



## SOUP

**MARYLAND CRAB** ..... CUP \$7 BOWL \$14  
mixed vegetable medley, purple potato, aromatic broth

**CREAM OF CRAB** ..... CUP \$7 BOWL \$14  
jumbo lump crab meat, leeks, cream, sherry

**FRENCH ONION** ..... \$10  
rich beef broth, caramelized onions, melted gruyère

## SALADS

**ADD: CHICKEN \$5. SHRIMP \$9. SALMON \$12. TUNA \$15**

**CLASSIC CAESAR** ..... HALF \$9 FULL \$16  
baby gem, parmesan crisps, boquerones, croutons

**ICEBERG ROYALE** ..... \$15  
bacon, radish, pickled tomatoes, roquefort, onion

**ATLAS FARMS SALAD** ..... \$13  
seasonal veggies, ricotta salata, white balsamic vinaigrette

**CHOPPED COBB** ..... \$17  
baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, pumpnickel croutons, buttermilk ranch dressing

**TUNA NICOISE** ..... \$25  
seared tuna, yellow wax bean, haricot vert, heirloom tomato, red onion, fingerling potato, kalamata olive, pickled egg, lemon-caper dressing

## APPETIZERS

### COLD

**SCALLOP CEVICHE** ..... \$9  
day-boat sea scallop, lime, sweet potato purée, red onion, banana, mango, pepper relish, pepitas, cilantro

**YELLOWFIN TUNA POKE** ..... \$19  
avocado, scallion, soy ginger dressing, radish, chili oil

**BEEF TARTARE** ..... \$19  
smoked-orange vinaigrette, egg, bacon, crostini

### HOT

**OYSTERS ROCKEFELLER** ..... 2PC \$8 4PC \$16  
creamed spinach, fennel, pernod, parmesan cheese

**FRIED OYSTERS** ..... 2PC \$8 4PC \$16  
local oysters served with old bay remoulade

**GRIT TOTS** ..... \$9  
crispy fried white cheddar grits, served with garlic aioli

**CHESAPEAKE CRAB DIP** ..... \$24  
blue crab, artichoke, white cheddar, gruyère, and smoked gouda, celery, carrots, baguette

**SKIRT STEAK LETTUCE WRAPS** ..... \$24  
roseda skirt steak, iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

**MOULES FRITES** ..... \$19  
blue mussels with baguette & shoestring french fries served with your choice of broth:

**BEER MUSSELS** coppa picante, tomato, red onion, spicy beer broth  
**MAITRE'D** garlic white wine, maitre'd butter

## SHELLFISH TOWERS

Chef's selection of east & west coast oysters, clams, mussels, shrimp cocktail, alaskan king crab, maine lobster, & crudos.

**PETIT** ..... \$75

6 Oysters	½ Lobster Tail
6 Clams	4 Shrimp Cocktail
3 Mussels	

**GRAND** ..... \$175

12 Oysters	6 Shrimp Cocktail
12 Clams	Scallop Ceviche
6 Mussels	Yellowfin Tuna Poke
1 Lobster Tail	1 King Crab Leg

**ROYAL** ..... \$285

18 Oysters	8 Shrimp Cocktail
12 Clams	2 Scallop Ceviche
9 Mussels	2 Yellowfin Tuna Poke
2 Lobster Tails	2 King Crab Legs

*Served with traditional sauces & garnish.*

## CHARCUTERIE & CHEESE

**PETIT** ..... \$16

Prosciutto di Parma	Carolina Moon
Coppa Picante	Ewe Calf to be Kidding Me

**GRAND** ..... \$25

Prosciutto di Parma	Carolina Moon
Coppa Picante	Ewe Calf to be Kidding Me
Iberico Salami	Mobay

## LIVE MAINE LOBSTER

served with drawn butter

**MARKET PRICE**

## SIDES

**PARKER HOUSE ROLLS** ..... \$4  
served with maitre'd butter

**BUTTERMILK HUSH PUPPIES** ..... \$8  
sweet corn, scallion, remoulade

**FRIED BRUSSELS SPROUTS** ..... \$10  
honey sriracha glaze, housemade sriracha salt

**SHOESTRING FRIES** ..... \$6

**SHELLS N' CHEESE** ..... \$12

**MAINE LOBSTER SHELLS N' CHEESE** ..... \$28

## SANDWICHES

Served with choice of spring salad or shoestring french fries

**CRAB GRILLED CHEESE** ..... \$25  
gruyère, gouda, taleggio, bacon, tomato, jumbo lump crab imperial

**MAINE LOBSTER ROLL** ..... \$29  
kerrygold butter, chives, celery leaf, toasted split-top bun

**MARYLAND CRAB CAKE** ..... \$26  
celeriac slaw, pickles, old bay remoulade, toasted kaiser

**LOCH BURGER** ..... \$16  
choice of or roseda beef or ground turkey, LTO, white cheddar, bread & butter pickles, churchill sauce, kaiser bun

