

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 \$12. SALMON \$12. CRAB \$14 LOBSTER \$18

CLASSIC CAESAR..... \$15
romaine lettuce, manchego, crouton

SHRIMP LOUIS..... \$18
poached shrimp, romaine lettuce, thousand island, asparagus, tomato, avocado

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

TOMATO CAPRESE..... \$18
heirloom tomato, cucumber, prosciutto, burrata, orange vinaigrette, petite greens

APPETIZERS

COLD

DEVILED EGGS..... \$14
bacon, chive, truffle, espelette

MAHI MAHI CEVICHE*..... \$22
roasted red bell pepper, grilled pineapple, grilled green onion, micro cilantro, malanga root

HAMACHI CRUDO*..... \$22
strawberry, aged Shoyu, serrano pepper, micro cilantro

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

HOT

BLISTERED SHISHITO PEPPERS..... \$12
lemon tahini dressing, crispy garlic, furikake, buttermilk

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

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

POTATO SKINS..... \$19
caviar, horseradish creme fraiche

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



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
black angus, LTO, white cheddar, pickles, raw onion, churchill sauce

GRILLED CHEESE..... \$16
gruyère, gouda, taleggio, bacon, tomato, *(add crab imperial +\$14)*

MARYLAND CRAB CAKE.....\$35
pickles, old bay remoulade

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

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

BLACKENED MAHI MAHI.....\$19
pickled onion, romaine lettuce, tomato, dill caper aioli

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
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)



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.

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.*

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 SISTER?



Marmo

Montrose Collective | Houston, TX



Four Seasons Hotel | Baltimore, MD

Mizner Park | Boca Raton, FL

River Oaks District | Houston, TX

Avenue of the Arts | Philadelphia, PA

(Coming Soon!)