



## 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  
gem 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**..... \$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 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, 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.

## SLUSHIES

- Frosé**.....14  
rosé wine, wheatley vodka, simple syrup, strawberry essence
- Aunt Mel's Bourbon Slushie**.....14  
buffalo trace bourbon, ginger liqueur, lemon juice, orange juice, simple syrup

## CRUSHES

*Substitute Champagne Topper +\$2*

- Orange Crush**.....10  
deep eddy's orange, triple sec, squeezed orange, sprite
- 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
- Three Crush and a Slush** .....12  
orange crush, grapefruit crush, arnold palmer crush and your choice of frose or aunt mel's bourbon slushie

## 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 Buckle Bunny Cream Ale** ....7  
4.5% | Houston, TX
- 8th Wonder IntellectuALE Witty Blonde** .....7  
5.7% | Houston, TX
- TX Brewery Twisted 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 Light** .....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** 24  
Champagne, FR
- Veuve Clicquot, 'Yellow Label', NV**..... 32  
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**... 17  
North Coast, CA
- Jermann, Pinot Grigio, 2017** ..... 15  
Friuli, IT
- Stags' Leap, Sauvignon Blanc, 2018**..... 16  
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
- Jax Vineyards, Y3 Taureau, Blend 2017** ..... 15  
Napa Valley, CA
- Dashe, Vineyard Select, Zinfandel, 2017** ..... 16  
California
- Austin Hope, Cabernet Sauvignon, 2018** ..... 20  
Paso Robles, CA
- Luigi Bosca, Malbec, 2016** ..... 17  
Mendoza, ARG
- Orin Swift, 'Eight Years in the Dessert, Blend, 2018**..... 27  
California

### PORT WINE

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