

# LOCH BAR

*Raw Bar & Elixirs*

## SOUP

**CHICKEN & SAUSAGE GUMBO**.....CUP \$9 BOWL \$15  
andouille sausage, applewood smoked bacon, chicken, rice

**CREAM OF CRAB** ..... CUP \$10 BOWL \$17  
jumbo lump crab meat, cream, sherry

## SALADS

**CHICKEN \$5. SHRIMP \$8. SALMON \$8. LOBSTER \$18**

**CLASSIC CAESAR** ..... \$15  
romaine lettuce, manchego, croutons

**BLUE CRAB LOUIE**..... \$35  
colossal crab, 6 minute egg, romaine lettuce, cherry heirloom tomato, avocado, cucumber, red onions

**COBB** ..... \$19  
romaine lettuce, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, croutons, buttermilk ranch dressing

**BURRATA**..... \$19  
heirloom tomatoes, arugula pesto, herb crouton

## APPETIZERS

### COLD

**DEVEILED EGGS** ..... \$14  
bacon, chive, truffle, espelette

**STRIPED BASS CEVICHE\*** ..... \$22  
avocado, tomato, aji amarillo, red onion

**HAWAIIAN KONA JALAPEÑO\*** ..... \$22  
yuzu, garlic soy, chili oil

**YELLOWFIN TUNA POKE\*** ..... \$26  
avocado, scallion, soy ginger dressing, radish, chili oil

### HOT

**CAJUN CAULIFLOWER** ..... \$14  
cajun battered cauliflower bites, creole mustard

**GRILLED ALASKAN KING CRAB**..... MARKET PRICE  
pickled fresno chili, cilantro, yuzu glacage

**FRIED OYSTERS** .....2PC \$9 4PC \$18  
local oysters served with old bay remoulade

**OYSTERS ROCKEFELLER** .....2PC \$9 4PC \$18  
creamed spinach, fennel, pernod, parmesan cheese

**GRILLED OYSTERS**.....2PC \$9 4PC \$18  
maitre'd butter, parmesan cheese

**BEEF TENDERLOIN LETTUCE WRAPS\*** ..... \$28  
gem lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

**GRILLED PORK BELLY** ..... \$19  
citrus gastrique, pickled onions, fresno chili, pea shoots

**CHESAPEAKE CRAB DIP**..... \$32  
blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots & baguette

**FRIED LOBSTER TAIL** ..... \$25  
honey-butter, lavender salt

**CRAB POUTINE** ..... \$24  
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 ROSSETRA**..... \$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** ..... \$29

## 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** ..... \$28

**WHOLE CHICKEN** ..... \$49

*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 CHICKEN**..... \$17  
applewood smoked bacon, avocado, garlic aioli, tomato

**LOCH BURGER\*** ..... \$19  
prime angus, LTO, white cheddar, pickles, raw onion, churchill sauce

**GRILLED CHEESE**..... \$16  
gruyère, gouda, taleggio, bacon, tomato, *(Add Crab Imperial +\$9)*

**MARYLAND CRAB CAKE**..... \$35  
pickles, siracha aioli

**CRISPY CHICKEN** ..... \$18  
chili remoulade, pickles

**MAINE LOBSTER ROLL** ..... \$39  
drawn butter, chives, celery leaf, toasted split-top bun

## ENTREES

**BREAKFAST TACOS**..... \$18  
beef tenderloin, scrambled eggs, cotija, onion & bell pepper, side of ranchero salsa

**CHICKEN-N-WAFFLES** ..... \$29  
crispy chicken, pecan waffles, cranberry-serrano chutney, maple syrup

**CRAB CAKE BENEDICT\*** ..... \$35  
two crab cakes, poached eggs, cheron sauce, 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 sourdough bread, pickled onions, arugula, poached egg

**LOBSTER BENEDICT\*** ..... \$42  
1lb maine lobster, cured ham, poached eggs, mixed fruit

## SIDES

### BRUNCH

**FRUIT** ..... \$5

**BACON**..... \$5

**SAUSAGE** ..... \$5

### CLASSIC

**BUTTERMILK HUSH PUPPIES** ..... \$10

**HONEY SRIRACHA BRUSSELS SPROUTS**..... \$12

**HAND-CUT FRENCH FRIES** ..... \$10

**SHELLS N' CHEESE**..... \$12  
*(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.

# CRAB CAKE DELIVERY

*now available!*

Enjoy your favorite jumbo lump Maryland crab cakes anywhere. Loch Bar now ships our signature Maryland crab cakes overnight nationwide. Perfect gifts for birthdays, holidays, and special occasions.

*Visit [LochBar.com](http://LochBar.com) to place your order!*

## ABOUT US

Atlas Restaurant Group is a Baltimore-based national hospitality group founded in 2012 with the opening of Ouzo Bay in Baltimore's Harbor East neighborhood. With wild success, owners Alex & Eric Smith branched to South Florida and Houston, TX. This classic seafood tavern features one of the region's largest raw bars and whiskey selections in Houston with a wide offering of local craft beers and handcrafted cocktails that can be enjoyed with live music from local musicians 7 days a week!

## WINNER. WINNER. LOBSTER DINNER!

Voted Top 15 Lobster Rolls in the country  
by Tasting Table

## KITCHEN HOURS

Lunch 11:30am–3pm, MONDAY–FRIDAY

Dinner 3pm–1am, SUNDAY–THURSDAY

Dinner 3pm–1:30am, FRIDAY–SATURDAY

**BAR CLOSES AT 2AM 7 DAYS A WEEK**

## BOOK RESERVATIONS ONLINE

[LochBar.com](http://LochBar.com)

## BRUNCH

Every Saturday & Sunday 11:00am–3:00pm.

**\$4 Mimosas & Bloody Mary's**

## HAVE YOU MET OUR SISTERS?



**Ouzo Bay**  
MEDITERRANEAN KOUZINA

River Oaks District | Houston, TX

**Marmos**

Montrose Collective | Houston, TX



Four Seasons Hotel | Baltimore, MD  
Mizner Park | Boca Raton, FL  
River Oaks District | Houston, TX

