



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

DEVEILED EGGS \$9
bacon, chive, truffle, aleppo

CONCH CEVICHE \$11
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
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

GRILLED ALASKAN KING CRAB \$28
pickled fresno chili, cilantro, yuzu glaçage

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

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.

WHOLE LOBSTER

WHOLE MAINE LOBSTER STEAMED MP

ENDLESS CRUSHES

WITH THE PURCHASE OF AN ENTREE.....15

CHARCUTERIE & CHEESE

PETIT \$16

Prosciutto di Parma	Manchego
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 \$23

WHOLE CHICKEN \$38



SIDES

BOARDWALK FRIES \$7

BUTTERMILK HUSH PUPPIES \$7

GRILLED ASPARAGUS \$7

WHISKEY GLAZED BRUSSEL SPROUTS \$9

MAC N' CHEESE \$9

Add Lobster +\$16 | Add King Crab +\$14

SANDWICHES

Served with choice of spring salad or boardwalk fries

LOCH BURGER \$16
LTO, cheddar, pickles, churchill sauce, sesame brioche bun

GRILLED CHICKEN 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
gruyère, gouda, bacon, tomato, jumbo lump crab imperial

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

MARYLAND CRAB CAKE \$25
celeriac slaw, pickles, old bay, remoulade, toasted kaiser

LOCH BAR BRUNCH

BREAKFAST BURGER \$16
dry aged burger, bacon jam, fried egg, bacon, cheddar, pickles, ranch dressing, brioche bun, crispy potatoes

EGGS BENEDICT \$16
toasted english muffin, sautéed spinach, poached egg, ham, cheron sauce, served with roasted crispy potatoes & mixed fruit
(Add Maryland Crab \$6 | Add Maine Lobster \$14)

"CRAB" MADAME \$14
homemade toast, crab imperial, mornay sauce, fried egg

LOCH BAR BREAKFAST \$13
three eggs any style, choice of meat, served with oven roasted crispy potatoes

SEAFOOD OMELET \$18
maryland crab, shrimp, gruyere cheese, asparagus, served with oven roasted crispy potatoes & mixed fruit

BUILD YOUR OWN OMELET \$13
two topping omelet served with oven roasted crispy potatoes & mixed fruit (Additional toppings \$3)

PROTEIN

ham
bacon
sausage

CHEESE

gruyère
cheddar

VEGETABLES

spinach asparagus
tomato roasted red
red onion bell pepper

BREAKFAST SIDES

FRUIT \$4

TOAST \$3

ENGLISH MUFFIN \$4

CRISPY POTATOES \$4

BACON \$4



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.

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

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

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

Strawberry Blonde

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

Old Bae

ilegal 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

Prosperity Clutch Plate IPA 9
7.0% | Boca Raton, FL

Der Chancellor Kolsch 7
5.1% | PGA, 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

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

Dr G Riesling 10
Mosel, Germany

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