# HAPPY HOUR

EVERY DAY · 3 - 7PM | LATE NIGHT SUN & MON · 10PM - 1AM

#### \$2 OYSTER SHOOTERS

Vodka Shooter, Houston Shooter



\$10 SPIRITS choice spirit with mixer

Tito's Vodka | Fords Gin | Plantation Rum | Cimarron Tequila
Four Roses Bourbon (\$3 upcharge for classic cocktails)

## <sup>S</sup>6 DRAFT BEER

St. Arnold's Strawberry Kiwi Karbach Crawford St. Arnolds Amber Karbach Love Street

## S7 WINE

HH White HH Sparkling HH Red

\$10 SLUSHY Frosé

#### <sup>5</sup>9 CRUSHES

ORANGE | GRAPEFRUIT | ARNOLD PALMER | RANCH WATER

## Loch Bítes

LOCAL OYSTERS · 1.50 EA

U-12 SHRIMP COCKTAIL\* · 5 EA

HAND-CUT FRENCH FRIES · 4

#### PACIFICO STRIPED BASS CEVICHE

corn, yuzu, lime, cucumber, avocado, taro chips, cilantro • 13

#### **MOULES FRITES**

blue mussels with baguette, with fries • 12

#### SHELLS N. CHEESE

orecchiette pasta with cheddar, gruyère, gouda garlic, & heavy cream • 8

#### **CHICKEN & SAUSAGE GUMBO**

andouille sausage, applewood smoked bacon, chicken, rice • 6

#### ROASTED ARTICHOKE\*

lemon dill crema, maitre'd butter • 7

#### CRISPY CALAMARI

flash fried calamari, fresno chilies, chili remoulade • 13

#### **BEEF TENDERLOIN CHOPS**

two 2oz chops, pickled mushroom, charred scallion, soy sauce • 12

#### **LOCH BURGER**

black angus, LTO, white cheddar, pickle, raw onion, churchill sauce • 13

#### POTATO SKINS & CAVIAR

american caviar, horseradish creme • 11

Happy hour available at the bar only. A customary gratuity of 20% will be added to parties of 6 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.