

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

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
- BLUE CRAB LOUIE**..... \$22
colossal crab, 6 minute egg, baby gem lettuce, cherry heirloom tomato, avocado, cucumber, red onions
- 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

- DEVEILED 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
- GRILLED ALASKAN KING CRAB**..... \$28
pickled fresno chili, cilantro, yuzu glacage
- 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
- GRILLED PORK BELLY** \$16
citrus gastrique, pickled onions, fresno chili, pea shoots
- CHESAPEAKE CRAB DIP**..... \$29
blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots & baguette
- FRIED LOBSTER SLIDERS** \$32
crispy pancetta, mango chutney, arugula, dijonnaise, parker house roll
- CRAB POUTINE** \$18
blue crab, roasted corn, parmesan and gouda cheese
- 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 Maine Lobster
8 Clams 6 Shrimp Cocktail
8 Mussels
- GRAND*** \$195
12 Oysters 6 Shrimp Cocktail
12 Clams 1 Kampachi Ceviche
12 Mussels 1 Yellowfin Tuna Poke
Maine Lobster 1 King Crab Leg
- ROYAL*** \$295
18 Oysters 8 Shrimp Cocktail
18 Clams 2 Kampachi Ceviche
18 Mussels 2 Yellowfin Tuna Poke
Maine Lobster 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
- 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, cotija, 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

- Eureka Heights Mini Boss IPA**.....7
6.8% | Houston, TX
- Saint Arnolds Amber Ale**7
5.5% | Houston, TX
- Karbach Crawford German Bock**5
4.5% | Houston, TX
- Saint Arnolds Art Car IPA**7
7.2% | Houston, TX
- Karbach Love Street Kolsch**7
4.9% | Houston, TX
- Eureka Heights Buckle Bunny Cream Ale**7
4.5% | Houston, TX
- Saint Arnold's Texas Winter IPA**.....7
7.1% | Houston, TX
- Saloon Door Fluffy Nuts**7
Austin, TX
- Karbach Southern Wheat**7
5.4% | Houston, TX
- 8th Wonder Weisstheimer Hefeweizen**7
5.4% | Houston, TX
- 8th Wonder Cougar Paw Red Ale**7
5.2% | Houston, 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
- Michelob Ultra**7
Light Pilsner

CLASSIC COCKTAILS

STIRRED & SPIRIT FORWARD

- Old Fashioned** 10
1792 bottled in bond 'loch bar barrel', 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 Bligny, 'Grand Reserve', Brut, NV** 24
Champagne, FR
- Veuve Clicquot, 'Yellow Label', NV**..... 32
Champagne, FR
- Amelia, Brut Rosé, 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
- Post & Beam by Far Niente, Chardonnay, 2018** 19
Napa Valley, CA
- Aperture, 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
- BloodRoot, Cabernet Sauvignon, 2018**..... 23
Napa Valley, CA
- Luigi Bosca, Malbec, 2016** 17
Mendoza, ARG
- Orin Swift, 'Eight Years in the Desert, Blend, 2018**..... 27
California

PORT WINE

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

