



HAPPY HOUR

EVERYDAY 3PM-7PM

COCKTAILS

- LOCH BAR**\$8
makers 46, honey simple syrup, basil, lemon juice, grapefruit
- HOUSE MADE FROSE**\$8
rose, tito's, fresh lemon juice, simple syrup, strawberry purée
- BOURBON SLUSHIE**\$8
bourbon, domaine canton ginger liqueur, black tea, fresh lemon juice, fresh orange juice, simple syrup
- SELECT SPIRITS**\$7
deep eddy, beefeater, bacardi superior, corazon tequila, old forester

CRUSHES | \$7 *Skinny options available for all crushes. Ask your bartender!*

- | | |
|---|---|
| ORANGE
deep eddy's orange, triple sec, squeezed orange, sprite | LEMON
deep eddy's lemon, squeezed lemon, simple syrup, sprite |
| GRAPEFRUIT
deep eddy's grapefruit, half squeezed grapefruit, simple syrup, sprite | PEACH
deep eddy's peach, peach nectar, simple syrup, water |
| JOHN DALY
deep eddy's sweet tea, squeezed lemon, simple syrup, water | CRANBERRY
deep eddy's cranberry, cranberry juice, combier, soda |

DRAFT BEER | \$5

- | | |
|------------------------------------|--|
| DER CHANCELOR KOLSCH | BLOOD ORANGE SUNSET IPA |
| BARREL OF MONKS WIZARD WIT | FUNKY BUDDHA FLORDIAN HEFE |
| TBBC GOURDS GONE WILD | BROSKI PASSION FRUIT CIDER |
| BISCAYNE BAY MIAMI PALE ALE | <i>Rotating Local Drafts: Please ask for current selection</i> |

BOTTLED BEER | \$5

- AVERY WHITE RASCAL**
- CIGAR CITY JAI ALAI IPA**
- FUNKY BUDDHA HOP GUN IPA**
- LEFT HAND MILK STOUT NITRO**
- STONE DELICIOUS IPA**
- VICTORY GOLDEN MONKEY**
- BITBURGER BRAUEREI**
(non-alcoholic)

DOMESTIC BEER | \$3

- MILLER LIGHT**
- COORS LIGHT**
- MICHELOB ULTRA**

WINE | \$6

- PINOT GRIGIO**
- CHARDONNAY**
- SAUVIGNON BLANC**
- PROSECCO**
- CABERNET SAUVIGNON**
- PINOT NOIR**

OYSTER SHOOTERS | \$4

- VODKA OYSTER SHOOTER**
cocktail sauce & lemon
- FLORDIAN OYSTER SHOOTER**
funky buddha, cocktail sauce, lemon



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FOOD

**Happy hour pricing available with the purchase of one beverage*

LOCH BAR SALT OYSTERS	\$1.50/EA
BUTTERMILK HUSHPUPIES	\$3
BOARDWALK FRIES	\$3
SHELLS N' CHEESE.....	\$5
MARYLAND CRAB SOUP	\$5
mixed vegetable medley, purple potato, aromatic broth	
CREAM OF CRAB SOUP	\$5
jumbo lump crab meat, leeks, cream, sherry	
DEVEILED EGGS.....	\$5
bacon, chive, truffle, espelette	
FRIED PICKLES	\$6
housemade bread & butters, buttermilk dressing	
CAJUN CAULIFLOWER.....	\$7
cajun battered cauliflower bites, creole mustard	
OYSTERS ROCKEFELLER	\$8
creamed spinach, fennel, pernod, parmesan cheese	
MAITRE'D MOULES FRITES	\$9
blue mussels with baguette & boardwalk fries	
CAESAR SALAD	\$8
baby gem, parmesan crisps, anchovies, croutons	
LOCH HOUSE SALAD	\$8
mixed greens, radish, onion, cucumber, cherry tomato, cucumber,	
PETIT CHARCUTERIE	\$12
chef's assorted selection	
LOCH SLIDERS.....	\$10
beef, bacon jam, cheddar, ranch, b&b pickle	
CHICKEN CLUB WRAP	\$9
aioli, tomato, applewood bacon, avocado	
MINI LOBSTER ROLL.....	\$15
fresh maine lobster, kerry gold butter, split top mini bun	
CONCH FRITTERS	\$10
spicy key west dipping sauce	



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: 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

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