


# 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](http://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, 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

## 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.

## 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

## 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

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.

## 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  
celeriac 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 ham, 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

**BOH'S FISH N' CHIPS** ..... \$35  
local rockfish, natty boh batter, housemade tartar sauce, english pea puree, brussels sprouts coleslaw, shoestring fries

**SCOTTISH SALMON** ..... \$32  
forest mushroom and leek ragout, basil oil, crispy fried leeks

**CHILEAN SEA BASS BOULLIABAISE** ..... \$45  
saffron rice, tomato broth, mussels, clams, shrimp, grilled crostini, rouille

**MAINE DIVER SCALLOPS** ..... \$44  
purple peruvian potato, romanesco, cauliflower, baby carrots, pickled red pearl onions

**HERB ROASTED HALF CHICKEN** ..... \$29  
barley, roasted butternut squash, green chickpeas, caramelized cipollini onions

**8oz FILET MIGNON** ..... \$48  
roseda farms filet, atlas farms vegetables, port wine bordelaise (add Crab Imperial +\$15)

**MARYLAND CRAB CAKES** ..... \$48  
mixed baby greens, old bay remoulade

## DESSERT

**SMITH ISLAND CAKE** ..... \$12  
an eastern shore tradition. layers of chocolate ganache and yellow cake

**APPLE CRISP** ..... \$12  
brown sugar streusel, bourbon caramel, bourbon ice cream

### 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.



CHESAPEAKE BAY FOUNDATION  
Serving a National Treasure

## CLASSIC COCKTAILS

<b>Paper Plane</b> ..... 14 old grand dad bonded, amaro nonino, aperol, lemon	<b>Boulevardier</b> ..... 14 buffalo trace bourbon, cocchi di torino, campari	<b>Vieux Carre</b> ..... 14 rittenhouse rye, pierre ferrand 1840 cognac, cocchi di torino, benedictine, bitters
<b>Margarita</b> ..... 14 olmea altos plata tequila, pf dry curaçao, lime, salt	<b>French 75</b> ..... 13 bsc shot tower gin, lemon, champagne	<b>Cosmopolitan</b> ..... 14 grey goose citron vodka, pf dry curaçao, lime, cranberry
<b>Mint Julep</b> ..... 14 buffalo trace bourbon, mint, demerara	<b>Paloma</b> ..... 14 casamigos blanco tequila, lime, q grapefruit soda, salt	<b>Sazerac</b> ..... 14 rittenhouse rye, pierre ferrand 1840 cognac, demerara, bitters, absinthe
<b>Sidecar</b> ..... 14 pierre ferrand 1840 cognac, pf dry curaçao, lemon	<b>Old Fashioned</b> ..... 14 buffalo trace bourbon, demerara, bitters	<b>Negroni</b> ..... 14 bombay sapphire gin, cocchi di torino, campari
<b>Gold Rush</b> ..... 13 buffalo trace bourbon, lemon, honey	<b>Daiquiri</b> ..... 13 bacardi rum, lime, rich simple	<b>Espresso Martini</b> ..... 13 wheatley vodka, mr. black cold brew liqueur, espresso
<b>Whiskey Sour</b> ..... 14 old granddad bonded, lemon, rich simple, egg white	<b>Manhattan</b> ..... 14 sagamore rye, carpano antica, bitters	

## CRUSHES *Substitute Champagne Topper +\$2*

<b>Orange Crush</b> ..... 12 deep eddy's orange, triple sec, fresh orange, sprite
<b>Grapefruit Crush</b> ..... 12 deep eddy's ruby red, fresh grapefruit, sprite
<b>Arnold Palmer</b> ..... 12 deep eddy's sweet tea, rich simple, squeezed lemon
<b>Baltimore Lemon Stick Crush</b> ..... 12 deep eddy's lemon, limoncello, lemon juice, sprite, peppermint

## SLUSHIES

<b>Frosé</b> ..... 14 miraval rosé, vodka, strawberry, rich simple
<b>Aunt Mel's Bourbon Slushie</b> ..... 14 buffalo trace bourbon, ginger, lemon, orange, rich simple

