
SOUPS

Maryland Crab - *spring vegetables, torpedo shallots, purple potato, aromatic broth*

Oyster Stew - *sherry, fennel, bacon, chili oil*

French Onion - *rich beef broth, caramelized onions, melted gruyere*

SALADS

Iceberg Royale - *niman ranch bacon, radish, pickled tomatoes, roquefort*

Classic Caesar - *hearts of romaine, parmesan crisps, boquerones, croutons*
(Half Size - \$9, with Grilled Chicken + \$4, with Grilled Shrimp + \$6)

Misticanza - *baby arugula, cherry heirloom tomato, folly of herbs, ricotta salata, white balsamic vinaigrette*

APPETIZERS

Cold

Bigeye Tuna Poke - *avocado, scallion, soy ginger dressing, breakfast radish, chili oil*

Scallop Carpaccio - *meyer lemon, castelvetrano olives, charred ramp condiment*

Beef Tartare - *shallot, grain mustard, cornichons, lyonaisse salad, crispy capers, grilled baguette*

Hot

Oysters Rockefeller - *spinach souffle, mushroom duxelle, elephant garlic chips*

Lobster Poutine - *scallions, cheese curd, sweet soppresata, lobster gravy*

Baked Chesapeake Crab Dip - *artichoke, jalapeño, white cheddar, sourdough bowl*

Oysters Casino - *maitre'd butter, spring garlic, herb breadcrumbs*

Crab Imperial Toast - *jalapeño, easter egg radish, scallion, bacon, toasted sourdough*

SIDES

Parker House Rolls - *with butter*

Cape Cod Chips

French Fries

Buttermilk Hush Puppies - *sweet corn, scallion, remoulade*

Grilled Asparagus - *lemon, garlic chips, sea salt*



SHELLFISH TOWERS

Chef's selection of east and west coast oysters, clams, mussels, cocktails, alaskan king crab, maine lobster, and crudos.
Served with traditional sauces and garnish.

Petit

Grand

Royal

PETIT

6 Oysters, 6 Clams, 3 Mussels, ½ Lobster, 4 Shrimp Cocktail

GRAND

12 Oysters, 12 Clams, 6 Mussels, ½ Lobster,
1# Alaskan King Crab, 6 Shrimp Cocktail, Scallop Carpaccio,
Bigeye Tuna Poke

ROYAL

18 Oysters, 12 Clams, 6 Mussels, 2# Lobster,
2# Alaskan King Crab, 8 Shrimp Cocktail, 2 Scallop Carpaccio,
2 Bigeye Tuna Poke

CHARCUTERIE & CHEESE BOARDS

PETIT

Prosciutto di Parma, Coppa Picante
Roquefort, Robiola Bosina

GRAND

Prosciutto di Parma, Coppa Picante, Iberico Salami
Roquefort, Robiola Bosina, Humbolt Fog

CAVIAR

includes creme fraiche, caper berry, chopped onion, blinis

FRESH RUSSIAN KALUGA

FRESH RUSSIAN SEVRUGA

AMERICAN HACKLEBACK

• a customary gratuity of 18% will be added to all parties over 8 guests •

*Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health.*



OPEN DAILY AT 10:30AM

SANDWICHES

Served with choice of spring salad, cape cod chips, or french fries

Po Boy - *korean fried shrimp or oyster - gochujang aioli, asian slaw and hoagie roll*

Loch Bar Lobster Roll - *maine lobster, kerrygold irish butter, stone mill pan de mie*

Maryland Crab Cake Sandwich - *baby romaine, celeriac, old bay remoulade, pickles, toasted kaiser roll*

18-Hour Crispy Duck Bun - *cucumber, pate, scallion, hoisin mayo, pickled daikon radish*

Loch Burger - *choice of beef, ground turkey or grilled chicken*
LTO, bread & butter pickles, churchill sauce, toasted kaiser bun

Shrimp Salad Sandwich - *red onion, celery leaf, chives, stone mill pan de mie*

House Cured Pastrami - *braised cabbage, toasted rye, churchill sauce*

ENTREES

Moules Frites - *blue mussels, spring garlic, tomato, leeks & nduja, served with grilled baguette & french fries*

Rockfish Bouillabase - *clams, mussels, head on prawns, concentrated tomato, basil saffron broth, grilled baguette*

12oz. Prime New York Strip - *twice baked potato, ginger honey carrots, crispy quinoa, port wine bordelaise*

Diver Scallops - *sour apple, mushroom fricassee, parsnip, horseradish*

Maryland Crab Cakes - *mixed baby greens, old bay remoulade*

Peel & Eat Shrimp - *served with twice baked potato, roasted asparagus, parker house rolls*

HOMEMADE DESSERTS

Smith Island Cake - *layers of chocolate mousse & vanilla cake, ganache*

Skillet Chocolate Chip Cookie - *vanilla ice cream, caramel sauce, honey florentine*

Loch Bar Float - *not your father's alcoholic root beer, vanilla ice cream*
