



## SOUP

**MARYLAND CRAB** .....CUP \$8 BOWL \$13  
jumbo lump crab meat, mixed vegetable medley, fingerling potato, aromatic broth

**CREAM OF CRAB** .....CUP \$8 BOWL \$13  
jumbo lump crab meat, leeks, cream, sherry

## SALADS

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

**CLASSIC CAESAR** .....HALF \$9 FULL \$15  
baby gem, parmesan crisp, anchovy, croutons

**CHOPPED COBB** ..... \$18  
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** ..... \$22  
blackened tuna, shaved cucumbers, spring onion, radish, ginger vinaigrette, sesame-aleppo salt

## APPETIZERS

### COLD

**DEVEILED EGGS** ..... \$10  
bacon, chive, truffle, aleppo

**CONCH CEVICHE** ..... \$15  
leche de tigre, tomato, cucumber, red pepper, cilantro, aji amarillo-mango sauce, plantain chips

**YELLOWFIN TUNA POKE** ..... \$22  
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 \$8 4PC \$15  
old bay remoulade

**OYSTERS ROCKEFELLER** .....2PC \$8 4PC \$15  
creamed spinach, fennel, pernod, parmesan cheese

**CHESAPEAKE CRAB DIP**..... \$26  
blue crab, artichoke, white cheddar, smoked gouda, gruyère, served with celery, carrots & baguette

**STEAK LETTUCE WRAPS** ..... \$22  
korean bbq marinated beef tenderloin, iceberg lettuce cups, cucumber, daikon kimchi, ssamjang dipping sauce

**MOULES FRITES** ..... \$23  
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

**ROYAL** ..... \$225

18 Oysters	8 Shrimp Cocktail
12 Clams	2 Conch Ceviche
9 Mussels	2 Yellowfin Tuna Poke
2 Lobster Cocktail	1 King Crab

Served with traditional sauces & garnish.

## WHOLE LOBSTER

**WHOLE MAINE LOBSTER STEAMED** ..... MP

## ENDLESS CRUSHES

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

## CHARCUTERIE & CHEESE

**PETIT**.....\$18

Prosciutto di Parma	Manchego
Coppa Picante	Fourme d'Ambert Bleu

**GRAND** .....\$26

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

## Eastern Shore FRIED CHICKEN

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

**HALF CHICKEN** ..... \$26

**WHOLE CHICKEN** ..... \$40

## SIDES

**BOARDWALK FRIES** ..... \$8

**BUTTERMILK HUSH PUPPIES**..... \$8

**GRILLED ASPARAGUS**..... \$8

**WHISKEY GLAZED BRUSSEL SPROUTS** .... \$12

**MAC N' CHEESE** ..... \$12

Add Lobster +\$19 | Add King Crab +\$MP

## SANDWICHES

Served with choice of spring salad or boardwalk fries

**LOCH BURGER**..... \$16

LTO, cheddar, pickles, churchill sauce, sesame brioche bun

**GRILLED CHICKEN CLUB** ..... \$17

aioli, tomato, applewood smoked bacon, avocado, pumpernickel

**PO BOY** ..... \$19

choice of shrimp or oyster, brussels sprouts coleslaw, lettuce, tomato, housemade tartar sauce, sriracha aioli

**CRAB GRILLED CHEESE** ..... \$24

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

**MAINE LOBSTER ROLL** ..... \$39

kerrygold butter, celery leaf, toasted split-top bun

**MARYLAND CRAB CAKE**..... \$29

celeriac slaw, pickles, old bay, remoulade, sesame brioche bun

## LOCH BAR BRUNCH

**BREAKFAST BURGER**..... \$18

angus beef burger, bacon jam, fried egg, cheddar, pickles, ranch dressing, brioche bun, served with crispy potatoes & mixed fruit

**EGGS BENEDICT** ..... \$17

toasted english muffin, sautéed spinach, poached egg, ham, cheron sauce, served with crispy potatoes & mixed fruit (Add Maryland Crab \$12 | Add Maine Lobster \$19)

**CRAB MADAME**..... \$24

homemade toast, crab imperial, mornay sauce, fried egg, served with crispy potatoes & mixed fruit

**LOCH BAR BREAKFAST** ..... \$14

three eggs any style, choice of meat, served with crispy potatoes & mixed fruit

**SEAFOOD OMELET** ..... \$26

maryland crab, shrimp, gruyere cheese, asparagus, served with crispy potatoes & mixed fruit

