



WINE

SPARKLING

Avisi Prosecco <i>Veneto, Italy</i>	19	74
Champagne, G.H. Mumm Cordon Rouge Brut <i>France</i>	30	118
Champagne, G.H. Mumm Rosé <i>France</i>		128
Champagne, Perrier Jouët Blanc de Blancs <i>France</i>		180
Moët & Chandon Brut Imperial <i>France</i>		220
Veuve Clicquot Brut "Yellow Label" <i>France</i>		225
Champagne, Perrier Jouët Belle Époque <i>France</i>		295
Dom Perignon Brut <i>France</i>		750

WHITE

Sauvignon Blanc, Craggy Range <i>New Zealand</i>	30	118
Pinot Grigio, Terlato <i>Italy</i>	20	78
Chardonnay, Boen <i>Santa Barbara</i>	32	124
Sancerre, Domaine Fouassier <i>France</i>	36	142

ROSÉ

Château Sainte Marguerite <i>Côtes de Provence, France</i>	20	78
Chateau Miraval, Cotes de Provence <i>France</i>		108

RED

Cabernet Sauvignon, Austin Hope <i>Paso Robles</i>	33	130
Red Blend, The Prisoner <i>Napa Valley</i>	35	138

BEER & SELTZER

DOMESTIC 12

Blue Moon | Bud Light | Budweiser | Michelob Ultra
High Noon Seltzer

IMPORTED & CRAFT 12

Corona | Corona Light | Funky Buddha Hop Gun IPA
Guinness | Harp Lager | Heineken | Heineken 0.0
La Rubia Blonde Ale | Miami Pale Ale | Tropical Bay IPA

BEVERAGES

ENERGY DRINKS 8

Red Bull | Red Bull Sugarfree | Red Bull Watermelon

MASTIQUA GREEK SODAS

Greek Lemonade | Sour Cherry | Cool Cucumber 8

SOFT DRINKS

Coca-Cola | Diet Coke | Sprite | Ginger Ale 6

COFFEE & TEA

Regular | Decaffeinated Coffee 8
Latte | Cappuccino 9
Espresso 6
St. Regis Brand Tea Leaves 8

BOTTLED WATER

Zagori Still and Sparkling Mineral Water 9

ATLANTIKÓS

TO START

Marinated Olives



with our compliments

MEZZE & PITA

Agioritiki Smoked Melizanosalata 20

Smoked Eggplant, Garlic, Herbs,
Extra Virgin Olive Oil, Pita v

Tzatziki 18

Yogurt, Cucumber, Garlic, Dill, Olives,
Extra Virgin Olive Oil, Pita

Santorini Fava 18

Creamy Yellow Split Pea Pureé,
Extra Virgin Olive Oil, Pita v

Tirokauteri 20

Whipped Feta, Roasted Red Peppers, Chili, Pita

Homemade Grilled Bread & Pita 10

APPETIZERS

Crispy Calamari 29

Lemon Aioli, Shishito Peppers

Stuffed Portobello Mushroom 27

Roasted Vegetables, Florina Pepper Cream,
Smoked Metsovone Cheese GF

Grilled Octopus 38

Creamy Fava, Tomato Relish, Fried Capers

Braised Lamb Meatballs 26

Tomato Sofrito, Tahini, Mint, Feta, Pita

Zucchini Fritti 24

Tartar Sauce, Parmesan

Spanakopita 24

Crispy Phyllo, Spinach, Hazelnut Mix,
Dried Cherry Tomatoes, Pitaki Dip

Graviera Saganaki 26

Sesame, Thyme Honey

Pan-Seared Saganaki Prawns 35

Creamy Tomato Sauce, Pesto



SALADS

Greek Salad 27

Tomatoes, Cucumber, Red Onion, Green Pepper,
Feta, Kalamata Olives, Watercress GF

Cretan Dakos 24

Crispy Barley Rusk, Grated Tomato, Feta
Capers, Extra Virgin Olive Oil

Lentil & Bean Salad 27

Spring Onion, Pickled Vegetables,
Hazelnuts, Red Apple GF | v

Lobster Salad 36

Baby Gem Lettuce, Asparagus, Onion, Mint,
Chives, Tartar Sauce Dressing GF

Enhancements

Free-Range Chicken Skewer GF 18

Grilled Jumbo Shrimp GF 22



ENTREÉS

Catch of the Day M.P.

Choice of Peri-Peri Sauce
or Lemon Oil

Souvlaki

Marinated Free-Range Chicken 29

Marinated Grilled Beef* 39

Pita, Red Onion, Tzatziki, Confit Baby Potatoes

Moussaka 32

Classic Greek Casserole with Roasted Eggplant,
Potatoes, Slow Cooked Beef Ragu, Béchamel

Pastitsio 32

Traditional Greek Baked Pasta with Seasoned
Ground Beef, Aromatic Spices, Béchamel

Chive-Crusted Lamb Chops* 58

Sumac Rice, Mixed Greens Salad

Lobster Linguini 65

Tomato Sauce, Bisque, Basil

USDA Prime Filet Medallions - 8 oz* 79

Confit Baby Potatoes and Greek Salad

SIDES 10

Steamed or Baked Vegetables GF | v

Confit Baby Potatoes v

Rice Pilaf GF

French Fries v

Cretan Graviera Cheese Fries

GF - GLUTEN FREE | V - VEGAN

Operations Charges: A taxable 20% Staff Service Charge will be added to your check and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.