## WHISKEY FLIGHTS

<b>Bourbon</b> ..... 36 four roses single barrel, russel's reserve single barrel, weller antique 107, booker's
<b>Jefferson's</b> ..... 48 jefferson's very small batch, jefferson's ocean, jefferson's twin oak, jefferson's pritchard hill
<b>Rye</b> ..... 42 sazerac, willet 4yr, whistlepig 10yr, high west midwinter's night
<b>Sagamore Spirit</b> ..... 42 sagamore rye, sagamore moscatel finish, sagamore double oak, sagamore cask strength
<b>Islay</b> ..... 52 bunnahabhain 12yr, bowmore 12yr, bruichladdich islay barley, laphroaig 10yr
<b>Highland</b> ..... 54 deanston 12yr, oban 14yr, glengoyne 15yr, glendronach 15yr
<b>Speyside</b> ..... 70 balvenie 12yr doublewood, macallan 12yr sherry oak, glenlivet nadurra, aberlour a'bunadh
<b>Ireland</b> ..... 42 slane, teeling single grain, tyrconnel single malt, yellow spot
<b>Japan</b> ..... 52 suntory toki, nikka coffey grain, yamazaki 12yr, hakushu 12yr
<b>The Wolf of Harbor East</b> ..... 450 midleton very rare, highland park 25yr, yamazaki 18yr mizunara, bruichladdich black art 1994

## WINE BY THE GLASS

### SPARKLING WINE

<b>Salasar, Brut Cremant, Limoux, France</b> ..... 12
<b>Mionetto "Il" Prosecco, Veneto, Italy</b> ..... 12
<b>Gratien &amp; Meyer Brut Rosé, Loire Valley, France</b> ..... 12
<b>Veuve Clicquot, Reims, France</b> ..... 25

### WHITE WINE

<b>Italo Cescon, Pinot Grigio, 2019, Veneto, Italy</b> ..... 12
<b>Hugel, Riesling, 2017, Alsace, France</b> ..... 15
<b>Emmolo Sauvignon Blanc, 2019, Napa Valley, California</b> ..... 13
<b>Chateau St. Jean, Chardonnay, 2018, Sonoma County, California</b> ..... 12
<b>Storypoint, Chardonnay, 2017, Sonoma County, California</b> ..... 12
<b>Domaine des Herbauges "Le Chant Baron," 2018, Loire Valley, France</b> ..... 12

### RED WINE

<b>Old Soul, Pinot Noir, 2018, Lodi, California</b> ..... 12
<b>Vidal Fleury, Grenache, 2016, Côtes du Rhone, France</b> ..... 12
<b>Ernesto Catena Tahuan, Malbec, 2018, Mendoza, Argentina</b> ..... 12
<b>Austin Hope, Cabernet Sauvignon, 2018, Paso Robles, California</b> ..... 18

### ROSE WINE

<b>Miraval, Rosé, 2019, Côtes du Provence, France</b> ..... 15
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## DRAFT BEER *Ask your server about seasonal drafts*

<b>Diamondback Green Machine IPA</b> ..... 9
<b>Evolution Delmarva Pure Pils</b> ..... 9
<b>Evolution Lot No.6 Double IPA</b> ..... 9
<b>Guinness Blonde</b> ..... 9
<b>Guinness Stout</b> ..... 9
<b>Heavy Seas Loose Cannon IPA</b> ..... 9
<b>Hysteria Weight Of The World Amber Ale</b> ..... 9
<b>RAR Nanticoke Nectar Citrus IPA</b> ..... 9
<b>RAR Groove City Hefe</b> ..... 9
<b>Monument City 51 Rye</b> ..... 9

## MARYLAND BOTTLED BEER

<b>Flying Dog Raging Bitch</b> ..... 8
<b>Flying Dog Blood Line</b> ..... 7
<b>Jailbreak Feed The Monkey</b> ..... 7
<b>Brewer's Art Resurrection</b> ..... 7
<b>Brewer's Art Birdhouse Pale Ale</b> ..... 7
<b>Evolution Lot #3</b> ..... 7
<b>National Bohemian</b> ..... 5

## BOTTLED BEER

<b>Corona Light</b> ..... 6
<b>Corona Extra</b> ..... 6
<b>Dogfish Head 60 Minute</b> ..... 8
<b>Dogfish Head 90 Minute</b> ..... 10
<b>Dogfish Head Namaste</b> ..... 8
<b>Coors Light</b> ..... 5
<b>Michelob Ultra</b> ..... 5
<b>Stella Artois</b> ..... 5
<b>Bold Rock</b> ..... 5