

OYSTERS



- FRIED OYSTERS** local oysters served with old bay remoulade · 6PC 20
- OYSTERS ROCKEFELLER** creamed spinach, fennel, pernod, parmesan cheese · 6PC 22
- GRILLED OYSTERS** yuzu, nduja, garlic chilli butter, parmesan cheese · 6PC 21

APPETIZERS

- PACIFICO STRIPED BASS CEVICHE***
corn, yuzu, lime, cucumber, cilantro, avocado, taro chip · 18
- YELLOWFIN TUNA POKE***
avocado, scallion, soy ginger dressing, radish, chili oil · 26
- BONE IN FILET CHOPS**
mini beef tenderloin, pickled mushroom, charred scallion · 24
- SKIRT STEAK LETTUCE WRAPS**
gem lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce · 28
- CHARCUTERIE & CHEESE**
assortment of meats and cheeses
PETIT 16 | GRAND 29
- ROASTED ARTICHOKE**
lemon dill crema, maitre'd butter · 14
- FRIED LOBSTER TAIL**
honey butter, lavender salt · 29

- POTATO SKINS & CAVIAR**
american caviar, horseradish creme · 19
- CRAB & ARTICHOKE DIP**
spinach, lump crab, parmesan, served with celery, carrots & baguette · 32
- MOULES FRITES**
PEI mussels with maitre'd garlic butter, white wine, grilled sourdough and french fries · 28
- CRISPY ROCK SHRIMP**
fermented chili remoulade · 18
- GRILLED KING CRAB**
maitre d butter, clarified butter and lemon
1/2 LB 55 | 1 LB 100
- CRAB DEVILED TOAST**
sourdough, bottarga, radish · 18

SOUPS

- CHICKEN & SAUSAGE GUMBO**
andouille sausage, applewood smoked bacon, chicken, rice
CUP 9 | BOWL 15
- CREAM OF CRAB SOUP**
jumbo lump crab meat, cream, sherry
CUP 10 | BOWL 17

SALADS

- CLASSIC CAESAR**
romaine lettuce, manchego, crouton · 17
- LOBSTER BURRATA**
maine lobster, english pea puree, grapefruit, chili oil · 28
- COBB**
romaine lettuce, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, crouton, buttermilk ranch dressing · 19
- BABY GREENS**
farmers market lettuce, spring vegetables fresh herbs, cherry tomato, lemon vinaigrette · 15

CHICKEN +8 · SALMON +10 · SHRIMP +15
CRAB +14 · LOBSTER +22

SIDES

- HONEY SRIRACHA FRIED BRUSSEL SPROUTS** 12
- CHARRED ASPARAGUS** 14
- AU GRATIN POTATOES** 12
- HAND-CUT FRENCH FRIES** 10
- MASHED POTATOES** 10
- SHELLS N' CHEESE** ADD LOBSTER +22 ADD CRAB +14. 12

SEAFOOD TOWERS

- PETIT**
8 oysters, 8 clams, 8 mussels, maine lobster, 6 shrimp cocktail · 95
- GRAND**
12 oysters, 12 clams, 12 mussels, 6 shrimp cocktail, maine lobster, pacifico stripe bass ceviche yellowfin tuna poke, 1 king crab leg · 195
- ROYAL**
18 oysters, 18 clams, 18 mussels, 8 shrimp cocktail, 2 pacifico stripe bass ceviche maine lobster, 2 yellowfin tuna poke, 2 king crab legs · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



CAVIARS

- SIBERIAN STURGEON***
small to medium grain, deep mahogany color · 68
- MALOSSOL OSSETRA***
amber color, buttery, nutty flavor · 95
- ROYAL BELUGA HYBRID***
large firm beads, earthy-nutty tones · 180

ENTREES

FROM THE SEA

- LOBSTER PASTA**
half lobster, house made pasta, cognac cream, Nueske bacon, chive · 48
- HERB ROASTED BRANZINO**
israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetro olive, saffron, PEI mussels · 36
- SEARED DIVER SCALLOPS**
charred spring vegetables, quinoa, meyer lemon, calabrian caper tapenade · 54
- PACIFICO STRIPED BASS**
rock shrimp, forbidden rice, coconut, chili, lemongrass · 38

- MARYLAND CRAB CAKES**
mixed baby greens, old bay remoulade · 64
- SCOTTISH SALMON***
potato, leek & cabbage mash, malt vinegar butter, chive oil · 36
- BLACKENED GULF REDFISH**
crawfish butter, anson mills coarse grits, chive · 38
- BEER BATTERED FISH 'N' CHIPS**
beer battered, housemade tartar sauce, boardwalk fries · 29

LIVE MAINE LOBSTER
with drawn butter · MKT



FROM THE LAND

HERITAGE BLACK ANGUS PRIME FLAT IRON*
parmesan truffle fries, sauce au poivre · 39

EASTERN SHORE FRIED CHICKEN
choice of: original or spicy nashville, served with mashed potatoes or fries
HALF 28 | FULL 49



8oz BLACK ANGUS FILET MIGNON
tater tots, parmesan crusted roasted tomato · 54
ADD CRAB IMPERIAL 15, ADD HALF LOBSTER 22

BRAISED SHORT RIB
jalapeno, cheddar grits, crispy onion 35

SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

- BLACKENED MAHI MAHI SANDWICH**
pickled onion, romaine lettuce, tomato, dill caper aioli · 21
- LOCH BURGER**
black angus, white cheddar, bread & butter pickles, red onion, churchill sauce · 19
- MAINE LOBSTER ROLL**
drawn butter, chives, celery leaf, toasted split-top bun · 42

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.

GRATUITY · A customary gratuity of 20% will be added to parties of 8 or more guests.
ALLERGIES · 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.