

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

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 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

THE TANK

BEER BATTERED FISH 'N' CHIPS \$28

beer battered, 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 SCALLOPS \$38

sweet potato, wild mushrooms, sherry brown butter sauce

SHELLFISH FRA DIAVOLO \$42

squid ink campanelle, shrimp, crab, mussel, garlic breadcrumb
(add lobster tail +25)

MISO GLAZED SCOTTISH SALMON* \$38

crab fried quinoa, snow pea, carrot, mushroom soy

BLACKENED GULF REDFISH \$38

crawfish butter, anson mills coarse grits, pickled tomato, chive

MARYLAND CRAB CAKES \$60

mixed baby greens, old bay remoulade

BLACKENED MAHI MAHI SANDWICH \$19

pickled onion, romaine lettuce, tomato, dill caper aioli

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, sauce au poivre

8OZ BLACK ANGUS FILET MIGNON \$54

au gratin potatoes, asparagus, port wine bordelaise
(add crab imperial +15)

14OZ GRILLED PORK CHOP \$35

braised swiss chard, seasonal fruit, mustard jus, black garlic, balsamic

48HR BRAISED SHORT RIBS \$42

roasted sunchoke, horseradish, red wine sauce

SIDES

BUTTERMILK HUSH PUPPIES \$10

HONEY SRIRACHA BRUSSELS SPROUTS \$12

CHAR-GRILLED ASPARAGUS \$14

AU GRATIN POTATOES \$12

HAND-CUT FRENCH FRIES \$10

MASHED POTATOES \$10

SHELLS N' CHEESE \$12



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 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!)