**SHRIMP SALAD SANDWICH** ..... \$19  
red onion, celery leaf, chives, toasted split-top bun

**SALMON WRAP** ..... \$16  
prosciutto, sautéed spinach, roasted pepper, basil mayonnaise

**ROASTED TURKEY CLUB** ..... \$16  
house oven roasted turkey, roasted garlic aioli, tomato, applewood smoked bacon, avocado, pumpnickel

**CHESAPEAKE CLUB** ..... \$29  
crab cake, shrimp salad, fried oyster, roasted garlic aioli, tomato, applewood smoked bacon, gruyère cheese, toasted white bread

## ENTREES

**BOH'S FISH N' CHIPS** ..... \$35  
local rockfish, natty boh batter, housemade tartar sauce, english pea puree, brussels sprouts coleslaw, shoestring fries

**GRILLED ATLANTIC SWORDFISH** ..... \$39  
white beans, little neck clams, herb pesto, clam broth

**SCOTTISH SALMON** ..... \$29  
pan seared, israeli cous cous, yellow tomato gazpacho

**CHILEAN SEA BASS** ..... \$45  
pan seared, goat cheese polenta, smoked tomato broth, sautéed spinach, artichoke, black olive tapenade

**MAINE DIVER SCALLOPS** ..... \$44  
lobster risotto, sugar snap peas, pickled pearl onion, lobster hollandaise

**JERK SPICED HALF CHICKEN** ..... \$27  
roasted sweet potatoes, sweet bell peppers, arugula

**8oz FILET MIGNON** ..... \$45  
roseda farms filet, twice-baked potato with bacon, ginger-honey carrots, crispy quinoa, port wine bordelaise (add Crab Imperial +\$15)

**18oz ROSEDA RIBEYE** ..... \$65  
18oz roseda pepper encrusted ribeye, potato au gratin, roasted tomato, compound butter

**MARYLAND CRAB CAKES** ..... \$48  
mixed baby greens, old bay remoulade

## DESSERT

**SMITH ISLAND CAKE** ..... \$10  
an eastern shore tradition. layers of chocolate ganache and yellow cake

**APPLE CRISP** ..... \$10  
brown sugar streusel, bourbon caramel, bourbon ice cream

**LOADED S'MORES BLONDIE** ..... \$10  
served with a toasted marshmallow ice cream bar

*A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies.*

*Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.*



**WE ARE PROUD TO SUPPORT THE CHESAPEAKE BAY FOUNDATION!**

The Chesapeake Bay Foundation recognizes that a major contribution of bay restoration comes from saving and repopulating the native, *Crassostrea virginica*, oysters to help filter algae, pollutants, and sediment. The Atlas Restaurant Group is proud to recycle oyster shells and give a monthly donation to benefit the cause.

## SLUSHIES

Frosé.....14  
miraval rosé, vodka, strawberry, sugar

Aunt Mel's Bourbon Slushie.....14  
buffalo trace, ginger, lemon, orange, sugar

## CRUSHES

*Substitute Champagne Topper +\$2*

Orange Crush.....10  
deep eddy's orange, triple sec, squeezed orange, sprite

Grapefruit Crush .....10  
deep eddy's grapefruit, squeezed grapefruit,  
simple syrup, sprite

Arnold Palmer .....10  
deep eddy's sweet tea vodka, simple syrup,  
squeezed lemon

Baltimore Lemon Stick Crush.....10  
deep eddy's lemon vodka, limoncello, lemon juice, sprite

## DRAFT BEER

Diamondback Green Machine IPA.....9  
6.2% | Baltimore, MD

Evolution Delmarva Pure Pils .....9  
4.8% | Salisbury, MD

Evolution Lot No.6 Double IPA .....9  
8.5% | Salisbury, MD

Guinness Blonde.....9  
5.0% | Halethorpe, MD

Heavy Seas Loose Cannon IPA .....9  
7.25% | Baltimore, MD

Hysteria Weight Of The World Amber Ale ..... 9  
5.4% | Columbia, MD | *Brewed for Atlas Restaurant Group*

