



## 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

## THE TANK

**SAINT ARNOLD'S FISH N' CHIPS**..... \$19  
cod in saint arnold's art car IPA batter, housemade tartar sauce, english pea purée, boardwalk fries

**GRILLED RED SNAPPER**..... \$45  
cajun spiced, basmati rice, stuffed with lobster and crawfish imperial

**FISH TACOS**..... \$16  
corn tortilla, jalapeno lime crema, pickled slaw

**MARYLAND CRAB CAKE**..... \$24  
mixed baby greens, old bay remoulade

## THE CHOPS

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

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

## SIDES

**BUTTERMILK HUSH PUPPIES**..... \$10

**HONEY SRIRACHA BRUSSELS SPROUTS**..... \$10

**HAND-CUT FRENCH FRIES**..... \$10

**MASHED POTATOES**..... \$10

**SHELLS N' CHEESE**..... \$10  
(Add Crab +14 | Lobster +18)

## SWEET ENDINGS

**SMITH ISLAND CAKE**..... \$11  
17 layers of chocolate ganache and yellow cake

**STRAWBERRY CHEESECAKE**..... \$11  
silky cheesecake, strawberry preserves, whipped cream

**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.



## 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