



SOUP

CHICKEN & SAUSAGE GUMBO..... CUP \$5 BOWL \$10
andouille sausage, applewood smoked bacon, chicken, rice

CREAM OF CRAB..... CUP \$7 BOWL \$12
jumbo lump crab meat, cream, sherry

SALADS

CHICKEN \$5. SHRIMP \$8. SALMON \$8. LOBSTER \$18

CHOPPED..... \$13
salami, olives, parmesan reggiano, red wine vinegar

CLASSIC CAESAR..... \$12
baby gem lettuce, parmesan reggiano, anchovy, croutons

ICEBERG ROYALE..... \$14
bacon, radish, pickled tomatoes, roquefort, onion

COBB..... \$14
baby gem lettuce, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, croutons, buttermilk ranch dressing

BURRATA..... \$16
heirloom tomatoes, arugula pesto, herb crouton

APPETIZERS

COLD

DEVEILED EGGS..... \$10
bacon, chive, truffle, espelette

KAMPACHI CEVICHE*..... \$16
red onion, scallion, mint, auga chili verde

HAWAIIAN KONA JALAPEÑO*..... \$16
yuzu, garlic soy, chili oil

YELLOWFIN TUNA POKE*..... \$23
avocado, scallion, soy ginger dressing, radish, chili oil

HOT

CAJUN CAULIFLOWER..... \$12
cajun battered cauliflower bites, creole mustard

CANDIED SMOKED BACON..... \$14
maple syrup, chili flakes

FRIED OYSTERS..... 2PC \$8 4PC \$16
local oysters served with old bay remoulade

OYSTERS ROCKEFELLER..... 2PC \$8 4PC \$16
creamed spinach, fennel, pernod, parmesan cheese

GRILLED OYSTERS..... 2PC \$8 4PC \$16
maitre'd butter, parmesan cheese

SKIRT STEAK LETTUCE WRAPS*..... \$26
iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

CHESAPEAKE CRAB DIP..... \$29
blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots & baguette

FRIED LOBSTER SLIDERS..... \$32
mango chutney, arugula, crispy pancetta, dijonnaise, parker house roll

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 coast oysters, clams, shrimp cocktail, mussels, alaskan king crab, maine lobster, & crudos

PETIT*..... \$95

8 Oysters
8 Clams
8 Mussels

Maine Lobster
6 Shrimp Cocktail

GRAND*..... \$195

12 Oysters
12 Clams
12 Mussels
Maine Lobster

6 Shrimp Cocktail
1 Kampachi Ceviche
1 Yellowfin Tuna Poke
1 King Crab Leg

ROYAL*..... \$295

18 Oysters
18 Clams
18 Mussels
Maine Lobster

8 Shrimp Cocktail
2 Kampachi Ceviche
2 Yellowfin Tuna Poke
2 King Crab Legs

Served with traditional sauces & garnish

ARTISANAL CAVIARS

Includes crème fraîche, caper berry, chopped shallot, chopped hardboiled egg white & egg yolk
priced per ounce

SIBERIAN STURGEON..... \$68

deep mahogany color, small to medium grain

MALOSSOL RUSSIAN OSSETRA..... \$95

amber color, buttery, nutty flavor

LIVE MAINE LOBSTER

served with drawn butter

MARKET PRICE

CHARCUTERIE & CHEESE

daily selection of artisanal charcuterie & cheeses sourced from houston dairymaids

PETIT..... \$16

GRAND..... \$26

Eastern Shore FRIED CHICKEN

choice of original or spicy nashville free range chicken fried in house batter served with fries or garlic mashed potatoes

HALF CHICKEN..... \$23

WHOLE CHICKEN..... \$45



Please alert your server of any food allergies.

**Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.*

SANDWICHES

Served with choice of spring salad or hand-cut french fries

OVEN ROASTED TURKEY..... \$14
applewood smoked bacon, avocado, garlic aioli, tomato

LOCH BURGER*..... \$17
prime dry aged angus, LTO, white cheddar, churchill sauce

BRAISED BEEF..... \$16
caramelized onions, fontina, jus

WILD BOAR SLOPPY JOE..... \$16
fried egg, morita chili aioli

GRILLED CHEESE..... \$13
gruyère, gouda, bacon, tomato, *(Add Crab Imperial +\$9)*

MARYLAND CRAB CAKE..... \$24
pickles, old bay, remoulade

CRISPY CHICKEN..... \$16
sriracha aioli, jalepeno slaw, pickles

MAINE LOBSTER ROLL..... \$32
kerrygold butter, chives, celery leaf, toasted split-top bun

ENTREES

BREAKFAST TACOS..... \$15
braised short rib, scrambled eggs, cojita, onion & bell pepper, side of ranchero salsa

CHICKEN-N-WAFFLES..... \$23
crispy chicken, pecan waffles, cranberry-serrano chutney, maple syrup

CRAB CAKE BENEDICT..... \$22
two crab cakes, poached eggs, cheron sauce, with mixed fruit

SEAFOOD WESTERN OMELETTE..... \$24
maryland crab, shrimp, gruyère cheese, onion, bell peppers, served with oven roasted fingerling potatoes & mixed fruit

CHICKEN FRIED BRISKET..... \$18
buttermilk fried brisket, sausage gravy, fried egg, pickled jalepeños

AVOCADO TOAST..... \$15
grilled olive bread, pickled onions, arugula, poached egg

SIDES

BRUNCH

FRUIT..... \$5

BACON..... \$5

SAUSAGE..... \$5

CLASSIC

SHELLS N' CHEESE..... \$9

BUTTERMILK HUSH PUPPIES..... \$7

ROASTED ASPARAGUS..... \$8

HONEY SRIRACHA BRUSSELS SPROUTS..... \$9

HAND-CUT FRENCH FRIES..... \$6

WE ARE PROUD TO SUPPORT THE GALVESTON BAY FOUNDATION!



