

# ATLANTIKÓS

## Seafood Platters

### THE ATLANTIKÓS \$95

½ Dozen Oysters  
Kumamoto Oysters, California  
½ Little Neck Clams  
½ Dozen Gambas Shrimps

### THE GRAND \$150

½ Dozen Oysters  
Kumamoto Oysters, California  
½ Dozen Little Neck Clams  
½ Dozen Gambas Shrimps  
1 Maine Lobster  
½ lb Alaskan King crab leg  
2 Stone Crab Claws

### THE ROYAL \$300

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

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  
1 Dozen \$40

### ALASKAN KING CRAB LEGS

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

½ lb \$32  
1 lb \$60

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

### SHRIMP COCKTAIL \$28

4 Gambas shrimp served with cocktail sauce

### TUNA TARTAR \$26

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

### MARINATED OCTOPUS \$18

Marinated octopus, sherry vinegar, thyme, roasted  
peppers, spring onion, served with fried pita

## To Share or Not To Share

### ASSORTMENT OF GREEK SPREADS

Choice of 3 for \$14

Tzatziki, Tyrokafteri, Smoked Eggplant, Taramas, Hummus,  
Tappenade, Dolmades(2), Served with Handmade Pita Bread

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

### GREEK SALAD \$18

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

Served Cold  
Add Shrimp +\$18  
Add Sliced Chicken +\$15

### MEATBALLS \$17

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

### MANOURI SALAD \$18

Baby Mixed Greens, Pomegranate & Pumpkin Seeds, Figs,  
Fried Manouri Cheese & Pomegranate Vinaigrette

### SHRIMP SAGANAKI \$22

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

### QUINOA TUNA \$18

Seared tuna layered on a mix of faro and quinoa, orange,  
sweet peas, pomegranate and pumpkins seeds, plum gastrique

# 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 \$35

Oven baked with tomato, Kalamata olives capers, basil, extra virgin olive oil

#### GRILLED BRANZINO \$28

Branzino Fillet, Summer Greens, Green Olives and Capers Vinaigrette

#### SALMON & OKRA \$40

Grilled Salmon on slow braised okra and tomatoes

#### SIMPLY GRILLED LOBSTER \$40

Grilled Whole Lobster, a Side of Melted Butter

#### LAMB KEBAB \$26

Homemade lamb kebab, Herbed Bulgur, Greek Yogurt, Roasted Tomato, Pepper Sauce

#### ½ CORNISH HEN ON CHICKPEA CASEROLE \$22

Oven Roasted Half Cornish Hen, Chickpea, Homemade Chicken Sausage & Kale

## Sides

#### VEGETABLE MOUSSAKA \$14

Eggplant, potatoes, zucchini, mushroom ragout, béchamel

#### GRILLED SEASONAL VEGETABLES \$12

Seasonal grilled vegetables and served with aged balsamic vinaigrette and extra virgin olive oil

#### LEMON ROASTED POTATOES \$10

Oven Roasted Fingerling Potatoes, Lemon, Garlic, Oregano, Thyme & Extra Virgin Olive Oil

#### PITA BREAD \$7

Handmade pita bread, served with olive oil

## Desserts

#### FRUIT PLATE \$10

#### FROZEN GREEK YOGURT \$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 \*. 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.