

SOUP

MARYLAND CRABCUP \$8 BOWL \$14
jumbo lump crab meat, mixed vegetable medley, fingerling potato, aromatic broth

CREAM OF CRABCUP \$8 BOWL \$14
jumbo lump crab meat, leeks, cream, sherry

SALADS

Chicken \$6, Shrimp \$10, Tuna \$15, Salmon \$24, Lobster \$19

CLASSIC CAESAR \$16
baby gem, parmesan crisp, anchovy, croutons

CHOPPED COBB \$20
baby gem, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, croutons, buttermilk ranch dressing

TOMATO & BURRATA \$21
locally made fresh burrata, sundried tomato vinaigrette, baby heirloom tomatoes, mirco arugula, pine nuts

SEARED TUNA SALAD.....\$24
blackened tuna, shaved cucumbers, spring onion, radish, ginger vinaigrette, sesame-aleppo salt

APPETIZERS

COLD

DEVILED EGGS \$12
bacon, chive, truffle, aleppo

CONCH CEVICHE \$17
leche de tigre, tomato, cucumber, red pepper, cilantro, aji amarillo-mango sauce, plantain chips

YELLOWFIN TUNA POKE \$25
avocado, scallion, soy ginger dressing, radish, chili oil

HOT

CAJUN CAULIFLOWER..... \$13
cajun battered cauliflower bites, creole mustard

CONCH FRITTERS..... \$16
spicy key west dipping sauce

FRIED OYSTERS2PC \$8 4PC \$16
old bay remoulade

OYSTERS ROCKEFELLER2PC \$9 4PC \$17
creamed spinach, fennel, pernod, parmesan cheese

CHESAPEAKE CRAB DIP \$30
blue crab, artichoke, white cheddar, smoked gouda, gruyère, served with celery, carrots & baguette

MOULES FRITES \$26
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\$75
6 Oysters
6 Clams
3 Mussels

1 Lobster Cocktail
4 Shrimp Cocktail

GRAND \$165
12 Oysters
12 Clams
6 Mussels
1 Lobster Cocktail

6 Shrimp Cocktail
Conch Ceviche
Yellowfin Tuna Poke
1 King Crab

ROYAL\$265
18 Oysters
12 Clams
9 Mussels
2 Lobster Cocktail

8 Shrimp Cocktail
2 Conch Ceviche
2 Yellowfin Tuna Poke
1 King Crab

Served with traditional sauces & garnish



LIVE MAINE LOBSTER



served with drawn butter
MARKET PRICE

CHARCUTERIE & CHEESE

daily selection of artisanal charcuterie & cheeses

PETIT \$18

GRAND.....\$27



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 \$28

WHOLE CHICKEN \$42



SIDES

GARLIC HERB MASHED POTATOES\$8

BOARDWALK FRIES\$8

BUTTERMILK HUSH PUPPIES\$8

GRILLED ASPARAGUS\$12

SRIRACHA 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..... \$17
LTO, cheddar, pickles, churchill sauce, sesame brioche bun

CRAB GRILLED CHEESE..... \$28
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

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

THE TANK

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

HERB CRUSTED SALMON \$34
fingerling potatoes, grilled spring vegetables, lemon herb vinaigrette

GRILLED MAHI MAHI..... \$36
roasted asparagus, herb mashed, gremolata

FLORIDA BLACK GROUPER \$39
potato hash, sweet corn puree, micro arugula salad, chili oil

MARYLAND CRAB CAKES..... \$59
mixed baby greens, old bay remoulade

ALASKAN KING CRAB 1/2 LB OR 1 LB MP
old bay butter, lemon

THE CHOPS

8 oz BLACK ANGUS FILET MIGNON \$58
served with maitre'd butter and choice of one side

12oz BLACK ANGUS NY STRIP..... \$48
served with maitre'd butter and choice of one side

14oz BONE-IN DUROC PORK CHOP \$39
roasted fingerling potatoes, frenched baby carrots, whiskey glaze

ACCOMPANIMENTS

Au Poivre \$4

Grilled Shrimp \$5 ea

Crab Cake \$27

King Crab \$MP

Half Lobster \$MP

DESSERT

LOADED S'MORES BLONDIE \$12
toasted marshmallows, vanilla ice cream

CHOCOLATE CAKE \$12
chocolate ganache, charmbord glaze

KEY LIME PANNA COTTA \$11
toasted coconut granola

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 \$11

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

CLASSIC COCKTAILS

Perfect Pear.....\$15

Grey Goose La Poire Vodka, Eldeflower, Lemon, Orange

Gin-Basil Smash.....\$12

Breckenridge Gin, Lemon, Basil

Pina Verde.....\$13

Corazon Blanco Tequilla, 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 Tequilla, Mezcal, Agave, Bitters

Tantris Sidecar.....\$16

Cognac, Calvados, Cointreau, Chartreuse, Lemon, Pineapple

Black Manhattan.....\$15

Rittenhouse Rye, Avena, Bitters

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).....8

5.0% | Fort Pierce, FL

Floridian Hefeweizen, Funky Buddha.....8

5.2% | Oakland Park, FL

The Wizard Witbier, Barrel of Monks.....8

5.5% | Boca Raton, FL

Reef Donkey Pale Ale, TBBC.....8

5.5% | Tampa Bay, FL

Wynwood La Rubia Blonde Ale.....7

5.0% | Miami, FL

Blood Orange Sunset IPA, South Beach Brewing 8

6.7% | Miami, FL

Clutch Plate IPA, Prosperity Brewers.....9

7.0% | Boca Raton, FL

La Original Lager, Cerveceria La Tropical.....9

4.5% | Wynwodd, Miami, FL

Fresh IPA, Civil Society.....9

6.2% | Jupiter, FL

Rotating drafts. Please ask for current selection.

BOTTLED BEER

Coors Light.....6

Corona.....6

Corona Light.....6

Heineken.....7

Heineken Light.....7

Michelob Ultra.....6

Miller Lite.....6

Stella Artois.....6

Bitburger Brauerei (non-alcoholic).....8

Cigar City Jai Alai IPA.....8

Funky Buddha Hop Gun IPA.....8

Victory Golden Monkey.....9

Guinness.....9

WINE BY THE GLASS

SPARKLING

Mionetto 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

Pieropan Soave Classico.....12

Veneto, Italy

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

Captûre Innovant Cabernet Sauvignon.....19

Sonoma County, California

Pine Ridge Cabernet Sauvignon.....25

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

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 12
Nikka Yoichi

HIGHLANDS.....56

Glenmorangie 10yr
Oban 14yr
Dalmore 12yr
Glendronach 12

RYE.....42

Rittenhouse
Sazerac
WhistlePig 10yr
Russel's Single Barrel

IRELAND.....42

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

SPEYSIDE.....68

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

COMPASS BOX.....52

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