Atlas Restaurant Group is proud to support the Galveston Bay Foundation by making monthly donations to help preserve and restore oyster habitats. Oysters are a critical component of a healthy estuarine ecosystem to filter silt and contaminants from the water, helping to improve the water quality and clarity of the Bay.

CRUSHES

Substitute Champagne Topper +\$2

- Grapefruit Crush**10
deep eddy's grapefruit, squeezed grapefruit,
simple syrup, sprite
- Arnold Palmer**.....10
deep eddy's sweet tea vodka, simple syrup,
squeezed lemon

DRAFT BEER

- 8th Wonder Weisstheimer Hefeweizen**7
5.4% | Houston, TX
- Karbach Hoppadillo IPA**7
6.6% | Houston, TX
- No Label Ridgeback American Amber Ale**...7
5.5% | Katy, TX
- Eureka Heights Buckle Bunny Cream Ale**....7
4.5% | Houston, TX
- Karbach Crawford German Bock**5
4.5% | Houston, TX
- St. Arnolds Art Car IPA**7
7.2% | Houston, TX
- 8th Wonder Haterade Gose**.....7
4.7% | Houston, TX
- Karbach Love Street Kolsch**7
4.9% | Houston, TX
- Eureka Heights Wow Factor Pilsner**7
5.3% | Houston, TX
- 8th Wonder Intellectuale Witty Blonde**.....7
5.7% | Houston, TX
- Seasonal**.....7
Ask your server for details

BOTTLED BEER

- Stella Artois**7
Belgian Pilsner
- Shiner Light Blonde**.....6
Light Blonde Ale
- Dos Equis**7
Adjunct Lager
- Coors Banquet**5
Light Lager
- Boddington Pub Ale**8
English Pale Ale
- Michelob Ultra**7
Light Pilsner

CLASSIC COCKTAILS

STIRRED & SPIRIT FORWARD

- Old Fashioned** 10
buffalo trace bourbon, demerara, bitters
- Sazerac** 12
rittenhouse rye whiskey, pierre ferrand 1840,
demerara, bitters, absinthe
- Manhattan** 12
rittenhouse rye whiskey, carpano antica, bitters
- Boulevardier** 14
sagamore spirit rye whiskey, cocchi di torino,
campari
- Negroni** 13
bombay sapphire gin, cocchi di torino, campari
- Vieux Carre** 12
rittenhouse rye whiskey, pierre ferrand 1840,
benedictine, cocchi di torino, bitters

SOURS

- Daiquiri** 10
bacardi superior rum, lime, sugar
- Gimlet** 10
hendrick's gin, lime, sugar
- Whiskey Sour** 12
buffalo trace bourbon, lemon, sugar, egg white

HIGHBALLS

- French 75** 12
barr hill, lemon, sugar, champagne
- Paloma** 10
milagro silver, grapefruit, lime, soda

DAISIES

- Margarita** 10
milagro silver, cointreau, lime, salt
- Sidecar** 17
pierre ferrand 1840, cointreau, lemon
- Cosmopolitan** 13
grey goose citron, cointreau, lime, cranberry
- Gold Rush** 12
buffalo trace bourbon, lemon, honey
- Paper Plane** 12
buffalo trace bourbon, amaro nonino,
aperol, lemon

ODDS & ENDS

- Mint Julep** 12
buffalo trace, mint, sugar
- Espresso Martini** 13
wheatley, mr. black cold brew liqueur, espresso

MARTINIS

- Classic** 12
bombay sapphire, dolin dry, orange bitters
- Dry** 13
bombay sapphire, dolin dry
- Dirty** 12
bombay sapphire, olive brine
- 50/50** 12
plymouth, dolin dry, orange bitters

WINE BY THE GLASS

SPARKLING

- Gruet, 'Sauvage', Blanc de Blancs, NV** 14
New Mexico
- Chateau de Blingy, 'Grand Reserve', Brut, NV** 22
Champagne, FR
- Veuve Clicquot, 'Yellow Label', NV**..... 29
Champagne, FR
- Rose d'Or, NV** 15
Cremant de Bordeaux, FR
- Vietti, Moscato d'Asti, 2018**..... 12
Moscato D'asti, IT

ROSÉ WINE

- Domaine Nais, Rosé, 2018** 13
Aix-en-Provence, FR

WHITE WINE

- McPherson Cellars, Albariño, 2018** 12
Texas High Plains, TX
- Jermann, Pinot Grigio, 2017**..... 14
Friuli, IT
- Stags' Leap, Sauvignon Blanc, 2018**..... 14
Napa Valley, CA
- ZD, Chardonnay, 2017** 19
California
- Christian Moreau, Chardonnay, 2016** 17
Chablis, FR

RED WINE

- Lyric by Etude, Pinot Noir, 2018** 14
Santa Barbara County, CA
- Skyside by Newton, Blend 2017**..... 15
North Coast, CA
- Dashe, Vineyard Select, Zinfandel, 2017** 16
California
- Austin Hope, Cabernet Sauvignon, 2018** 20
Paso Robles, CA
- Luigi Bosca, Malbec, 2016** 13
Mendoza, ARG
- Orin Swift, 'Eight Years in the Dessert,
Blend, 2018**..... 27
California

PORT WINE

- Graham's, 10 yr, Tawny Port**..... 15
Portugal

