOWER, PIQUILLO PEPPER ESCABECHE

OVEN ROASTED ORA KING SALMON 36

PEPPERONATA, HERB OIL, GARLIC AIOLI, GRILLED FENNEL, CRISPY LEMON ARTICHOKE

SHRIMP PASTA 36

SPICY POMODORO, PADANO CRUMBLE, OVEN ROASTED TOMATOES, PARSLEY, FRENCH BUTTER

ZAATAR SPICED SKIRT STEAK 35 **GF**

LEMON ROASTED POTATOES, GREEN CHERMOULAH

TANDOORI CHICKEN SKEWERS 28

SPICED BULGAR, GRILLED PITA, PICKLED ONIONS, FRESH HERBS, LEMON

HAND CRAFTED LAMB BURGER 32

GRILLED FLAT BREAD, TZATZIKI DRESSING, CUCUMBERS, DILL, PICKLED ONIONS

CARAMELIZED CAULIFLOWER 34

WHIPPED GOAT CHEESE, HONEY GASTRIC, PISTACHIO DUKKAH, POMEGRANATE SEEDS, GRAPEFRUIT

### DESSERT/ICE CREAM

BAKLAVA TART SERVED WITH HONEY ICE CREAM 14

GREEK YOGURT SORBET 14

GRAPE PRESERVES, CANDIED NUTS

LEMON OLIVE OIL CAKE 14

HONEY CREAM, WHITE CHOCOLATE PISTACHIO CRUNCH, GREEK YOGURT SORBET

HOUSE MADE ICE CREAM 12

VANILLA, STRAWBERRY, CHOCOLATE MANGO PASSION FRUIT SORBET

**GF** GLUTEN FREE

**V** VEGAN

AN 18% GRATUITY (PLUS TAXES) WILL BE ADDED TO YOUR CHECK.  
\*UN 18% DE SERVICIO (MAS IMPUESTOS) SERÁ AÑADIDO A LA CUENTA\*  
\*YON SE `VIS 18% (PLIS TAKS) AP AJOUTE SOU CHÈK LA\*

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.

# ATLANTIKÓS

## SOMMELIER SELECTIONS

### COCKTAILS

#### BAL HARBOUR SANGRÍA 20

RED WINE, GREY GOOSE L'ORANGE, PROSECCO,  
FRESH FRUIT MEDLEY, CACTUS PEAR &  
POMEGRANATE JUICE

#### ASTOR'S HIDEAWAY 21

VOLCAN BLANCO TEQUILA, RUMHAVEN COCONUT  
RUM, LIME & HIBISCUS SYRUP

#### CUCUMBER COOLER 21

EFFEN CUCUMBER VODKA, ST. GERMAINE  
ELDERFLOWER, CUCUMBER JUICE, AGAVE, TONIC,  
MINT

#### SPICY PINEAPPLE GINGER MARGARITA 24

VOLCAN CRISTALINO AÑEJO TEQUILA, GINGER  
SYRUP, JALAPEÑO, DOMAINE DE CANTON, LIME,  
PINEAPPLE JUICE

#### GRAPEFRUIT PARADISE 23

KETEL ONE GRAPEFRUIT AND ROSE VODKA,  
PAMPLEMOUSSE GRAPEFRUIT, GINGER SYRUP, LIME &  
GRAPEFRUIT JUICE

#### MIAMI HITCH 22

PAPA'S PILAR DARK RUM, PASSION FRUIT, LIME,  
GINGER BEER

#### SUMMER SPRITZER 23

GREY GOOSE WHITE PEACH & ROSEMARY VODKA,  
LILLET BLANC, PEACH, AGAVE, CHANDON GARDEN  
SPRITZ

#### TROPICAL MINT JULEP 24

WOODINVILLE BOURBON, RUMHAVEN COCONUT  
RUM, MINT & LIME, AGAVE, PINEAPPLE JUICE

#### FROZEN DAIQUIRIS 21

FROSÉ, STRAWBERRY, MANGO, PASSION FRUIT,  
RASPBERRY, BANANA, PIÑA COLADA

#### MOJITO 22

TRADITIONAL, DRAGON FRUIT, COCONUT, MIXED  
BERRY

### WINES

#### SPARKLING

TAITTINGER BRUT 30 | 118  
FERRARI BRUT MC 34 | 131  
CHANDON GARDEN SPRITZ 19 | 74  
MOET IMPERIAL 220  
VEUVE CLICQUOT 225  
DOM PERIGNON 620  
LOUIS ROEDERER CRISTAL 750

#### WHITE

KIM CRAWFORD SAUVIGNON BLANC 20 | 77  
OBERON SAUVIGNON BLANC 19 | 74  
TERLATO PINOT GRIGIO 20 | 78  
CAKEBREAD CHARDONNAY 40 | 154  
BOEN CHARDONNAY 32 | 124  
ALEXANDER VALLEY CHARDONNAY 27 | 104  
LUCIEN ALBRECHT ALSACE RIESLING 19 | 75  
ROUTESTOCK SAUVIGNON BLANC 18 | 70

#### ROSÉ

WHISPERING ANGEL 27 | 104 | 187  
ROCK ANGEL 35 | 136  
FLEURS DE PRAIRIE 21 | 82  
CHATEAU MIRAVAL ROSE 28 | 108

#### RED

TRUCHARD PINOT NOIR 30 | 116  
LA CREMA PINOT NOIR 28 | 108  
FAMILIA TORRES CABERNET 20 | 78  
SILVER OAK CABERNET 212  
DUCKHORN, MERLOT 45 | 176  
NUMANTHIA TERMES TEMPRANILLO 34 | 131  
FINCA DECERO MALBEC 28 | 108  
BANFI CHIANTI CLASSIC RISERVA 20 | 78

#### BEER 10

CORONA, CORONA LIGHT, MODELO, HEINEKEN,  
STELLA ARTOIS, GUINNESS, MICHELOB ULTRA,  
LA PLAYITA, FREEDOM TOWER AMBER ALE,  
CHANNEL MARKER IPA, SAM ADAMS

#### BOTTLE SERVICE UPON REQUEST

INCLUDES 4 MIXERS OF YOUR CHOICE & 4  
BOTTLED WATERS

BELVEDERE, KETEL ONE, BACARDI SILVER, PAPA'S  
PILAR, CASAMIGOS, DON JULIO, HENDRICKS,  
THE BOTANIST, MONKEY 47, WOODFORD  
RESERVE, WOODINVILLE RYE, GLENMORANGIE,  
HENNESSY

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UN 18% DE SERVICIO (MAS IMPUESTOS) SERÁ AÑADIDO A LA CUENTA  
YON SE `VIS 18% (PLIS TAKS) AP AJOUTE SOU CHÈK LA  
*Our hand-crafted cocktails are made with fresh squeezed juices*