

ATLANTIKÓS


Seafood Platters

THE ATLANTIKÓS

\$95 


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
Kumamoto Oysters, California
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

½ DOZEN \$24
DOZEN \$40

Seasonal West Coast oysters served with lemon,
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 \$60

SHRIMP COCKTAIL \$28

4 gambas shrimp served
with cocktail sauce

MIDDLE NECK CLAMS \$12

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

MAINE LOBSTER \$40

Served with homemade cocktail
sauce, ouzo aioli and lemon wedges

To Share or Not To Share

MEDITERRANEAN APPETIZERS

ASSORTMENT OF GREEK SPREADS

Choice of 3 for \$15

Tzatziki, Tyrokafteri, Smoked Eggplant, Taramas, Hummus,
Tapenade, Dolmades (2), Served with Homemade Pita Bread

Add Extra Spread + \$4
Add Vegetable Crudite + \$7
Add Extra Dolmades (3) +\$7

BUTTERNUT SQUASH SOUP \$15

Aged Feta Cheese Cream, Pumpkin Seeds, Crispy Brioche

BRANZINO CRUDO \$22

Freshly Cut Branzino Marinated with Tomato Water
and Bergamot, Sweet Watermelon, and Aegean Sea Salt

GREEK SALAD \$18

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

Add Grilled Shrimp + \$18

Add Sliced Chicken + \$15

MEZZES

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 MANOURI \$15

Manouri 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 Vegetable

ROASTED BEET SALAD \$20

Baby Candy Striped Beets and Golden Roasted Beets with
Manouri Cream and Candied Walnuts

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.

Mediterranean Coast

LOBSTER LINGUINI \$50

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

OVEN BAKED YELLOW FIN SEABREAM \$65

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

GOLDEN GROUPER KAKAVIA \$95

Slow Poached Grouper in Kakavia Broth with Local Farm Vegetables. Serves Two

ATLANTIKOS SALMON \$42

Grilled Salmon Fillet, Steamed Clams with Melted Leeks and Malagouzia Sauce

SEARED SNAPPER \$45

Pan seared served with Red Lentil Kofte with Seasonal Vegetables and Tarragon Beurre Blanc

From The Land

LAMB SHANK \$50

Slow Braised Lamb Shank with Vegetable Briam

ROASTED CORNISH HEN \$30

½ Cornish Hen Oven Roasted with Truffle Mashed Potatoes

Vegetarian

VEGETABLE MOUSSAKA \$14

Eggplant, Potatoes, Zucchini, Mushroom Ragout, Béchamel

ORZO GIOUVETSI \$19

Marinated Artichokes, Sundried Cherry Tomatoes, Lemon Pesto and Fresh Herbs

Simply Grilled

BRANZINO \$ 20

7oz SALMON \$ 26

LAMB CHOPS \$40

7oz BEEF FILET \$45

14oz NY STEAK \$35

CEDAR PLANK GRILLED FISH

WHOLE BRANZINO \$65 

Or Your Selection of Fish Wrapped in Grape Leaves Served with Sautéed Greens and Roasted Marble Potatoes

Sides

ROASTED BRUSSEL SPROUTS \$9

Sautee Brussel Sprouts Served coated with Balsamic Glaze

SAUTÉED 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

MASHED POTATOES \$12

Creamy Mashed Potatoes topped with Fresh Sweet Butter

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.