

# ATLANTIKÓS

## Raw Bar

### 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

#### 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

#### MIDDLE NECK CLAMS \* \$12

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

### Atlantikós Caviar

#### KALUGA \*

1 Oz \$295

#### OSETRA \*

1 Oz \$195

Caviar is served with Russian Blinis, Shallots, Capers, Crème Fraiche and Chives

#### 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

#### MAINE LOBSTER \$40

Served with homemade cocktail sauce, ouzo aioli and lemon wedges

## To Share or Not To Share

#### ASSORTMENT OF GREEK SPREADS

Choice of 3 for \$15

Tzatziki, Tyrokafteri, Smoked Eggplant, Patzarosalata, Hummus, Tapenade, Dolmades (3), Served with Pita Bread

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

#### TANOREEN GREEN SALAD \$18

Crisp and Tender Baby Mixed Lettuce with fresh Mint, Picholine Olives, toasted Walnuts and Pomegranate Seeds

#### GREEK SALAD \$18

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

#### SALMON TARTAR \$20

Fresh Avocado, dill, Greek yogurt and citrus marinade

#### MEATBALLS \$17

Beef & Lamb Meatballs, Tomato Sauce, Greek Yogourt, Mint

#### ZUCCHINI DUO \$22

Stuffed Zucchini Blossoms with Feta Cheese & Zucchini Fritters served with Minted Greek Yogurt and Micro Greens

#### GRILLED OCTOPUS \$25

Octopus, Fava Split Pea from Santorini Island, Caramelized Onions, Caper Berries and Pickled Vegetable

#### STEAMED MUSSELS \$24

Fresh Mussels with White wine and fresh herbs, accompanied with homemade focaccia

#### GRILLED MANOURI \$15

Manori Cheese, Preserved grapes, Vidalia Honey and bee pollen

#### CLAMS & TOMATO SAUCE \$30

Fresh Clams, Brocoli rabe, herbs de Provence, toasted rustic bread

# ATLANTIKÓS

## Mediterranean Flavors

### LOBSTER LINGUINI \$50

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

### OVEN BAKED YELLOW FIN SEABREAM \$45

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

### LANGOUSTINES FIDEUA \$ 40

Sweets Langoustines cooked with short thin noodles and  
Classic Spanish sofrito

*Ask for our Vegetarian Option *

### BOUILLABAISSE \$45

Mussels, Clams, Calamari, Carabinero Shrimp and Grouper

### SALMON A LA POLITA \$39

Artichokes, favas, leeks, potato, carrots, avgolemono sauce

### FARM VEGETABLE TART \$30

Brillat-Savarin, Ricotta and Feta with Swiss Chard,  
Wild Mushrooms, Onions, Mint and Pine nuts on a  
buttery Puff Pastry

### VEGETABLE MOUSSAKA \$28

Eggplant, Potatoes, Zucchini, Mushroom Ragout,  
Béchamel

### BRAISED SHORT RIB \$35

Mashed sweet potato, charred carrots, pea puree

### CHICKEN KABSA \$30

Roasted Cornish hen, spices, fragrant basmati rice,  
almonds, cashews, saffron, dried fruits

### LAMB KEBAB \$35

Pit Grilled Lamb & Beef Kebab, Israeli salad, roasted  
pepper sauce, Greek yoghurt

## The Sea

### FRESH FISH OF THE DAY \$MP

(Choose cooking method, simply grill, cedar plank,  
baked on plaki sauce)

The preparation of these dishes is a la minute,  
and may take up to 30 minutes.

## The Land

### SEARED LAMB CHOPS \$40

### 7oz BEEF FILET \$45

### GRILLED 14oz NY STEAK \$46

## Sides

### SAUTÉED WILD MUSHROOMS \$10

Sautéed Mixed Mushrooms with Fresh Rosemary and Thyme

### 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

*Add truffle for \$5*

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.

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