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

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

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, dijonaise, 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
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.*

THE TANK

SAINT ARNOLD'S FISH N' CHIPS $28
fresh cod in saint arnold's art car IPA batter, housemade tartar sauce, english pea purée, boardwalk fries

MAINE LOBSTER ROLL $35
kerrygold butter, chives, celery leaf, toasted split-top bun, choice of spring salad or hand-cut french fries

MAINE DIVER SCALLOPS $36
cauliflower purée, mint gremolata, romesco

ORA KING SALMON $38
roasted red pepper emulsion, fennel, kalamata olives, capers

GRILLED RED SNAPPER $45
cajun spiced, basmati rice, stuffed with lobster & crawfish imperial

MARYLAND CRAB CAKES $48
mixed baby greens, old bay remoulade

THE CHOPS

LOCH BURGER* $17
prime dry aged angus, white cheddar, bread & butter pickles, red onion churchill sauce, choice of spring salad or hand-cut french fries

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

10oz BLACK ANGUS RIB CAP $58
sauce au poivre, boardwalk fries

8oz BLACK ANGUS PRIME FILET MIGNON $49
twice-baked potato with bacon, ginger-honey carrots port wine bordelaise *(Add Crab Imperial +15)*

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

CREME BRULEE $12
passion fruit, mixed berries, brown sugar

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
beefeater 24 gin, lime, sugar

Whiskey Sour 12
buffalo trace bourbon, lemon, sugar, egg white

HIGHBALLS

French 75 12
barr hill, lemon, sugar, champagne

Paloma 10
olmeca altos, grapefruit, lime, soda

DAISIES

Margarita 10
olmeca altos plata, 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

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

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

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