



SOUP

MARYLAND CRABCUP \$8 BOWL \$13
jumbo lump crab meat, mixed vegetable medley, fingerling potato, aromatic broth

CREAM OF CRABCUP \$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 burrata, 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

DEVILED 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 OYSTERS2PC \$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

LIVE MAINE LOBSTER



served with drawn butter

MARKET PRICE

CHARCUTERIE & CHEESE

PETIT \$18
Prosciutto di Parma Manchego
Coppa Picante Fourme d'Ambert Bleu

GRAND \$27
Prosciutto di Parma Valençay
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

GARLIC HERB MASHED POTATOES \$8

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

MAINE LOBSTER ROLL \$39
kerrygold butter, celery leaf, toasted split-top bun

THE TANK

CAJUN SHRIMP PASTA..... \$29
penne, chicken, andouille sausage, roasted corn, red onion, creamy cajun sauce

MISO GLAZED SALMON..... \$32
sunchoke purée, broccolini, parsley oil

GRILLED MAHI MAHI..... \$34
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 MP
choice of fried, grilled, or roasted

MARYLAND CRAB CAKES..... \$56
mixed baby greens, old bay remoulade

ALASKAN KING CRAB1/2 LB \$75 1 LB \$150
old bay butter, lemon

THE CHOPS

Served with choice of one side

8oz BLACK ANGUS FILET MIGNON..... \$44

12oz BLACK ANGUS NY STRIP..... \$48

18oz BONE-IN BLACK ANGUS RIBEYE..... \$65

ACCOMPANIMENTS

Au Poivre \$4
Grilled Shrimp \$5 ea
Crab Cake \$27
King Crab \$MP
Half Lobster \$MP

DESSERT

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

CHOCOLATE CAKE \$12
chocolate ganache, chocolate crunch, charmbord 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, ginger liqueur, black tea, fresh lemon juice, fresh 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, Genepy, 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, Chartruse, 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 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

Captûre 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