

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
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 frosé 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 IntellectualALE 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
- Aperature, Chenin Blanc, 2018**..... 15
North Coast, CA

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