

ATLANTIKÓS

DINNER

CHILLED SEAFOOD

SERVED WITH COCKTAIL SAUCE, MUSTARD SAUCE, LEMON

CHILLED JUMBO SHRIMP 	30
½ DOZEN OYSTERS 	32
STONE CRAB CLAW 	MP
LOBSTER TAIL 4OZ 	30

SEAFOOD TOWERS

THE ATLANTIKOS 1/2 DOZEN OYSTERS, STONE CRAB CLAWS 4 CHILLED JUMBO SHRIMP	150
THE ROYALE 1/2 DOZEN OYSTERS, 1/2 DOZEN CHILLED JUMBO SHRIMP, 1 LOBSTER TAIL, STONE CRAB CLAWS	200

SOUPS & SALADS

FRESH MADE GAZPACHO SOUP 	16
TOMATO, CUCUMBER, ONION, CELERY, OLIVE OIL MULTIGRAIN TOAST	
OVEN ROASTED FENNEL & TOMATO SOUP	16
EXTRA VIRGIN OIL, CROUTONS, PARSLEY	
HORIATIKI SALAD 	21
HEIRLOOM TOMATOES, BARREL AGED FETA SLICED CUCUMBERS, MIXED OLIVES, MIXED PEPPERS, FRESH HERBS	
MAROULOSALATA SALAD 	25
CHOPPED GREENS, FRESH HERBS, CUCUMBER DATES, MARCONA ALMONDS FETA CHEESE	
HEIRLOOM AVOCADO SALAD  	21
ARTISANAL BABY GREENS, SHAVED VEGGIES CRISPY QUINOA, FLORIDA AVOCADO, BASIL DRESSING	
FENNEL ORANGE SALAD  	21
SLICED FENNEL, ORANGE SEGMENTS POMEGRANATE SEEDS, DILL OLIVE OIL, LEMON DRESSING	
ENHANCE YOUR SALAD CHICKEN 14 SHRIMP 18 SALMON 18 STEAK 20	

 GLUTEN FREE

 VEGAN

SMALL BITES

CRISPY OCTOPUS & POTATOES PIQUILLO PEPPER AIOLI OLIVE RELISH, FRESH HERBS	27
BRAISED LAMB MEATBALLS KAFFEDES, TOMATO SOFRITO GREEK YOGURT, MINT, PITA BREAD	26
FRIED KASSERI CHEESE TRUFFLE HONEY, PICKLED SHALLOTS PISTACHIO DUKKAH	21
MEDITERRANEAN SPREADS TYROKAFTERI, CASTLE VELTRANO TAPENADE ROASTED PEPPER HUMMUS ZAATAR SPICED PITA CHIPS	24
ROASTED PEPPER HUMMUS 	19
CRISPY CHICK PEAS, PAPRIKA OIL ZAATAR SPICED PITA CHIPS	

LARGE BITES

ROASTED LAMB CHOPS CHARRED FENNEL, ZUCCHINI, TZATZIKI, MINT	55
GRILLED BRANZINO 	48
CASTLE VELTRANO PUREE, SHAVED FENNEL HERB OLIVE OIL AND CITRUS SALAD	
SHRIMP PASTA SPICY POMODORO, PADANO CRUMBLE OVEN ROASTED TOMATOES PARSLEY, FRENCH BUTTER	38
BLACK ANGUS 14OZ STRIP LOIN CHICKPEA & CHARRED PEPPER PUREE GRILLED ASPARAGUS, CRISPY MAITAKE POMEGRANATE CHERMOULAH	68
CARAMELIZED CAULIFLOWER WHIPPED GOAT CHEESE, HONEY GASTRIC PISTACHIO DUKKHA, POMEGRANATE SEEDS GRAPEFRUIT	34

DESSERTS

BAKLAVA TART SERVED WITH HONEY ICE CREAM	14
GREEK YOGURT SORBET GRAPE PRESERVES, CANDIED NUTS	14
LEMON OLIVE OIL CAKE HONEY CREAM, WHITE CHOCOLATE PISTACHIO CRUNCH, GREEK YOGURT SORBET	14
HOUSE MADE ICE CREAM VANILLA, STRAWBERRY, CHOCOLATE	12
HOUSE MADE SORBET 	12
MANGO PASSION FRUIT	

* AN 18% GRATUITY (PLUS TAXES) WILL BE ADDED TO YOUR CHECK. *

* UN 18% DE SERVICIO (MAS IMPUESTOS) SERÁ AÑADIDO A LA CUENTA. *

* YON SE `VIS 18% (PLIS TAKS) AP AJOUTE SOU CHÈK LA. *

MANY OF OUR DISHES MAY BE ADJUSTED TO ACCOMMODATE DIETARY RESTRICTIONS, PLEASE REQUEST FROM YOUR SERVER.
ATTENTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
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.

