

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, 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**..... \$27
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** \$26
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

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

CRUSHES *Substitute Champagne Topper +\$2*

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

SLUSHIES

Frosé 14 rosé wine, vodka, strawberry
Aunt Mel's Bourbon Slushie 14 buffalo trace bourbon, ginger, lemon, orange

WHISKEY FLIGHTS

Bourbon 30 four roses small batch maker's mark	russell's reserve single barrel baker's 7yr
Rye 32 sagamore spirit sazerac	willett 4yr whistlepig 10yr
Texas 40 balcones baby blue ghost hill	garrison single barrel yellow rose outlaw
High West 34 american prairie bourbon bourye	rendezvous rye campfire
Highland 42 glenmorangie 10yr oban 14yr	clynellish 14yr glendronach 15yr
Benriach 75 10yr 10yr curiositas	21yr 21yr temporis
Compass Box 40 great king st. artis's blend delilah's xxc	the story of the spaniard peat monster
Islay 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
Neyers, Chardonnay, 2019, <i>Sonoma County, CA</i> 17
Aperture, Chenin Blanc, 2018, <i>North Coast, CA</i> 15

ROSE WINE

Domaine Nais, Rosé, 2018, <i>Aix-en-Provence, FR</i> 13

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

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