

## APPETIZERS

### SHRIMP CEVICHE\*

shrimp, agua chile, grapefruit, orange, red onion, micro cilantro, black pepper · 19

### YELLOWFIN TUNA POKE\*

avocado, scallion, soy ginger dressing, radish, chili oil · 26

### PASTRAMI CURED SALMON

house cured pastrami salmon, sourdough toast, herb cream cheese, pickled onions, micro celery, crispy capers 19

### TENDERLOIN LETTUCE WRAPS

meats by linz tenderloin, lettuce, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce · 28

### FRIED OYSTERS

local oysters served with old bay remoulade · 6PC 22

### CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, and smoked gouda, celery, carrots, baguette · 29

## CHARCUTERIE & CHEESE

### PETIT

Chef's seasonal selection of cheeses and cured meats - two of each · 19

### GRAND

Chef's seasonal selection of cheeses and cured meats - three of each · 28

## SOUPS

### MARYLAND CRAB

mixed vegetable medley, purple potato, aromatic broth  
CUP 9 | BOWL 15

### CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry  
CUP 9 | BOWL 15

### FRENCH ONION

rich beef broth, caramelized onions, melted gruyère · 14

## SALADS

### CLASSIC CAESAR

baby gem, parmesan crisps, boquerones, croutons · 18

### ATLAS FARMS SALAD

seasonal selection of vegetables from atlas farms · 16

### CHOPPED COBB

baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing · 21

### ADD A PROTEIN

CHICKEN +6 · SALMON +12(4oz) +24(8oz) ·  
SHRIMP +15 TUNA +15 · STEAK +26

GRATUITY · A customary gratuity of 20% will be added to parties of 6 or more guests.

ALLERGIES · 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.

## SEAFOOD TOWERS

### PETIT

6 oysters, 6 clams, 6 mussels, 4 shrimp cocktail, half lobster tail · 98

### GRAND

12 oysters, 12 clams, 9 mussels, 6 shrimp cocktail, 1 lobster tail, shrimp ceviche, yellowfin tuna poke, 1 king crab leg · 192

### ROYAL

18 oysters, 12 clams, 12 mussels, 8 shrimp cocktail, 2 shrimp ceviche, 2 lobster tails, 2 yellowfin tuna poke, 2 king crab legs · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



## ENTREES

### LOCH BAR BREAKFAST

three eggs any style, choice of meat, with mixed fruit & roasted breakfast potatoes · 18

### SEAFOOD OMELETTE

maryland crab, blackened shrimp, gruyere, cherry tomatoes, served with mixed fruit and roasted breakfast potatoes · 30

### MEATY OMELETTE

ham, bacon, pork sausage, chicken sausage, and cheddar cheese served with mixed fruit and roasted breakfast potatoes · 20

### VEGETABLE OMELETTE

red onion, tomato, jalapeno, red peppers, and spinach, served with mixed fruit and roasted breakfast potatoes · 16

### FRENCH TOAST

griddled bread pudding, topped with apples, cinnamon ice cream, and maple syrup · 18

### EGGS BENEDICT

toasted english muffin, sautéed spinach, poached egg, choron sauce, ham, breakfast potatoes, mixed fruit · 19  
ADD MARYLAND CRAB 22 | ADD MAINE LOBSTER 30

### NDUJA HASH

nduja, crispy idaho potatoes, sofrito, and three eggs your style · 20

### SHRIMP AND GRITS

shrimp, sofrito, tomato, blackening seasoning, pickled fresnos · 26

### LIVE MAINE LOBSTER

with drawn butter · MKT



## SANDWICHES

CHOICE OF SPRING SALAD OR FRENCH FRIES

### MARYLAND CRAB CAKE

celeriac slaw, pickles, old bay remoulade, toasted kaiser · 34

### ROASTED CHICKEN CLUB

oven roasted chicken, applewood smoked bacon, tomato, avocado, roasted garlic aioli, toasted white bread · 20

### CRAB GRILLED CHEESE

gruyère, gouda, bacon, tomato, lump crab imperial · 34

### LOCH BURGER

meats by linz beef, LTO, white cheddar, churchill sauce, bread & butter pickles, kaiser bun · 20

### SALMON WRAP

blackened salmon, pickled fresnos, tomato, lettuce, sweet dijonaise · 20

### CHESAPEAKE CLUB

crab cake, shrimp salad, fried oyster, garlic aioli, tomato, applewood smoked bacon, gruyère, toasted white bread · 37

### MAINE LOBSTER ROLL

drawn butter, chives, celery leaf, toasted split-top bun · 44

### CROISSANT SANDWICH

tallegio cheese sauce, grilled ham, two eggs any style, toasted crossiant · 17

## SIDES

### BRUNCH

FRUIT	6	BACON	6
GRITS	6	HAM	6
CROISSANT	6	SAUSAGE	6
ENGLISH MUFFIN	6	CHICKEN SAUSAGE	6

### SIGNATURE

SHELLS N' CHEESE LOBSTER +22	15
PARKER HOUSE ROLLS maitre'd butter	6
BUTTERMILK HUSHUPPIES corn, scallion, remoulade	10
FRIED BRUSSEL SPROUTS honey sriracha	14
FRENCH FRIES	10