

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 leg

THE ROYAL \$300

8 Oysters
Kumamoto Oysters, California
8 Little Neck Clams
8 Gambas Shrimps
2 Maine Lobsters
1 lb Alaskan King crab leg

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

ALASKAN KING CRAB LEGS

Sweet and succulent flavor with moist, firm
and rich meat. Served with ouzo aioli

½ lb \$32
1 lb \$64

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

SHRIMP COCKTAIL \$25

6 gambas shrimp served with cocktail sauce

TUNA TARTAR \$18

Freshly cut tuna, marinated with citrus and
bergamot, extra virgin olive oil, capers, red onion,
Aegean sea salt

To Share or Not To Share

ASSORTMENT OF GREEK SPREADS \$14

Tyrokafteri, smoked eggplant hummus, served with
handmade pita bread

GREEK SALAD \$17

Tomatoes, cucumber, green peppers, red onion,
pepperoncini, Kalamata olives, caper leaves, oregano,
extra virgin olive oil, aged barrel Feta cheese

Add Grilled Shrimp +12

Add Grilled Lobster +18

CITRUS SALAD \$16

Mixed greens, heirloom cherry tomatoes, citrus segments,
avocado, lemon honey dressing

MARINATED OCTOPUS \$17

Marinated octopus, sherry vinegar, thyme, roasted peppers,
spring onion

DOLMADES \$13

Stuffed grape leaves, rice, spring onion, fresh herbs, Greek
yogurt, mint

MEATBALLS \$15

Beef & lamb meatballs, tomato sauce, Greek yogurt, mint

MANOURI CHEESE \$12

Roasted manouri cheese, thyme honey, bee pollen

SHRIMP SAGANAKI \$22

Fresh tomato sauce, oregano, ouzo, feta cheese, extra virgin
olive oil

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.


Main Courses

CATCH OF THE DAY


Market Price



YELLOW FIN SEABREAM \$65  
Oven baked with tomato, Kalamata olives
capers, basil, extra virgin olive oil

GRILLED BRANZINO \$50 
Branzino fillet, summer greens, green olives and
capers vinaigrette


BLACKFIN TUNA \$42 
Fresh tuna fillet, cannellini beans salad, tahini
and lemon vinaigrette


LOBSTER ORZO \$50
Maine lobster tail, orzo pasta, fennel,
ouzo, cherry tomatoes, garlic,
extra virgin olive oil

LAMB KEBAB \$26 
Homemade lamb kebab, herbed bulgur,
pickled onion salad, minted yogurt


BRAISED OKRA \$18  
Okra braised in tomato with lemon, extra virgin olive
oil and fresh herbs, served with feta cheese

Sides

VEGGIE MOUSSAKA \$14 
Eggplant, potatoes, zucchini, mushroom ragout, béchamel

GRILLED SEASONAL VEGETABLES \$8 
Seasonal grilled vegetables and served with aged balsamic vinaigrette
and extra virgin olive oil

FRIES \$10 

PITA BREAD \$7 
Handmade pita bread, served with olive oil



Desserts

FRUIT PLATE \$10 

FROZEN GREEK YOGHURT \$11 

ORANGE PIE \$11

BAKLAVA \$11

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.