



SOUP

MARYLAND CRAB CUP \$7 BOWL \$12
mixed vegetable medley, fingerling potato, aromatic broth

CREAM OF CRAB CUP \$7 BOWL \$12
jumbo lump crab meat, leeks, cream, sherry

SALADS

Chicken \$5, Shrimp \$8, Tuna \$12, Salmon \$11, Lobster \$19

CLASSIC CAESAR HALF \$8 FULL \$15
baby gem, parmesan crisp, anchovy, croutons

CHOPPED COBB \$16
baby gem, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, pumpernickel croutons, buttermilk ranch dressing

TOMATO & BURRATA \$19
locally made fresh mozzarella, tomato water vinaigrette, arugula pesto, basil, pine nuts

SEARED TUNA SALAD \$19
blackened tuna, shaved cucumbers, spring onion, radish, ginger vinaigrette, sesame-aleppo salt

APPETIZERS

COLD

DEVILED EGGS \$9
bacon, chive, truffle, espelette

CONCH CEVICHE \$13
leche de tigre, tomato, cucumber, red pepper, cilantro, aji amarillo-mango sauce, plantain chips

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

HOT

CAJUN CAULIFLOWER \$11
cajun battered cauliflower bites, creole mustard

FRIED PICKLES \$9
housemade old fashioned bread & butters, buttermilk dressing

CONCH FRITTERS \$13
spicy key west dipping sauce

FRIED OYSTERS 2PC \$7 4PC \$14
local oysters served with old bay remoulade

OYSTERS ROCKEFELLER 2PC \$7 4PC \$14
creamed spinach, fennel, pernod, parmesan cheese

CHESAPEAKE CRAB DIP \$22
blue crab, artichoke, white cheddar, smoked gouda, gruyère, served with celery, carrots & baguette

SKIRT STEAK LETTUCE WRAPS \$19
iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

MOULES FRITES \$21
blue mussels with baguette & boardwalk 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

LOBSTER MAC N CHEESE \$26
fresh maine lobster, ditalini pasta, gouda, white cheddar

SHELLFISH TOWERS

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

PETIT \$65

6 Oysters	1 Lobster Cocktail
6 Clams	4 Shrimp Cocktail
3 Mussels	

GRAND \$125

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

ROYAL \$225

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

Served with traditional sauces & garnish

LIVE MAINE LOBSTER



served with drawn butter

MARKET PRICE

CHARCUTERIE & CHEESE

PETIT \$17

Prosciutto di Parma	Valencay
Coppa Picante	Fourme d'Ambert Bleu

GRAND \$25

Prosciutto di Parma	Valencay
Coppa Picante	Manchego
Iberico Salami	Fourme d'Ambert Bleu

Eastern Shore FRIED CHICKEN

choice of original or spicy nashville free range chicken fried in house batter served with fries w/ brussel slaw

HALF CHICKEN \$21

WHOLE CHICKEN \$38



SIDES

GARLIC HERB MASHED POTATOES \$6

BOARDWALK FRIES \$7

BUTTERMILK HUSH PUPPIES \$6

ROASTED ASPARAGUS \$6

WHISKEY GLAZED BRUSSEL SPROUTS \$9

MAC N' CHEESE \$9

SANDWICHES

Served with choice of spring salad or boardwalk fries

LOCH BURGER \$16
dry-aged beef, LTO, cheddar, pickles, churchill sauce, kaiser bun

ROASTED TURKEY CLUB \$16
aioli, tomato, applewood smoked bacon, avocado, pumpernickel

PO BOY \$16
choice of shrimp or oyster, brussels sprouts coleslaw, lettuce, tomato, housemade tartar sauce, sriracha aioli

CRAB GRILLED CHEESE \$22
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

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

THE TANK

CAJUN SHRIMP PASTA \$26
penne, chicken, andouille sausage, leek, red onion, creamy cajun sauce

