

RIVER OAKS  
DISRICT

# LOCH BAR

Raw Bar & Elixirs

HOUSTON,  
TEXAS

## Oysters

6PC EACH • \$22



- FRIED OYSTERS** local oysters served with old bay remoulade
- OYSTERS ROCKEFELLER** creamed spinach, fennel, pernod, parmesan cheese
- CHARRED OYSTERS** chili, umami butter

## APPETIZERS

**STRIPED BASS CEVICHE\***  
sweet corn, lime, cucumber,  
cilantro, avocado, taro chip · 18

**HOUSE-SMOKED SALMON CAKE**  
yuzu creme fraiche, cucumber  
salad, creole mustard · 16

**YELLOWFIN TUNA POKE\***  
avocado, scallion, soy ginger  
dressing, radish, chili oil · 26

**SKIRT STEAK LETTUCE WRAPS**  
iceberg lettuce, korean bbq  
marinade, cucumber, daikon kimchi,  
ssamjang dipping sauce · 28

**BONE-IN FILET CHOPS**  
soy marinade, pickled mushroom,  
charred scallion · 24

**MIDDLENECK CLAMS**  
fennel, demi sec tomatoes, saffron  
broth, charred sourdough · 16

**POTATO SKINS & CAVIAR**  
american caviar, horseradish  
cream sauce · 19

**CRAB & ARTICHOKE DIP**  
spinach, lump crab, parmesan,  
served with celery, carrots &  
baguette · 28

**MOULES FRITES**  
PEI mussels; maitre'd garlic  
butter, white wine, grilled  
sourdough, french fries · 24

**FRIED LOBSTER TAIL**  
honey butter, lavender salt · 34

**CRISPY CALAMARI**  
flash fried, fresno chilies, chili  
remoulade · 18

**CHARCUTERIE & CHEESE**  
assortment of meat & cheese  
PETIT • 16 | GRAND • 29

## 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  
striped bass ceviche, yellowfin tuna poke,  
1 king crab leg · 195

**ROYAL**  
18 oysters, 18 clams, 18 mussels,  
8 shrimp cocktail, 2 pacifico striped bass  
ceviche, maine lobster, 2 yellowfin tuna poke,  
2 king crab legs · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



## Caviar

**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

## SOUPS

**CHICKEN & SAUSAGE GUMBO** CUP • 9 | BOWL • 15  
andouille sausage, applewood smoked bacon,  
chicken, rice

**CREAM of CRAB SOUP** CUP • 10 | BOWL • 17  
jumbo lump crab meat, cream, sherry

## SALADS

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

**CLASSIC CAESAR**  
romaine lettuce, parmesan, croutons · 17

**JUMBO LUMP CRAB SALAD**  
avocado, yuzu ginger vinaigrette, baby greens · 25

**COBB SALAD**  
romaine lettuce, bacon, egg, heirloom tomato,  
radish, avocado, roasted corn, blue cheese, crouton,  
buttermilk ranch dressing · 19

**BABY GREENS SALAD**  
farmers market lettuce, spring vegetables fresh  
herbs, cherry tomato, lemon vinaigrette · 15

## SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

**MARYLAND CRAB CAKE SANDWICH**  
pickles, old bay remoulade,  
served with coleslaw · 35

**LOCH BAR BURGER**  
black angus, white cheddar, pickles,  
red onion, churchill sauce · 20

**MAINE LOBSTER ROLL**  
drawn butter, chives, celery leaf,  
toasted split-top bun · 42

## FROM THE SEA

**LIVE MAINE LOBSTER**  
with drawn butter · MKT



**LOBSTER PASTA**  
fresh rigatoni, maine lobster, spicy vodka sauce · 48

**HERB ROASTED BRANZINO**  
edamame, smoked mushroom, pickled onion,  
napa cabbage, soy broth · 36

**GRILLED SCOTTISH SALMON**  
pea puree, spring vegetable succotash, dill · 38

**MARYLAND CRAB CAKES**  
2 crab cakes, baby greens, old bay remoulade · 64

**STEAMER PLATTER**  
shrimp, clam, mussels, andouille sausage,  
snow crab, corn, potato, onion · 52

**BLACKENED REDFISH**  
crawfish butter, anson mills grits, chive · 38

**BEER-BATTERED FISH 'N' CHIPS**  
crispy haddock, tartar sauce, malt vinegar powder,  
boardwalk fries · 29

## FROM THE LAND

**8oz BLACK ANGUS FILET MIGNON**  
charred asparagus, red wine reduction· 54  
CRAB IMPERIAL +15 • HALF LOBSTER +22

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

**EASTERN SHORE FRIED CHICKEN**  
CHOICE OF: ORIGINAL OR SPICY NASHVILLE  
served with mashed potatoes or fries



## SIDES

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



**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.