



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 \$15
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 \$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
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
6 Clams
3 Mussels

1 Lobster Cocktail
4 Shrimp Cocktail

GRAND \$125

12 Oysters
12 Clams
6 Mussels
1 Lobster Cocktail

6 Shrimp Cocktail
Conch Ceviche
Yellowfin Tuna Poke
1 King Crab Leg

ROYAL \$225

18 Oysters
12 Clams
9 Mussels
2 Lobster Cocktail

8 Shrimp Cocktail
2 Conch Ceviche
2 Yellowfin Tuna Poke
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
Coppa Picante

Manchego
Fourme d'Ambert Bleu

GRAND \$25

Prosciutto di Parma
Coppa Picante
Iberico Salami

Valençay
Manchego
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

GARLIC HERB MASHED POTATOES \$7

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 kaiser 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
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

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

THE TANK

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

MISO GLAZED SALMON \$30
sunchoke purée, crispy enoki mushroom, broccolini, parsley oil

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

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

WHOLE LOCAL SNAPPER \$38
choice of fried, grilled, or roasted

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

ALASKAN KING CRAB 10 oz \$39 20 oz \$78
old bay butter, lemon

THE CHOPS

Served with choice of one side

8oz BLACK ANGUS FILET MIGNON \$42

12oz PRIME ANGUS NY STRIP \$46

18oz PRIME ANGUS RIBEYE \$65

ACCOMPANIMENTS

Au Poivre \$4
Grilled Shrimp \$6 ea
Crab Cake \$20
King Crab \$14
Half Lobster \$24

DESSERT

LOADED S'MORES BLONDIE \$10
toasted marshmallows, vanilla ice cream

7-LAYER CHOCOLATE CAKE \$12
warm chocolate fudge, chocolate crunch, charmobrd glaze

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

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

Der Chancelor 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