



## 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** ..... **\$48**  
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* ..... **\$.6ea**

*Crab Cake* ..... **\$.25**

*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

## 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

### Der Chancellor Kölsch, Tequesta Brewing Co... 7

5.3% | Tequesta, FL

### Floridian Hefeweizen, Funky Buddha ..... 7

5.2% | Oakland Park, FL

### The Wizard Witbier, Barrel of Monks ..... 7

5.5% | Boca Raton, FL

### Reef Donkey Pale Ale, TBBC..... 7

5.5% | Tampa Bay, FL

### Fresh IPA, Civil Society ..... 8

6.2% | Jupiter, FL

### Blood Orange Sunset IPA, South Beach Brewing 7

6.7% | Miami, FL

### Clutch Plate IPA, Prosperity Brewers ..... 8

7.0% | Boca Raton, FL

### Category 5 IPA, Due South Brewing Co ..... 9

8.5% | Boynton Beach, FL

### Maple Bacon Porter, Funky Buddha..... 13

6.4% | Oakland Park, FL

### Passion Fruit Cider, Broski Ciderworks..... 8

4.5% | Pompano Beach, 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

## 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

## 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

### BOURBON ..... 40

Four Roses Small Batch

Russel's Single Barrel

Maker's 46

Baker's

### OLD FORESTER..... 40

1870 Original Batch

1897 Bottled-in-Bond

1910 Old Fine

1920 Prohibition Style

### JAPAN ..... 60

Ichiro's Malt & Grain

Mars Iwai Tradition

Yamazaki 12yr

Nikka Yoichi

### HIGHLANDS ..... 56

Glenmorangie 10yr

Oban 14yr

Dalmore 12yr

Glendronach

### RYE..... 42

Peerless

Sazerac

WhistlePig 10yr

Pikesville

### IRELAND..... 42

Teeling Single Grain

Bushmills 10yr

Powers John's Lane 12yr

Tyrconnell 16yr

### SPEYSIDE..... 68

Glenfiddich 12yr

Cardhu 12yr

Glenlivet 18yr

Aberlour A'Bunadh

### COMPASS BOX ..... 52

Great King St. Artist's Blend

Hedonism

Spice Tree

The Story