

ATLANTIKÓS

SEAFOOD PLATTERS

THE ATLANTIKÓS \$75	THE GRAND \$150	THE ROYAL \$300
½ Dozen Oysters <i>Maple Point Oysters, Pacific</i> ½ Dozen Little Neck Clams ½ Dozen Gambas Shrimps	½ Dozen Oysters <i>Maple Point Oysters, Pacific</i> ½ Dozen Little Neck Clams ½ Dozen Gambas Shrimps 1 Maine Lobster 2 Stone Crab Claws	8 Oysters <i>Kumamoto Oysters, California</i> 8 Little Neck Clams 8 Gambas Shrimps 2 Maine Lobsters 4 Stone Crab Claws
All seafood platters are served with red wine vinegar, shallot mignonette, cocktail sauce, ouzo aioli and fresh lemon wedges		

ATLANTIKOS CAVIAR

- KALUGA 1 OZ (28 GR) \$295**
*World's largest fresh water sturgeon. Medium to large eggs, glossy light to deep brown
Exquisite culinary experience of Beluga Caviar*
- OSETRA 1 OZ (28 GR) \$195**
*Fresh water sturgeon. Deep brown to gold eggs. Osetra caviar presents a deep and complex full
flavored tasting experience*
- BOTTARGA 1 OZ (28 GR) \$35**
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 MAPLE POINT OYSTERS

½ DOZEN \$24
DOZEN \$48

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

STONE CRABS \$12
Key West stone crabs served with
ouzo aioli

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 START



ASSORTMENT OF GREEK SPREADS 14
Tzatziki, Tyrokafteri, Smoked Eggplant
Taramas, Hummus

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


PETITE BOUILLABAISSSE 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

ATLANTIKÓS

At Atlantikós, our Chef's vision is to offer the highest quality of fresh fish of two different Worlds. Daily, we attentively choose Atlantic Ocean fresh fish through our local fishermen. At the same time, we are proud of serving you the highest quality from the Greek coasts of the Mediterranean Sea which we daily source straight from the Greek fish market in Piraeus. Enjoy our authentic flavors through 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

FROM AEGEAN

CATCH OF THE DAY Market Price

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, Grilled Broccoli 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

* 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