

ATLANTIKÓS

Seafood Platters

THE ATLANTIKÓS \$75

½ Dozen Oysters
Maple Point Oysters, Pacific
½ Dozen Little Neck Clams
½ Dozen Gambas Shrimps

THE GRAND \$150

½ Dozen Oysters
Maple Point Oysters, Pacific
½ Dozen Little Neck Clams
½ Dozen Gambas Shrimps
1 Maine Lobster
½ lb Alaskan King crab legs

THE ROYAL \$300

8 Oysters
Kumamoto Oysters, California
8 Little Neck Clams
8 Gambas Shrimps
2 Maine Lobsters
1 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

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

OSETRA

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

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

BOTTARGA

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

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 \$32
1 lb \$64

SHRIMP COCKTAIL \$25
6 gambas shrimp served
with cocktail sauce

LITTLE NECK CLAMS \$12
6 little 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 \$14
Tzatziki, Tyrokafteri, Smoked Eggplant
Taramas, Hummus

Choice of 3
Add Extra Spread + \$4
Add Vegetable Crudite + \$7



PETITE BOUILLABAISSE \$14
Seafood Soup, Greek Yogurt, Baby Carrots
Roasted Piquillo Peppers

BRANZINO TARTAR \$18 
Freshly Cut Branzino Marinated with Citrus
and Bergamot Extra Virgin Olive Oil, Aegean Sea Salt


GREEK SALAD \$17  
Tomatoes, Cucumber, Green Peppers
Red Onion, Pepperoncini, Kalamata Olives
Caper Leaves Oregano, Extra Virgin Olive Oil
Add Grilled Shrimp + \$12
Add Grilled Lobster + \$18

GOAT CHEESE SALAD \$16 
Seasonal Greens, Shaved Beetroot, Dry Figs,
Roasted Pine Nuts, Aged Balsamic, Goat Cheese

MEZZES

DOLMADES AVGOLEMONO \$13  
Stuffed Grape Leaves, Rice, Spring Onion,
Fresh Herbs, Avgolemono Sauce

MEATBALLS \$16
Beef & Lamb Meatballs, Tomato Sauce,
Greek Yogurt, Mint

ZUCCHINI DUO \$14 
Stuffed Zucchini Blossoms with Feta Cheese
& Zucchini Fritters served with Minted Greek
Yogurt and Micro Greens

GRILLED HALLOUMI \$14  
Halloumi Cheese, Preserved Grapes, Micro Basil

LANGOUSTINES FRICASSEE \$26 
Langoustines, Braised Fennel, Baby Spinach,
Avgolemono Sauce

GRILLED OCTOPUS \$21  
Octopus, Fava Split Pea from Santorini Island,
Caramelized Onions, Caper Berries and Pickled Sea Fennel

CUTTLEFISH \$16 
Braised Cuttlefish, Spinach, Dill, Lemon, Tomato,
Squid Ink Tuile

ATLANTIKOS

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 \$55 

Pan Seared Striped Bass, White Carrot Puree
Green Pea, Blood Orange Emulsion

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

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

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

HERBED BULGUR 9  

Bulgur, Mushrooms, Fennel, Sundried Tomato, Mint, Dill

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 *. AN 18% GRATUITY (plus taxes) WILL BE ADDED TO YOUR CHECK.