



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, befeater, 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
FLORDIAN OYSTER SHOOTER
funky buddha, cocktail sauce, lemon

FOOD

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

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