SALMON RISOTTO \$30
grilled, squash risotto, delicata squash, roasted mushroom, spiced pepitas, saba

GRILLED MAHI MAHI \$32
roasted asparagus, herb mashed, caper-raisin vinaigrette

FLORIDA BLACK GROUPER \$36
celery root, roasted fennel, oven dried cherry tomatoes, tumeric vinaigrette, pine nuts

MARYLAND CRAB CAKES \$40
mixed baby greens, old bay remoulade

THE CHOPS

PRIME BLACK ANGUS STEAK AU POIVRE \$42
with pommes frites

8oz BLACK ANGUS FILET MIGNON \$44
twice-baked potato with bacon, ginger-honey carrots, crispy quinoa, port wine bordelaise
(add Crab Imperial +\$15)

SURF N' TURF (FOR 2) \$80
prime 12 oz NY strip, au poivre, miso garlic broiled 1.5 lb lobster, pommes frites

DESSERT

LOADED S'MORES BLONDIE \$10
served with toasted marshmallows

KEY LIME CREME BRULEE \$9

A customary gratuity of 20% will be added to all parties of 8 or more guests.

CONSUMER ADVISORY: There is 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. If unsure of your risk, consult a physician.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 3-603.11



WE PROUDLY SUPPORT THE FLORIDA OCEANOGRAPHIC SOCIETY!
The Atlas Restaurant Group is proud to recycle oyster shells and give a monthly donation to benefit the oyster restoration program to preserve oyster reef habitats.

CRUSHES \$10

Substitute Champagne Topper +\$2
Skinny option available for all crushes. Ask your bartender!

Orange Crush

deep eddy's orange, triple sec, squeezed orange, sprite

Grapefruit Crush

deep eddy's grapefruit, half squeezed grapefruit, simple syrup, sprite

Peach Crush

deep eddy's peach, peach nectar, simple syrup, water

Lemon Crush

deep eddy's lemon, squeezed lemon, simple syrup, sprite

John Daly

deep eddy's sweet tea, squeezed lemon, simple syrup, water

Cranberry Crush

deep eddy's cranberry, cranberry juice, combier, soda

CLASSIC COCKTAILS \$12

Loch Bar

makers 46 bourbon, honey simple syrup, basil, lemon juice, grapefruit

Strawberry Blonde

tito's vodka, fresh strawberry, lemon juice, simple syrup

Old Bae

illegal joven mezcal, fresh lime juice, honey, old bay, agave, old bay sugar rim

Loched & Loaded

glendalough gin, domain canton ginger liqueur, fresh lemon juice, cucumber, mint, simple syrup

Misunderstood

misunderstood ginger whiskey, fresh watermelon, lemon juice, mint, simple syrup, ghost pepper bitters

Tequila Old Fashioned

milagro tequila, agave, angostura bitters, orange bitters

Red Reef

tito's vodka, simple syrup, lime juice, watermelon, fresno chili

Bocalada

don q coconut rum, bacardi, pineapple juice, coco lopez

SIGNATURE SLUSHIES \$12

Housemade Frosé

rose, vodka, fresh lemon juice, simple syrup, strawberry purée

Bourbon Slushie

bourbon, domaine canton ginger liqueur, black tea, fresh lemon juice, fresh orange juice, simple syrup

DRAFT BEER

Broski Passion Fruit Cider 7
4.5% | Pompano Beach, FL

Biscayne Bay Miami Pale Ale 7
7.6% | Doral, FL

Der Chancellor, Kolsch 7
5.3% | Tequesta, FL

Clutchplate IPA, Prosperity Brewery 9
7% | Boca Raton, FL

Due South Category 5 IPA 9
8.5% | Boynton Beach, FL

Funky Buddha Floridian Hefeweizen..... 7
5.2% | Oakland Park, FL

Civil Society Fresh IPA..... 9
6.2% | Jupiter, FL

TBBC Gourdes Gone Wild..... 7
5.5% | Tampa Bay, FL

Blood Orange Sunset IPA 8
6.7% | Miami, FL

Barrel Monks Witbier..... 7
5.5% | Boca Raton, FL

Rotating drafts. Please ask for current selection.

