


LOCH BAR

Raw Bar & Elixirs

In compliance with MD state guidelines and for the safety of our guests, all paper menus are disposed after each use.

To view our full wine and cocktail list, please visit LochBar.com, or scan the code provided



SOUP

- MARYLAND CRAB**CUP \$8 BOWL \$14
mixed vegetable medley, purple potato, aromatic broth
- CREAM OF CRAB**CUP \$8 BOWL \$14
jumbo lump crab meat, leeks, cream, sherry

SALADS

- ADD: CHICKEN \$5. SHRIMP \$9. SALMON \$12. TUNA \$15
- CLASSIC CAESAR** HALF \$10 FULL \$16
baby gem, parmesan crisps, boquerones, croutons
- ATLAS FARMS SALAD** \$13
seasonal veggies, rotational selection of cheese, white balsamic vinaigrette
- CHOPPED COBB** \$17
baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing

APPETIZERS

- COLD**
- SCALLOP CEVICHE** \$12
day-boat sea scallop, lime, sweet potato purée, red onion, banana, mango, pepper relish, pepitas, cilantro
- YELLOWFIN TUNA POKE** \$22
avocado, scallion, soy ginger dressing, radish, chili oil
- HOT**
- OYSTERS ROCKEFELLER** 2PC \$8 4PC \$16
creamed spinach, fennel, pernod, parmesan cheese
- FRIED OYSTERS** 2PC \$8 4PC \$16
local oysters served with old bay remoulade
- CHESAPEAKE CRAB DIP** \$24
blue crab, artichoke, white cheddar, gruyère, and smoked gouda, celery, carrots, baguette
- SKIRT STEAK LETTUCE WRAPS** \$24
roseda skirt steak, iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce
- MOULES FRITES** \$19
blue mussels with baguette & shoestring french fries served with your choice of broth:
- BEER MUSSELS** coppa picante, tomato, red onion, spicy beer broth
MAITRE'D garlic, white wine, maitre'd butter

CHARCUTERIE & CHEESE

- PETIT** \$16
Prosciutto di Parma Carolina Moon
Coppa Picante Ewe Calf to be Kidding Me
- GRAND** \$25
Prosciutto di Parma Carolina Moon
Coppa Picante Ewe Calf to be Kidding Me
Iberico Salami Mobay

A customary gratuity of 20% will be added to all parties of 8 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.

SHELLFISH TOWERS

Chef's selection of east & west coast oysters, clams, mussels, shrimp cocktail, alaskan king crab, maine lobster, & crudos.

- PETIT** \$75
6 Oysters ½ Lobster Tail
6 Clams 4 Shrimp Cocktail
3 Mussels
- GRAND** \$175
12 Oysters 6 Shrimp Cocktail
12 Clams Scallop Ceviche
6 Mussels Yellowfin Tuna Poke
1 Lobster Tail 1 King Crab Leg
- ROYAL** \$285
18 Oysters 8 Shrimp Cocktail
12 Clams 2 Scallop Ceviche
9 Mussels 2 Yellowfin Tuna Poke
2 Lobster Tails 2 King Crab Legs

Served with traditional sauces & garnish.

LIVE MAINE LOBSTER

served with drawn butter

MARKET PRICE



SIDES

- PARKER HOUSE ROLLS** \$4
served with maitre'd butter
- BUTTERMILK HUSH PUPPIES** \$8
sweet corn, scallion, remoulade
- FRIED BRUSSELS SPROUTS** \$10
honey sriracha glaze, housemade sriracha salt
- SHOESTRING FRIES** \$6
- SHELLS N' CHEESE** \$12
- MAINE LOBSTER SHELLS N' CHEESE** \$28

BREAKFAST SIDES

- FRUIT** \$5
- BAGEL** \$5
- CROISSANT** \$5
- ENGLISH MUFFIN** \$5
- ROASTED POTATOES** \$5
- BACON** \$5
- HAM** \$5
- SAUSAGE** \$5
- CHICKEN SAUSAGE** \$5