ATLANTIKÓS

SIGNATURE COCKTAILS

GREEK GODDESS RUM HAVEN, COCONUT WATER STRAWBERRY, MINT LIME, CLUB SODA	22	ST. REGIS GARDENS KETEL ONE CITRON VODKA ST. GERMAIN ELDERFLOWER LIQUEUR CUCUMBER, LIME, ROSE WATER	24
MYKONOS SUNSET GREY GOOSE WHITE PEACH & ROSEMARY VODKA, LIQUEUR D'ORANGE MANGO, CITRUS	22	APHORODITE CASAMIGOS TEQUILA, COINTREAU LIME, DRAGON FRUIT, JALAPEÑO AGAVE, TAJIN	24
THE ODYSSEY AVIATION GIN, CAMPARI CARPANO ANTICA, PROSECCO	24	OLYMPUS MAKERS MARK BOURBON, ANGOSTURA BITTERS, CINNAMON SYRUP, SMOKEY FINISH	25

SANTORINI SANGRIAS

WHITE PINOT GRIGIO, VODKA, MANGO PINEAPPLE, PEACH	20	RED TEMPRANILLO, COCONUT RUM STRAWBERRY, PINEAPPLE	20
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ZERO PROOF

MILOS LIME, MINT, STRAWBERRY, CLUB SODA	9	SYROS CRÈME DE COCO, PINEAPPLE, LIME	9
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WINES

SPARKLING

	GLASS	BOTTLE
CHAMPAGNE, TAITTINGER, BRUT RESERVE NV, FRANCE	30	118
CHAMPAGNE, VEUVE CLICQUOT, BRUT NV, FRANCE	50	195
CHAMPAGNE, MOËT & CHANDON IMPERIAL BRUT, FRANCE	57	220
CHAMPAGNE, DOM PERIGNON, CUVÉE, FRANCE		620
CHAMPAGNE, LOUIS ROEDERER, CRISTAL, BRUT, FRANCE		750

WHITE & ROSÉ

	GLASS	BOTTLE
PINOT GRIGIO, TERLATO, FRIULI - VENEZIA GIULIA, ITALY	20	78
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	20	78
SANCERRE, DOMAINE DE LA PORTE, LOIRE VALLEY, FRANCE	33	124
CHARDONNAY, DUCKHORN, NAPA VALLEY, USA	32	154
CHARDONNAY, NICKEL & NICKEL, NAPA VALLEY, USA		275
CHARDONNAY, KISTLER, SONOMA COAST, USA		425
ROSÉ, WHISPERING ANGEL, COTES DE PROVENCE, FRANCE	27	104
ROSÉ, ROCK ANGEL, COTES DE PROVENCE, FRANCE	35	136

RED

	GLASS	BOTTLE
TEMPRANILLO, NUMANTHIA TERMES, CASTILLA Y LEÓN, SPAIN	19	74
CABERNET SAUVIGNON, GRAN CORONAS RESERVA, PENEDÈS, SPAIN	20	78
CABERNET SAUVIGNON, THE PRISONER, NAPA VALLEY,	32	140
PINOT NOIR, FESS PARKER, SANTA BARBARA, USA	27	104
MERLOT, FROG'S LEAP, NAPA VALLEY, USA	32	140
MALBEC, RESERVA, TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	20	78
CHIANTI, BANFI CLASSICO RISERVA, TUSCANY, ITALY	20	78
CABERNET SAUVIGNON, HEITZ & CELLAR, NAPA VALLEY, USA, 2015		295
BURGUNDY, CHAMBOLLE-MUSIGNY "ARGILLIERES", BOURGOGNE, FRANCE, 2016		325

BEERS

STELLA ARTOIS | CORONA EXTRA | CORONA LIGHT | HEINEKEN
LA PLAYITA HOP - ACCENTED PILS | FREEDOM TOWER AMBER ALE
CHANNEL MARKER IPA | SAM ADAMS LAGER | MICHELOB ULTRA
HEINEKEN 00 (NON - ALCOHOLIC)

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ATLANTIKÓS

AVAILABLE TO ORDER DAILY FROM 12-5PM

SUSHI

VEGGIE ROLL 17

LITTLE GEM LETTUCE, CUCUMBER, ASPARAGUS,
CITRUS AIOLI, NORI

SPICY TUNA ROLL 22

KIMCHEE MAYO, TOASTED SESAME SEEDS,
CUCUMBERS

CALIFORNIA ROLL 24

KING CRAB, YUZU AIOLI, WASABI TOBIKO, AVOCADO

HAMACHI ROLL 24

CUCUMBER, SCALLIONS, JALAPENO, GREEN ONION
MAYO, WASABI TOBIKO

RAINBOW ROLL 26

KING CRAB, TUNA, SALMON, HAMACHI, SHRIMP,
CUCUMBER, AVOCADO, SESAME SEEDS

SASHIMI

HAMACHI 21 MAGURO 18 SAKE 16

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