

Atlantis Restaurants

3800 S Virginia St 89502-6005 · +17758254700 · Updated: Jan 14, 2026

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APPETIZERS 7

Chilled Jumbo Shrimp Cocktail **\$11.00**

Steamed Littleneck Clams **\$13.00**

Steamed Green Lipped Mussels **\$13.00**

Jumbo Lump Crabmeat Cocktail **\$15.00**

Little Neck Clams On The Half Shell **AVAILABLE OPTIONS**

Half Dozen: \$11.00

Dozen: \$16.00

Fresh Oysters On The Half Shell **AVAILABLE OPTIONS**

Half Dozen: \$11.00

Dozen: \$16.00

Hot Louisiana Or Maryland Style **AVAILABLE OPTIONS**

Half Pound: \$9.00

One Pound: \$16.00

SOUPS & SALADS 3

Clam Chowder **AVAILABLE OPTIONS**

new england or manhattan style

Cup: \$4.00

Bowl: \$7.00

Caesar Salad **AVAILABLE OPTIONS**

\$6.00

With Shrimp: \$10.00

With Lump Crabmeat: \$12.00

With Chicken: \$8.00

Shrimp Louie Salad **\$12.00**

with avocado, bay shrimp & louie dressing

KETTLE SPECIALTIES 5

Pan Roast **\$18.00**

fresh seafood sauteed with brandy, cream and tomato. choose from: crab, shrimp, lobster or get all three with our signature house

roast

Gumbos **\$18.00**

a louisiana bayou favorite made with okra, gumbo file, cajun spices and andouille sausage. choose from: crab, shrimp, lobster, or cant make up your mind, get all three with our signature house gumbo

Bouillabaisse. **\$19.00**

shrimp, crab, mussels, clams and fresh fish in a light tomato saffron broth with leeks, fennel and herbs

Cioppino **\$18.00**

san francisco seafood stew in slightly spicy tomato sauce with a medley of fish and shellfish

House Etoufee **\$17.00**

the classic creole dish of lobster, shrimp and crab in a nutty seafood veloute with our own cajun seasonings

HOUSE FAVORITES 5

Shrimp Jambalaya **\$17.00**

a savory rice dish of shrimp, andouille sausage and cajun spice

Red Beans & Rice **\$8.00**

a southern classic with our own andouille sausage and a trinity of bell peppers, celery and onion

Lobster Boil **\$30.00**

a dockside feast of boiled maine lobster, littleneck clams, red potatoes, corn-on-the-cob and cole slaw

Scampi With Pasta **\$16.00**

shrimp sauteed with garlic, olive oil, lemon and herbs, tossed with linguine

Linguine With Clams **\$14.00**

steamed and chopped clams tossed in a white or red sauce with garlic, herbs and butter with our own cajun seasonings

FRESH CATCH 3

Mediterranean Salmon **\$18.00**

sauteed with olive oil, white wine, tomato, capers and basil

Alaskan Halibut **\$23.00**

Salmon **\$18.00**

delicately steamed in our individual kettles with white wine, olive oil, lemon, capers and herbs or lemon basil beurre blanc

DESSERTS 4

Bananas Foster **\$6.00**

bananas sauteed in butter, brown sugar, cinnamon, banana liqueur and dark rum over vanilla ice cream

Chocolate Cake **\$5.00**

New York Cheesecake **\$5.00**

topped with strawberry or blueberry sauce

Ice Cream

\$4.00

vanilla, chocolate or strawberry