

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 CALAMARI
flash fried calamari, fresno chilies, chili remoulade · 18

SCALLOPS
butternut squash puree, short rib marmalade, pomegranate
seeds · 24

SMOKED SALMON TOAST
toasted sourdough, smoked atlantic salmon, chive crème
fraîche, capper dill tapenade · 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, parmesan, croutons · 17

LOBSTER SALAD
maine lobster, watermelon radish, clarified butter lemon
vinaigrette, bibb lettuce · 38

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

SIDES

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

SIBERIAN STURGEON*
small to medium grain,
deep mahogany color · 68

CAVIARS
MALOSSOL OSSETRA*
amber color, buttery,
nutty flavor · 95

ROYAL BELUGA HYBRID*
large firm beads,
earthy-nutty tones · 180

ENTREES

FROM THE SEA

LOBSTER PASTA
whole maine lobster, house made bucatini pasta, lobster
cream sauce · 48

HERB ROASTED BRANZINO
israeli couscous risotto, oven-dried heirloom cherry tomatoes,
castelvetrano olive, saffron, PEI mussels · 36

SEAFOOD BOIL
lobster, shrimp, mussels, clams, sausage, potatoes, corn · 68

SCOTTISH SALMON
rock shrimp, forbidden rice, coconut, chili,
lemongrass · 38

MARYLAND CRAB CAKES
mixed baby greens, old bay remoulade · 64

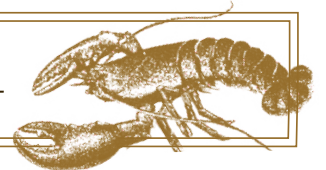
GRILLED SKULL ISLAND PRAWNS
roasted pepper chimichurri, grilled lemon · 36

BLACKENED GULF REDFISH
crawfish butter, anson mills coarse grits, chive · 38

BEER BATTERED FISH 'N' CHIPS
beer battered, housemade tartar sauce, boardwalk fries · 29

GRILLED KING CRAB
maitre d butter, clarified butter and lemon
1/2 LB 55 | 1 LB 100

LIVE MAINE LOBSTER
with drawn butter · MKT



FROM THE LAND

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
choice of side · 54
ADD CRAB IMPERIAL 15 | ADD HALF LOBSTER 22

BRAISED SHORT RIB
jalapeno cheddar grits, roasted pepper relish · 35

AUSTRALIAN LAMB CHOPS
Fresh herb salad, pickled onions cucumber, chive crème
fraîche · HALF 38 | FULL 76

SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

FRIED FISH SANDWICH
fresh cod battered in Old Bay spiced
vodka-beer batter, slaw, brioche bun,
and dill tartar sauce · 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 6 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.