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*

FRIED LOBSTER TAIL *honey butter, lavender salt · 36*

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*

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

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

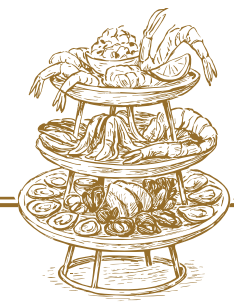
SEAFOOD TOWERS

PETITE* *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, blue cheese, buttermilk ranch dressing · 19*

JUMBO LUMP CRAB SALAD

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

SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

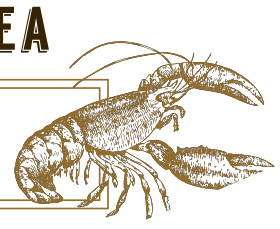
MARYLAND CRAB CAKE SANDWICH *pickles, old bay remoulade, served with coleslaw · 38*

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

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

FROM THE SEA

LIVE MAIN LOBSTER *with drawn butter · MKT*



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

GRILLED SCOTTISH SALMON *brocollini, kabocha 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

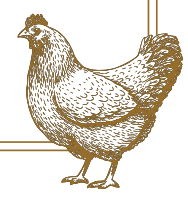
RIGATONI ALLA VODKA *tomato-cream sauce, parmesan, · 28*
CHICKEN +8 • SHRIMP +15 • LOBSTER +22

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

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.