

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 glagage

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
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.*

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, strawberry
- Aunt Mel's Bourbon Slushie**.....14
buffalo trace bourbon, ginger, lemon, orange

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 Weissheimer 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
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
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** 12
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
- Pio Cesare, Moscato d'Asti, 2018**..... 15
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