SANDWICHES

Served with choice of spring salad or shoestring french fries

- CRAB GRILLED CHEESE** \$25
gruyère, gouda, taleggio, bacon, tomato, jumbo lump crab imperial
- MAINE LOBSTER ROLL** \$29
kerrygold butter, chives, celery leaf, toasted split-top bun
- MARYLAND CRAB CAKE** \$28
celeriace slaw, pickles, old bay remoulade, toasted kaiser
- LOCH BURGER** \$17
roseda beef, LTO, white cheddar, bread & butter pickles, churchill sauce, kaiser bun
- SALMON WRAP** \$17
prosciutto, sautéed spinach, roasted pepper, basil mayonnaise
- ROASTED TURKEY CLUB** \$16
house oven roasted turkey, roasted garlic aioli, tomato, applewood smoked bacon, avocado, toasted white bread
- CHESAPEAKE CLUB** \$29
crab cake, shrimp salad, fried oyster, roasted garlic aioli, tomato, applewood smoked bacon, gruyère cheese, toasted white bread

ENTREES

- CROISSANT SANDWICH** \$14
tallegio cheese sauce, grilled ham, two eggs any style, toasted crossiant, with oven roasted fingerling potatoes
- FRENCH TOAST** \$15
griddled egg battered, bread pudding, topped with mixed berries, served with old camp whiskey syrup
- EGGS BENEDICT** \$17
toasted english muffin, sautéed spinach, poached egg, cheron sauce, ham, fingerling potatoes, mixed fruit
(Add Maryland Crab \$22 | Add Maine Lobster \$30)
- ROCKY MOUNTAIN EGGS** \$15
crispy potato cake, creamed spinach, three eggs any style, served with mixed fruit
- NDUJA HASH** \$16
crispy idaho potato, red onion, nduja hash, three eggs any style, cheron sauce, served with mixed fruit
- LOCH BAR BREAKFAST** \$14
three eggs any style, choice of meat, served with oven roasted fingerling potatoes & mixed fruit
- SEAFOOD OMELET** \$24
maryland crab, shrimp, gruyere cheese, asparagus, served with oven roasted fingerling potatoes & mixed fruit
- BUILD YOUR OWN OMELET** \$14
two topping omelet served with oven roasted fingerling potatoes & mixed fruit. (Additional toppings \$3)

PROTEIN	CHEESE	VEGETABLES
ham	gruyère	spinach asparagus
bacon	cheddar	tomato roasted red
sausage		red onion bell pepper



WE ARE PROUD TO SUPPORT THE CHESAPEAKE BAY FOUNDATION!
The Chesapeake Bay Foundation recognizes that a major contribution of bay restoration comes from saving and repopulating the native, *Crassostrea virginica*, oysters to help filter algae, pollutants, and sediment. The Atlas Restaurant Group is proud to recycle oyster shells and give a monthly donation to benefit the cause.

SLUSHIES

Frosé.....14
miraval rosé, vodka, strawberry, sugar

Aunt Mel's Bourbon Slushie.....14
buffalo trace, ginger, lemon, orange, sugar

CRUSHES

Substitute Champagne Topper +\$2

Orange Crush.....10
deep eddy's orange, triple sec, squeezed orange, sprite

Grapefruit Crush10
deep eddy's grapefruit, squeezed grapefruit,
simple syrup, sprite

Arnold Palmer10
deep eddy's sweet tea vodka, simple syrup,
squeezed lemon

Baltimore Lemon Stick Crush.....10
deep eddy's lemon vodka, limoncello, lemon juice, sprite

DRAFT BEER

Diamondback Green Machine IPA.....9
6.2% | Baltimore, MD

Evolution Delmarva Pure Pils9
4.8% | Salisbury, MD

Evolution Lot No.6 Double IPA9
8.5% | Salisbury, MD

Guinness Blonde.....9
5.0% | Halethorpe, MD

Heavy Seas Loose Cannon IPA9
7.25% | Baltimore, MD

Hysteria Weight Of The World Amber Ale 9
5.4% | Columbia, MD | *Brewed for Atlas Restaurant Group*