Consuming raw and/or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. State Law prohibits the consumption of alcohol by anyone under the age of 21.



COCKTAILS

Blood Orange Mango Margarita	25	98
Jose Cuervo Tradicional Plata Tequila, Combier, Lime, Blood Orange, Mango Purée, Agave		
Cucumber Cooler	22	86
Effen Cucumber Vodka, Cucumber, Agave, St-Germain Elderflower Liqueur, Tonic, Mint		
Spicy Pineapple Ginger Margarita	25	98
Volcán Añejo Tequila, Ginger, Pineapple, Domaine De Canton Ginger Liqueur, Lime & Jalapeño Cold Pressed Juice		
Grapefruit Paradise	24	94
Ketel One Grapefruit & Rose Vodka, Pamplermousse Grapefruit Liqueur, Ginger, Lime, Grapefruit		
Miami Hitch	23	94
Papa's Pilar Dark Rum, Passion Fruit, Lime, Ginger Beer		
Summer Spritzer	23	90
Grey Goose White Peach & Rosemary Vodka, Chandon Garden Spritz, Lillet Blanc, Peach, Agave		
Elderflower Gin Lemonade	24	94
Tanqueray Gin, Lemon, Agave, St-Germain Elderflower Liqueur		
Frozen Daiquiri	24	94
Strawberry, Mango, Passion Fruit, Raspberry, Banana, Piña Colada, Frosé		
Mojito	23	90
Traditional Dragon Fruit Coconut Mixed Berry		

ZERO PROOF

Bal Harbour Sunrise	18
Lyre's Italian Orange (<i>Non-Alcoholic</i>), Blood Orange Syrup, Orange, Club Soda	
Yuzu Fauxjito	18
Lyre's White Cane Spirit (<i>Non-Alcoholic</i>), Lime, Agave, Mint, Yuzu Purée, Lime & Yuzu Sparkling Water	
Cucumber Mango Mule	18
Mango Purée, Lime, Cucumber, Honey, Ginger Beer	

ATLANTIKÓS

BREAKFAST



STARTERS

Irish Steel-Cut Oatmeal	17
Brown Sugar, Raisins, Walnuts GF V	
Greek Yogurt Parfait	22
Whipped Greek Yogurt, Blueberries, Granola, Honey, Mint	
Coconut Mango Chia Parfait	22
Coconut Chia Pudding, Mango, Kiwi, Mint GF V	
Bakery Basket	14
Buttery Croissant Guava & Cheese Pastry Pan de Bono Cheese Danish Chef's Freshly Baked Muffin	

SANDWICHES & MORE

Breakfast Croissant	24
Scrambled Eggs, Applewood Smoked Bacon, Cheddar, Slow-Roasted Tomato	
Strapatsada Sandwich	24
Scrambled Eggs, Tomato, Feta, Oregano, Sullivan Street Bakery Multigrain Bread	
Smoked Salmon Bagel*	25
Everything Bagel, Scallion Cream Cheese, Arugula, Sliced Red Onion, Capers	
Avocado Toast*	25
Poached Eggs, Avocado Spread, Heirloom Tomatoes, Feta, Radishes, Sullivan Street Bakery Multigrain Bread	

SIGNATURE BREAKFASTS

Classic Breakfast*	27
Two Eggs Any Style, Herbed Confit Baby Potatoes, Slow Roasted Tomato, Choice of Applewood Smoked Bacon or Chicken Sausage	
Make-Your-Own Omelet	28
Three-Egg Omelet Served with Herbed Confit Baby Potatoes and Slow Roasted Tomato GF <i>Choice of three ingredients:</i> Ham, Chicken Sausage, Bacon, Cheddar, Swiss, Feta, Tomato, Onion, Mushroom, Red Pepper	
Greek Omelet	26
Baby Spinach, Tomato, Feta GF	
Eggs Benedict*	27
Soft Poached Eggs, Turkey Canadian Bacon, Hollandaise, Espelette, English Muffin, Herbed Confit Baby Potatoes	
Atlantikós Eggs Benedict*	28
Poached Eggs, Hollandaise, Spinach, Manouri, Chives, English Muffin, Herbed Confit Baby Potatoes	
Belgian Waffles	24
Seasonal Berries, Whipped Cream, Powdered Sugar	
French Toast	24
Whipped Mascarpone, Dulce de Leche, Berries, Crushed Nuts	
Blueberry Ricotta Pancakes	26
Caramelized Walnuts, Blueberry, Lemon	

SIDES 10

Applewood Smoked Bacon GF	Turkey Bacon GF	Chicken Apple Sausage GF
Smoked Salmon GF	Avocado GF V	Mixed Berries GF V



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ATLANTIKÓS

DESSERTS

15



Orange Pie

Masticha Ice Cream

Loukoumades

Crushed Pistachio, Chocolate Sauce

Cretan Cheesecake

Fresh Fig Compote

Frozen Yogurt

Honey, Caramelized Walnuts