BOTTLED BEER

Coors Light..... 5

Corona 5

Corona Light..... 5

Heineken 6

Heineken Light..... 6

Michelob Ultra 5

Miller Lite 5

Stella Artois 5

St. Bernardus Abt 12..... 15

Avery White Rascal..... 7

Biscayne Bay Pale Ale..... 7

Bitburger Brauerei (*non-alcoholic*) 7

Cigar City Jai Alai IPA..... 7

Duchesse de Bourgogne 15

WINE BY THE GLASS

SPARKLING

Ruffino Prosecco..... 10
Italy

Moet Imperial Brut..... 22
Champagne, France

SPARKLING ROSE

Lucien Albrecht Brut Rosé Blend 10
Alsace, France

WHITE WINE

Tiefenbruner Pinot Grigio 12
Trentino-Alto Adige, Italy

Holm Oak Pinot Gris 14
Tasmania, Australia

Pine Ridge Chenin Blanc-Viognier Blend 10
California

Vavasour Sauvignon Blanc..... 12
Malborough, New Zealand

Duckhorn Sauvignon Blanc..... 15
Napa Valley, California

Legende Chateau Lafite Rothschild..... 11
Bordeaux Blanc
Bordeaux, France

Frog's Leap Chardonnay..... 14
Napa Valley, California

Chalk Hill Chardonnay..... 14
Sonoma Coast, California

RED WINE

Lange Pinot Noir..... 13
Willamette Valley, Oregon

Calera Pinot Noir 15
Central Coast, California

Duckhorn Merlot 19
Napa Valley, California

Niner Wine Estates Red Blend..... 11
Paso Robles, California

Catena Malbec 10
Mendoza, Argentina

Silver Palm Cabernet Sauvignon..... 11
North Coast, California

Canvasback Duckhorn Cabernet Sauvignon... 16
Columbia Valley, Washington

Pine Ridge Cabernet Sauvignon 20
Napa Valley, California

ROSÉ WINE

Chateau Minuty 12
Provence, France

WHISKEY FLIGHTS

RYE FLIGHT 32

Bulleit Rye
Sagamore Spirit Rye
High West Double Rye
Clyde Mays Straigh Rye

IRISH WHISKEY 42

Connemarra 12
Redbreast 12
Green Spot
Glendalough

AMERICAN BOURBON 32

Angel's Envy
Blanton's Bourbon 90
Four Roses Single Barrel
Woodford Reserve
Distiller's Select

HIGHLAND SCOTCH 41

Glenfarclas 12
Deanston 12
Glendronach 12
Glencadem 10

ISLANDS SCOTCH..... 39

Isle of Jura 10
Highland Park 12
Ledaig 10
Talisker Storm

ISLAY SCOTCH 41

Ardbeg Islay Malt 10
Bowmore 12
Bunnahabhain 12
Laphroaig 10

SPEYSIDE SCOTCH 39

Aberlour 12
Glenfiddich 12
Glenlivet 12
Macallan 12 Sherry Cask

FRENCH & CANADIAN 35

Bastille
Bastille Single Malt
Brenne
Crown Royal

JAPANESE WHISKY 62

Hibiki Japanese Harmony
Nikka Coffey Grain
Yamazaki 18
Yamazaki 12

TEQUILA FLIGHT 100

Casamigos Anjeo
Cincoro Reposado
Gran Patron Burdeos
Partida Elegante

CREATE YOUR OWN

\$30 - Any 4 ≤\$10
\$40 - Any 4 ≤\$15
\$50 - Any 4 ≤ \$20
\$60 - Any 4 ≤\$25