

# 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](http://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

A customary gratuity of 20% will be added to all parties of 8 or more guests.

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.



## MODERN CLASSICS

<b>Russian Spring Punch</b> ..... 14 wheatley vodka, lemon, berries, champagne	<b>Old Cuban</b> ..... 15 bacardi ocho rum, lime, mint, bitters, champagne	<b>La Perla</b> ..... 16 corralejo reposado tequila, sherry, pear
<b>Gin-Basil Smash</b> ..... 14 bombay sapphire gin, lemon, basil	<b>Kentucky Buck</b> ..... 15 buffalo trace bourbon, lemon, strawberry, ginger beer, bitters	<b>Penicillin</b> ..... 15 compass box blended scotch, peated scotch, lemon, ginger, honey
<b>Piña Verde</b> ..... 14 olmea altos plata tequila, genepy, lime, pineapple	<b>Naked &amp; Famous</b> ..... 15 banhez ensemble mezcal, chartreuse, aperol, lime	<b>Black Manhattan</b> ..... 16 rittenhouse rye, averna, bitters

## CRUSHES *Substitute Champagne Topper +\$2*

<b>Orange Crush</b> ..... 12 deep eddy's orange, triple sec, fresh orange, sprite
<b>Grapefruit Crush</b> ..... 12 deep eddy's ruby red, fresh grapefruit, sprite
<b>Arnold Palmer</b> ..... 12 deep eddy's sweet tea, rich simple, fresh lemon
<b>Three Crush and a Slush</b> ..... 14 orange crush, grapefruit crush, arnold palmer crush and your choice of frose or aunt mel's bourbon slushie

## SLUSHIES

<b>Frosé</b> ..... 14 rosé wine, vodka, strawberry
<b>Aunt Mel's Bourbon Slushie</b> ..... 14 buffalo trace bourbon, ginger, lemon, orange

## WHISKEY FLIGHTS

<b>Bourbon</b> ..... 30 four roses small batch maker's mark	russell's reserve single barrel baker's 7yr
<b>Rye</b> ..... 32 sagamore spirit sazerac	willett 4yr whistlepig 10yr
<b>Texas</b> ..... 40 balcones baby blue ghost hill	garrison single barrel yellow rose outlaw
<b>High West</b> ..... 34 american prairie bourbon bourye	rendezvous rye campfire
<b>Highland</b> ..... 42 glenmorangie 10yr oban 14yr	clynelish 14yr glendronach 15yr
<b>Benriach</b> ..... 75 10yr 10yr curiositas	21yr 21yr temporis
<b>Compass Box</b> ..... 40 great king st. artis's blend delilah's xxc	the story of the spaniard peat monster
<b>Islay</b> ..... 45 bunnahabhain 18yr bowmore 12yr	bruichladdich pc islay barley laphroaig 10yr

## WINE BY THE GLASS

### SPARKLING WINE

Gruet, 'Savage', Blanc de Blancs, NV, <i>New Mexico, US</i> ..... 14
Chateau de Bligny, 'Grand Reserve', Brut, NV, <i>Champagne, FR</i> ..... 24
Veuve Cliquot, 'Yellow Label', NV, <i>Champagne, FR</i> ..... 32
Amelia, Brut Rosé, NV, <i>Bordeaux, FR</i> ..... 25
Vietti, Moscato d'Asti, 2018, <i>Piedmont, IT</i> ..... 15

### WHITE WINE

Idlewild, 'Flora & Fauna', White Blend, 2018, <i>North Coast, CA</i> ..... 17
Jermann, Pinot Grigio, 2017, <i>Friuli, IT</i> ..... 15
Stags' Leap, Sauvignon Blanc, 2018, <i>Napa Valley, CA</i> ..... 16
ZD, Chardonnay, 2018, <i>Napa Valley, CA</i> ..... 19
Aperature, Chenin Blanc, 2018, <i>North Coast, CA</i> ..... 15

### ROSE WINE

Domaine Nais, Rosé, 2018, <i>Aix-en-Provence, FR</i> ..... 13
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### RED WINE

Lyric by Etude, Pinot Noir, 2018, <i>Santa Barbara County, CA</i> ..... 14
Jax Vineyards, Y3 Taureau, Blend 2017, <i>Napa Valley, CA</i> ..... 15
Dashe, Vineyard Select, Zinfandel, 2017, <i>California</i> ..... 16
BloodRoot, Cabernet Sauvignon, 2018, <i>Paso Robles, CA</i> ..... 23
Luigi Bosca, Malbec, 2016, <i>Mendoza, AR</i> ..... 17
Orin Swift, 'Eight Years in the Desert, Blend, 2018, <i>California</i> ..... 27

### PORT WINE

Graham's, 10 yr, Tawny Port, <i>Portugal</i> ..... 15
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## LOCAL DRAFT BEER

Karbach Crawford German Bock ..... 6
Karbach Love Street Kolsch ..... 8
Karbach Southern Wheat ..... 8
Saloon Door Fluffy Nuts ..... 8
8th Wonder Cougar Paw Red Ale ..... 8
Eureka Heights Buckle Bunny Cream Ale ..... 8
Eureka Heights Mini Boss IPA ..... 8
Saint Arnold's Amber Ale ..... 8
Saint Arnold's Texas Winter IPA ..... 8
Saint Arnold's Art Car IPA ..... 8

## BOTTLED BEER

Michelob Ultra ..... 7
Coors Light ..... 5
Shiner Light Blonde ..... 6
Dos Equis ..... 7
Stella Artois ..... 7