**BUILD YOUR OWN OMELET** ..... \$15

two topping omelet, served with crispy potatoes & mixed fruit (Additional toppings \$3)

<b>PROTEIN</b>	<b>CHEESE</b>	<b>VEGETABLES</b>
ham	gruyère	spinach
bacon	cheddar	tomato
chicken sausage		red onion
		asparagus
		roasted red bell pepper

## BREAKFAST SIDES

**FRUIT** ..... \$6

**TOAST** ..... \$6

**ENGLISH MUFFIN** ..... \$6

**CRISPY POTATOES** ..... \$6

**BACON** ..... \$6

**CHICKEN APPLE SAUSAGE** ..... \$6



**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

## SIGNATURE SLUSHIES \$12

### Housemade Frosé

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

### Bourbon Slushie

bourbon, ginger liqueur, black tea, lemon juice, orange juice, simple syrup

## DRAFT BEER

Loch Bar Lager (brewed by Sailfish Brewery)..... 7  
5.0% | Fort Pierce, 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

Wynwood La Rubia Blonde Ale ..... 7  
5.0% | Miami, FL

Blood Orange Sunset IPA, South Beach Brewing .....7  
6.7% | Miami, FL

Green Screen, Prosperity Brewers..... 8  
6.2% | Boca Raton, FL

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

Passion Fruit Cider, Broski Ciderworks..... 8  
4.5% | Pompano Beach, FL

Fresh IPA, Civil Society ..... 8  
6.2% | Jupiter, 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  
Bitburger Brauerei (non-alcoholic) ..... 7  
Cigar City Jai Alai IPA.....7  
Funky Buddha Hop Gun IPA.....7  
Guinness .....8

## CLASSIC COCKTAILS

Russian Spring Punch.....\$15  
Titos Vodka, Lemon, Berries, Sparkling Wine

Gin-Basil Smash.....\$12  
Breckenridge Gin, Lemon, Basil

Pina Verde.....\$13  
Corazon Blanco Tequila, Genepey, Lime, Pineapple

Old Cuban.....\$12  
Bacardi Ocho Rum, Lime, Mint, Bitters, Sparkling Wine

Kentucky Buck.....\$13  
Four Roses Bourbon, Lemon, Strawberry, Ginger Beer, Bitters

Oaxacan Old Fashioned.....\$12  
Corazon Reposado Tequila, Mezcal, Agave, Bitters

Tantris Sidecar.....\$16  
Cognac, Calvados, Cointreau, Chartreuse, Lemon, Pineapple

Black Manhattan.....\$15  
Rittenhouse Rye, Averna, Bitters

## 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

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

Neyers 304 Chardonnay ..... 15  
Sonoma County, California

### RED WINE

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

Calera Pinot Noir ..... 15  
Central Coast, California

Duckhorn "Decoy" Merlot ..... 16  
California

Chateau De La Riviere Red Blend ..... 11  
Fronsac, France

Catena Malbec ..... 10  
Mendoza, Argentina

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

Capture Innovant Cabernet Sauvignon.....19  
Sonoma County, California

Pine Ridge Cabernet Sauvignon ..... 20  
Napa Valley, California

### ROSÉ WINE

Chateau de Berne "Romance" ..... 12  
Provence, France

La Fete Rose .....16  
Provence, France

## WHISKEY FLIGHTS

### BOURBON ..... 40

Four Roses Small Batch  
Russel's Single Barrel  
Maker's 46  
Baker's

### RYE..... 42

Peerless  
Angel's Envy  
WhistlePig 10yr  
Pikesville

### OLD FORESTER..... 40

1870 Original Batch  
1897 Bottled-in-Bond  
1910 Old Fine  
1920 Prohibition Style

### IRELAND..... 42

Teeling Single Grain  
Bushmills 10yr  
Powers John's Lane 12yr  
Tyrconnell 16yr

### JAPAN..... 60

Ichiro's Malt & Grain  
Mars Iwai Tradition  
Yamazaki 12  
Nikka Yoichi

### SPEYSIDE..... 68

Glenfiddich 12yr  
Glenfarclas 12yr  
Glenlivet 12yr  
Aberlour A'Bunadh

### HIGHLANDS ..... 56

Glenmorangie 10yr  
Oban 14yr  
Dalmore 12yr  
Glendronach 12

### COMPASS BOX ..... 52

Great King St. Artist's Blend  
Hedonism  
Spice Tree  
The Story