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, or scan the code provided

SOUP

CHICKEN & SAUSAGE GUMBO ..... CUP $6 BOWL $11
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

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

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 $12
bacon, chive, truffle, espelette

KAMPACHI CEVICHE* $17
red onion, scallion, mint, auga chili verde

HAWAIIAN KONA JALAPEÑO* $17
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 $9 4PC $17
local oysters served with old bay remoulade

OYSTERS ROCKEFELLER 2PC $9 4PC $17
creamed spinach, fennel, pernod, parmesan cheese

GRILLED OYSTERS 2PC $9 4PC $17
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, dijonaise, parker house roll

MOULES FRITES $28
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 mahogony 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, brioche

LOCH BURGER* $17
prime dry aged angus, LTO, white cheddar, pickles, raw onion churchill sauce

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

MARYLAND CRAB CAKE $24
pickles, siracha aioli

CRISPY CHICKEN $16
chili remoulade, pickles

MAINE LOBSTER ROLL $35
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

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

SIDES

BRUNCH

FRUIT $5
BACON $5
SAUSAGE $5

CLASSIC

BUTTERMILK HUSH PUPPIES $10
HONEY SRIRACHA BRUSSELS SPROUTS $10
HAND-CUT FRENCH FRIES $10
SHELLS N' CHEESE $10
(Add Crab +14 | Lobster +18)

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 Tasty Waves Summer Ale 7
4.9% | Houston, TX

St. Arnolds Amber Ale 7
5.5% | Houston, TX

Karbach Southern Wheat 7
5.4% | 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 Mostly Harmless Pale Ale...7
4.5% | Houston, TX

8th Wonder Intellectuale Witty Blonde.....7
5.7% | Houston, TX

TX Brewery Twisted X Lager 7
5.2% | Austin, TX

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

Idlewild, 'Flora & Fauna', White Blend, 2018... 15
North Coast, CA

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