RAR Nanticoke Nectar Citrus IPA.....9  
7.4% | Cambridge, MD

RAR Groove City Hefe .....9  
5.2% | Cambridge, MD

Union Skip Jack Pilsner .....9  
5.1% | Baltimore, MD

Union Divine IPA.....9  
6.5% | Baltimore, MD

## MARYLAND BOTTLED BEER

Flying Dog Raging Bitch .....8

Flying Dog Blood Line ..... 7

Jailbreak Feed The Monkey.....7

Brewer's Art Resurrection.....7

Evolution Lot #3.....7

National Bohemian.....5

Union Seasonal.....8

## BOTTLED BEER

Corona Light.....5

Corona Extra .....5

Dogfish Head 60 Minute.....8

Dogfish Head 90 Minute.....10

Dogfish Head Namaste .....8

Not Your Fathers Root Beer.....7

Coors Light .....5

Michelob Ultra .....5

Stella Artois .....5

Bold Rock.....5

## CLASSIC COCKTAILS

### DAISIES

Margarita 15  
el tesoro blanco, cointreau, lime, salt

Sidecar 15  
pierre ferrand 1840, cointreau, lemon

Cosmopolitan 13  
absolut citron, cointreau, lime, cranberry

Gold Rush 12  
buffalo trace, lemon, honey

Paper Plane 12  
old grand dad bonded, amaro nonino, aperol, lemon

### SOURS

Daiquiri 10  
bacardi, lime, sugar

Gimlet 10  
tanqueray, lime, sugar

Whiskey Sour 12  
buffalo trace, lemon, sugar, egg white

### HIGHBALLS

French 75 12  
barr hill, lemon, sugar, champagne

Paloma 10  
milagro silver, grapefruit, lime, soda

### ODDS & ENDS

Mint Julep 12  
buffalo trace, mint, sugar

Espresso Martini 13  
wheatley, mr. black cold brew liqueur, espresso

### MARTINIS

Classic 12  
tanqueray, dolin dry, orange bitters, lemon twist

Dry 12  
tanqueray, dolin dry, lemon twist, castelvetrano olive

Dirty 12  
tanqueray, brine, casteltrevano olives

50/50 12  
plymouth, dolin dry, orange bitters, lemon twist

### COCKTAILS

Old Fashioned 10  
old grand dad bonded, demerara, bitters

Sazerac 12  
rittenhouse rye, pierre ferrand 1840, demerara,  
bitters, absinthe

### STIRRED & SPIRIT FORWARD

Manhattan 12  
sagamore spirit, carpano antica, bitters

Boulevardier 14  
sagamore spirit, cocchi di torino, campari

Negroni 13  
bombay sapphire, cocchi di torino, campari

Vieux Carre 12  
rittenhouse, pierre ferrand 1840, benedictine, bitters

## WINE BY THE GLASS

### SPARKLING WINE

Salasar, Brut Cremant, *Limoux, France* ..... 12

Mionetto "Il" Prosecco, *Veneto, Italy* ..... 12

Veuve Clicquot, *Reims, France* ..... 25

Besserat De Bellefon, *Champagne, France*..... 32

### SPARKLING ROSE

Gratien & Meyer Brut Rosé, *Loire Valley, France* .....12

### WHITE WINE

Pratsch, Grüner Veltliner, 2018, *Niederosterteich, Austria* ..... 14

Vionta, Albariño, 2017, *Rias, Spain*..... 12

Italo Cescon, Pinot Grigio, 2018, *Veneto, Italy* ..... 11

Hugel, Riesling, 2017, *Alsace, France*..... 15

Maison Philippe Viallet, Savoie Blanc, 2018, *Savoy, France* ..... 11

Wither Hills, Sauvignon Blanc, 2018, *Malborough, New Zealand* ..... 11

Chateau St. Jean, Chardonnay, 2017, *Sonoma County, California* ..... 12

Storypoint, Chardonnay, 2017, *Sonoma County, California* ..... 12

Domaine des Herbauges "Le Chant Baron," 2017, *Loire Valley, France* .....12

### RED WINE

Old Soul, Pinot Noir, 2017, *Lodi, California* ..... 12

Vidal Fleury, Grenache, 2016, *Côtes du Rhone, France* ..... 12

Caldora, Montepulciano, 2017, *Abruzzo, Italy* .....9

Ernesto Catena Tahuan, Malbec, 2017, *Mendoza, Argentina* ..... 12

Austin Hope, Cabernet Sauvignon, 2018, *Paso Robles, California*..... 18

### ROSE WINE

Miraval, Rosé, 2018, *Côtes du Provence, France* ..... 15

Etude Rosé 2019, *Côtes du Provence, France* ..... 13