

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

DEVILED 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

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 OSSETRA*..... \$95
amber color, buttery, nutty flavor

BELUGA*..... \$275
earthy-nutty tones, large firm beads

LIVE MAINE LOBSTER

served with drawn butter
MARKET PRICE

CHARCUTERIE & CHEESE

daily selection of artisanal charcuterie & cheeses

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 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.*

THE TANK

KARBACH FISH N' CHIPS..... \$28
fresh cod in karbach love street kolsch batter, housemade tartar sauce, english pea purée, boardwalk fries

MAINE LOBSTER ROLL..... \$39
drawn butter, chives, celery leaf, toasted split-top bun, choice of spring salad or hand-cut french fries

PAN SEARED SEA SCALLOPS..... \$42
pureed cauliflower, roasted cauliflower, mint gremolata, tobiko

SHELLFISH FRA DIAVOLO..... \$48
maine lobster, rock shrimp, clams, pei mussels, mezzi rigatoni

GRILLED KING SALMON*..... \$38
red pepper coulis, mushrooms, cipollini onions, roasted squash, squid ink tuile

BLACKENED GULF REDFISH..... \$45
rock shrimp, crab, potato hash, lemon beurre blanc

MARYLAND CRAB CAKES..... \$60
mixed baby greens, old bay remoulade

THE CHOPS

LOCH BURGER*..... \$19
black angus, white cheddar, bread & butter pickles, red onion churchill sauce, choice of spring salad or hand-cut french fries

WAGYU FLAT IRON STEAK FRITES*..... \$55
parmesan truffle fries, au poivre sauce

8oz BLACK ANGUS FILET MIGNON..... \$54
twice-baked potato with bacon, ginger-honey carrots
port wine bordelaise (*Add Crab Imperial +15*)

SIDES

BUTTERMILK HUSH PUPPIES..... \$10

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

CHAR-GRILLED ASPARAGUS..... \$14

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

MASHED POTATOES..... \$10

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

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 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 CLOSSES AT 2AM 7 DAYS A WEEK

BOOK RESERVATIONS ONLINE

LochBar.com

BRUNCH

Every Saturday & Sunday 11:00am–3:00pm.
\$4 Mimosas & Bloody Mary's

HAVE YOU MET OUR SISTERS?



River Oaks District | Houston, TX

Marmo

Montrose Collective | Houston, TX



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

