RIVER OAKS DISTRICT

LOCH BAR

Raw Bar & Elixirs

HOUSTON, TEXAS

Oysters

6PC EACH • $24



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 · 28

SKIRT STEAK LETTUCE WRAPS
iceberg lettuce, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce · 32

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 · 36

CRISPY CALAMARI
flash fried, fresno chilies, chili remoulade · 19

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

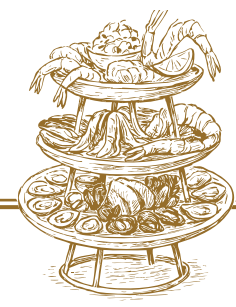
SEAFOOD TOWERS

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 mahogony 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

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

CLASSIC CAESAR
romaine lettuce, parmesan, croutons · 17

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

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

SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

MARYLAND CRAB CAKE SANDWICH
pickles, old bay remoulade, served with coleslaw · 38

SPICY CHICKEN SANDWICH
nashville sauce, lettuce, tomato, pickles, mayo · 19

LOCH BAR BURGER
black angus, white cheddar, pickles, red onion, churchill sauce · 23

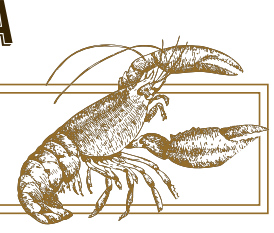
SHRIMP SALAD SANDWICH
poached shrimp, celery, red onion, old bay, warm buttered bun · 22

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

GRILLED CHICKEN CLUB
applewood smoked bacon, avocado, iceberg lettuce, tomato, hard boiled egg, aioli · 20

FROM THE SEA

LIVE MAINE LOBSTER
with drawn butter · MKT



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

GRILLED SCOTTISH SALMON
brocollini, kaboacha squash puree · 31

HERB ROASTED BRANZINO
edamame, smoked mushroom, napa cabbage· 36

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

MARYLAND CRAB CAKES
baby greens, old bay remoulade
SINGLE 38 | DOUBLE 72

PASTA

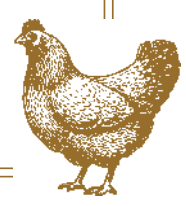
RIGATONI ALLA VODKA
tomato-cream sauce, parmesan, · 28
CHICKEN +8 • SHRIMP +15 • LOBSTER +22

FROM THE LAND

AUSTRALIAN LAMB CHOPS
mint salsa verde, ratatouille vegetables · 32

8OZ BLACK ANGUS FILET MIGNON
charred asparagus, red wine reduction· 64
CRAB IMPERIAL +15 • HALF LOBSTER +22

EASTERN SHORE FRIED CHICKEN
CHOICE OF: ORIGINAL OR SPICY NASHVILLE
served with mashed potatoes or fries
HALF 28 | FULL 49



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

GALVESTON BAY FOUNDATION

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. A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.