

## 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 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**..... \$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

## THE TANK

**BEER BATTERED FISH 'N' CHIPS**..... \$24

vodka beer battered, housemade tartar sauce, english pea purée, boardwalk fries

**BLACKENED GULF REDFISH**..... \$38

crawfish butter, anson mills coarse grits, pickled tomatoes, chives

**FISH TACOS**..... \$19

choice of grilled or crispy, jalapeno lime crema, pickled slaw, corn tortilla

**MARYLAND CRAB CAKE**..... \$32

mixed baby greens, old bay remoulade

## THE CHOP

**WAGYU FLAT IRON STEAK FRITES\***..... \$55

parmesan truffle fries, sauce au poivre

## SIDES

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

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

**CHARRED ASPARAGUS**..... \$14

**AU GRATIN POTATOES**..... \$12

**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, dark chocolate

**CREME BRULEE**..... \$12

passion fruit, mixed berries, brown sugar



### 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.

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## 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](https://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!)*