

# LOCH BAR

Raw Bar & Elixirs

In compliance with Texas state guidelines and for the safety of our guests, all paper menus are disposed after each use.

To view our full cocktail & wine list please visit [LochBar.com](http://LochBar.com), or scan the code provided



## 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

**DEVILED EGGS** ..... \$10  
bacon, chive, truffle, espelette

**KAMPACHI CEVICHE\*** ..... \$16  
red onion, scallion, mint, auge 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.

## THE TANK

**SAINT ARNOLD'S FISH N' CHIPS**..... \$28  
fresh cod in saint arnold's art car IPA batter, housemade tartar sauce, english pea purée, boardwalk fries

**MAINE LOBSTER ROLL** ..... \$32  
kerrygold butter, chives, celery leaf, toasted split-top bun, choice of spring salad or hand-cut french fries

**MAINE DIVER SCALLOPS**..... \$36  
herbed pea purée, confit heirloom tomatoes, smoked bacon

**GRILLED ATLANTIC SWORDFISH**..... \$38  
grilled or blackened, seasonal succotash with chimichurri sauce

**GRILLED RED SNAPPER** ..... \$42  
cajun spiced, basmati rice, stuffed with lobster & crawfish imperial

**MARYLAND CRAB CAKES**..... \$48  
mixed baby greens, old bay remoulade

**OLD BAY PEEL & EAT SHRIMP**..... SMP/LB

## THE CHOPS

**LOCH BURGER\*** ..... \$17  
prime dry aged angus, white cheddar, bread & butter pickles, red onion churchill sauce, choice of spring salad or hand-cut french fries

**BRAISED BLACK ANGUS SHORT RIB** ..... \$39  
truffled potato purée, roasted veggies

**10oz BLACK ANGUS RIB CAP** ..... \$58  
sauce au poivre, boardwalk fries

**8oz BLACK ANGUS PRIME FILET MIGNON** ..... \$48  
twice-baked potato with bacon, ginger-honey carrots port wine bordelaise (Add Crab Imperial +\$15)

## SIDES

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

**BUTTERMILK HUSH PUPPIES** ..... \$7

**ROASTED ASPARAGUS** ..... \$8

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

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

**GARLIC MASHED POTATOES** ..... \$6

## SWEET ENDINGS

**SMITH ISLAND CAKE** ..... \$9  
17 layers of chocolate ganache and yellow cake

**STRAWBERRY CHEESECAKE** ..... \$9  
silky cheesecake, strawberry preserves, whipped cream

**PECAN PIE** ..... \$8  
whipped cream, shaved chocolate

**CHOCOLATE CHIP COOKIES** ..... \$8  
brown butter, pecans, dark chocolate

**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