RAR Nanticoke Nectar Citrus IPA.....9
7.4% | Cambridge, MD

RAR Groove City Hefe9
5.2% | Cambridge, MD

Union Skip Jack Pilsner9
5.1% | Baltimore, MD

Union Divine IPA.....9
6.5% | Baltimore, MD

MARYLAND BOTTLED BEER

Flying Dog Raging Bitch8

Flying Dog Blood Line 7

Jailbreak Feed The Monkey.....7

Brewer's Art Resurrection.....7

Evolution Lot #3.....7

National Bohemian.....5

Union Seasonal.....8

BOTTLED BEER

Corona Light.....5

Corona Extra5

Dogfish Head 60 Minute.....8

Dogfish Head 90 Minute.....10

Dogfish Head Namaste8

Not Your Fathers Root Beer.....7

Coors Light5

Michelob Ultra5

Stella Artois5

Bold Rock.....5

CLASSIC COCKTAILS

DAISIES

Margarita 15
el tesoro blanco, cointreau, lime, salt

Sidecar 15
pierre ferrand 1840, cointreau, lemon

Cosmopolitan 13
absolut citron, cointreau, lime, cranberry

Gold Rush 12
buffalo trace, lemon, honey

Paper Plane 12
old grand dad bonded, amaro nonino, aperol, lemon

SOURS

Daiquiri 10
bacardi, lime, sugar

Gimlet 10
tanqueray, lime, sugar

Whiskey Sour 12
buffalo trace, lemon, sugar, egg white

HIGHBALLS

French 75 12
barr hill, lemon, sugar, champagne

Paloma 10
milagro silver, grapefruit, lime, soda

ODDS & ENDS

Mint Julep 12
buffalo trace, mint, sugar

Espresso Martini 13
wheatley, mr. black cold brew liqueur, espresso

MARTINIS

Classic 12
tanqueray, dolin dry, orange bitters, lemon twist

Dry 12
tanqueray, dolin dry, lemon twist, castelvetro olive

Dirty 12
tanqueray, brine, casteltrevano olives

50/50 12
plymouth, dolin dry, orange bitters, lemon twist

COCKTAILS

Old Fashioned 10
old grand dad bonded, demerara, bitters

Sazerac 12
rittenhouse rye, pierre ferrand 1840, demerara,
bitters, absinthe

STIRRED & SPIRIT FORWARD

Manhattan 12
sagamore spirit, carpano antica, bitters

Boulevardier 14
sagamore spirit, cocchi di torino, campari

Negroni 13
bombay sapphire, cocchi di torino, campari

Vieux Carre 12
rittenhouse, pierre ferrand 1840, benedictine, bitters

WINE BY THE GLASS

SPARKLING WINE

Salasar, Brut Cremant, *Limoux, France* 12

Mionetto "Il" Prosecco, *Veneto, Italy* 12

Veuve Clicquot, *Reims, France* 25

Besserat De Bellefon, *Champagne, France*..... 32

SPARKLING ROSE

Gratien & Meyer Brut Rosé, *Loire Valley, France*12

WHITE WINE

Pratsch, Grüner Veltliner, 2018, *Niederosterteich, Austria* 14

Vionta, Albariño, 2017, *Rias, Spain*..... 12

Italo Cescon, Pinot Grigio, 2018, *Veneto, Italy* 11

Hugel, Riesling, 2017, *Alsace, France*..... 15

Maison Philippe Viallet, Savoie Blanc, 2018, *Savoy, France* 11

Wither Hills, Sauvignon Blanc, 2018, *Malborough, New Zealand* 11

Chateau St. Jean, Chardonnay, 2017, *Sonoma County, California* 12

Storypoint, Chardonnay, 2017, *Sonoma County, California* 12

Domaine des Herbauges "Le Chant Baron," 2017, *Loire Valley, France*12

RED WINE

Old Soul, Pinot Noir, 2017, *Lodi, California* 12

Vidal Fleury, Grenache, 2016, *Côtes du Rhone, France* 12

Caldora, Montepulciano, 2017, *Abruzzo, Italy*9

Ernesto Catena Tahuan, Malbec, 2017, *Mendoza, Argentina* 12

Austin Hope, Cabernet Sauvignon, 2018, *Paso Robles, California*..... 18

ROSE WINE

Miraval, Rosé, 2018, *Côtes du Provence, France* 15

Etude Rosé 2019, *Côtes du Provence, France* 13