



# HAPPY HOUR

EVERYDAY 3PM-7PM

## COCKTAILS

**LOCH BAR** ..... \$9  
four roses, honey simple syrup, basil, lemon juice, grapefruit

**HOUSE MADE FROSE** ..... \$9  
rose, tito's, fresh lemon juice, simple syrup, strawberry purée

**BOURBON SLUSHIE** ..... \$9  
bourbon, ginger liqueur, black tea, fresh lemon juice, fresh orange juice, simple syrup

**SELECT SPIRITS** ..... \$8  
deep eddy, beefeater, myers platimun, corazon tequila, four roses bourbon (martini +3)

## CRUSHES | \$9 *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 | \$6

**LOCH BAR LAGER**  
**BARREL OF MONKS WIZARD WIT**  
**TBBC REEF DONKEY APA**

**BLOOD ORANGE SUNSET IPA**  
**FUNKY BUDDHA FLORDIAN HEFE**  
**WYNWOOD LA RUBIA BLONDE ALE**

*Rotating Local Drafts: Please ask for current selection*

## BOTTLED BEER | \$6

**CIGAR CITY JAI ALAI IPA**  
**FUNKY BUDDHA HOP GUN IPA**  
**STONE DELICIOUS IPA**  
**VICTORY GOLDEN MONKEY**  
**BITBURGER BRAUEREI**  
*(non-alcoholic)*

## WINE | \$7

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

## DOMESTIC BEER | \$4

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

## OYSTER SHOOTERS | \$7

**VODKA OYSTER SHOOTER**  
cocktail sauce & lemon  
**FLORIDIAN OYSTER SHOOTER**  
funky buddha, cocktail sauce, lemon



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## FOOD

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

<b>CHEF'S CHOICE OYSTERS</b> .....	<b>\$1.50/EA</b>
<b>BUTTERMILK HUSHPUPIES</b> .....	<b>\$6</b>
<b>BOARDWALK FRIES</b> .....	<b>\$6</b>
<b>MAC N' CHEESE</b> .....	<b>\$8</b>
<b>MARYLAND CRAB SOUP</b> .....	<b>\$6</b>
jumbo lump crab meat, mixed vegetable medley, purple potato, aromatic broth	
<b>CREAM OF CRAB SOUP</b> .....	<b>\$6</b>
jumbo lump crab meat, leeks, cream, sherry	
<b>DEVEILED EGGS</b> .....	<b>\$8</b>
bacon, chive, truffle, aleppo	
<b>CAJUN CAULIFLOWER</b> .....	<b>\$8</b>
cajun battered cauliflower bites, creole mustard	
<b>OYSTERS ROCKEFELLER</b> .....	<b>\$13</b>
creamed spinach, fennel, pernod, parmesan cheese	
<b>MAITRE'D MOULES FRITES</b> .....	<b>\$15</b>
blue mussels with baguette & boardwalk fries	
<b>CAESAR SALAD</b> .....	<b>\$10</b>
baby gem, parmesan crisps, anchovies, croutons	
<b>LOCH HOUSE SALAD</b> .....	<b>\$9</b>
mixed greens, radish, onion, cucumber, heirloom tomato	
<b>PETIT CHARCUTERIE</b> .....	<b>\$14</b>
chef's assorted selection	
<b>LOCH SLIDERS</b> .....	<b>\$11</b>
beef, bacon jam, cheddar, ranch, b&b pickle	
<b>CHICKEN CLUB WRAP</b> .....	<b>\$11</b>
aioli, tomato, applewood bacon, avocado	
<b>MINI LOBSTER ROLL</b> .....	<b>\$19</b>
fresh maine lobster, butter, celery leaf, split top mini bun	
<b>CONCH FRITTERS</b> .....	<b>\$12</b>
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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