


# 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 \$6. SHRIMP \$9. SALMON \$12. TUNA \$15

**CLASSIC CAESAR** ..... HALF \$10 FULL \$16  
baby gem, parmesan crisps, boquerones, croutons

**ATLAS FARMS SALAD** ..... \$13  
atlas farms seasonal veggies, chef's 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

**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

**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, house made sriracha salt

**SHOESTRING FRIES** ..... \$6

**SHELLS N' CHEESE** ..... \$12

**MAINE LOBSTER SHELLS N' CHEESE** ..... \$28

## 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  
drawn 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 CHICKEN CLUB** ..... \$16  
oven roasted chicken, applewood smoked bacon, tomato, avocado, roasted garlic aioli, 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, house made tartar sauce, english pea puree, brussels sprouts coleslaw, shoestring fries

**SCOTTISH SALMON** ..... \$32  
black and white sesame seeds, napa cabbage, radicchio, shiitake mushrooms, yuzu soy brown butter

**CHILEAN SEA BASS** ..... \$45  
sugar snap peas, asparagus, artichoke, chanterelle mushrooms

**MAINE DIVER SCALLOPS** ..... \$44  
corn, red bell pepper, sugar snap peas, basil, pickled pearl red onions

**JERK SPICED HALF CHICKEN** ..... \$29  
roasted sweet potatoes, sweet bell peppers, arugula

**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  
layers of chocolate ganache and yellow cake

**LOADED S'MORES BLONDIE** ..... \$12  
chocolate, toasted marshmallow, graham cracker, vanilla 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.

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.

## MODERN CLASSICS

**Russian Spring Punch** ..... 14  
wheatley vodka, lemon, berries, champagne

**Gin-Basil Smash** ..... 14  
bsc shot tower gin, lemon, basil

**Piña Verde** ..... 14  
olmeca altos plata tequila, genepy, lime, pineapple

**Old Cuban**..... 15  
bacardi ocho rum, lime, mint, bitters, champagne

**Kentucky Buck** ..... 15  
buffalo trace bourbon, lemon, strawberry, ginger beer, bitters

**Tantris Sidecar** ..... 16  
pierre ferrand 1840 cognac, calvados, cointreau, chartreuse, lime, pineapple

**Naked & Famous** ..... 15  
banhez ensamble mezcal, chartreuse, aperol, lime

**Gin Blossom** ..... 16  
plymouth gin, blanc vermouth, apricot, orange bitters

**La Perla** ..... 16  
roca patrón reposado, sherry, pear

**Penicillin** ..... 15  
compass box blended scotch, peated scotch, lemon, ginger, honey

**Mr. Brown**..... 16  
elijah craig bourbon, coffee liqueur, vanilla, bitters

**Black Manhattan** ..... 16  
sagamore spirit rye, averna, bitters

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

**Orange Crush** ..... 12  
deep eddy's orange, triple sec, fresh orange, sprite

**Grapefruit Crush** ..... 12  
deep eddy's ruby red, fresh grapefruit, sprite

**Arnold Palmer** ..... 12  
deep eddy's sweet tea, rich simple, fresh lemon

**Baltimore Lemon Stick Crush** ..... 12  
deep eddy's lemon, limoncello, lemon juice, sprite, peppermint

## SLUSHIES

**Frosé** ..... 16  
rosé wine, vodka, strawberry, rich simple

**Aunt Mel's Bourbon Slushie**..... 16  
buffalo trace bourbon, ginger, lemon, orange, rich simple

## WHISKEY FLIGHTS

**Bourbon**..... 40  
four roses small batch      maker's 46  
russel's reserve single barrel      booker's

**Jefferson's**..... 48  
jefferson's very small batch      jefferson's old rum cask  
jefferson's ocean      jefferson's pritchard hill

**Rye**..... 42  
sazerac      whistlepig 10yr  
willett 4yr      pikesville

**Sagamore Spirit**..... 42  
sagamore rye      sagamore double oak  
sagamore moscatel finish      sagamore cask strength

**Japan** ..... 60  
suntory toki      yamazaki 12yr  
mars iwai tradition      nikka yoichi

**Compass Box** ..... 52  
great king st. artist's blend      the spice tree  
hedonism      the story of the spaniard

**Highlands** ..... 56  
glengoyne 15yr      glendronach 15yr  
dalmore 12yr      oban 14yr

**Islay** ..... 60  
bunnahabhain 18yr      bruichladdich islay barley  
bowmore 12yr      laphroaig 10yr

## WINE BY THE GLASS

### SPARKLING WINE

Salasar, Brut Cremant, *Limoux, France* ..... 13

Gruet Brut Méthode Champenoise, *New Mexico, US* ..... 13

Gratien & Meyer Brut Rosé, *Loire Valley, France* ..... 13

Taittinger Brut la Française NV, *Reims, France* ..... 25

### WHITE WINE

Italo Cescon, Pinot Grigio, 2019, *Veneto, Italy* ..... 13

Chateau St. Jean, Chardonnay, 2018, *Sonoma County, California* ..... 13

Storypoint, Chardonnay, 2017, *Sonoma County, California* ..... 13

Emmolo Sauvignon Blanc, 2019, *Napa Valley, California* ..... 13

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

### RED WINE

Old Soul, Pinot Noir, 2018, *Lodi, California* ..... 13

Vidal Fleury, Grenache, 2016, *Côtes du Rhone, France* ..... 13

Ernesto Catena Tahuan, Malbec, 2018, *Mendoza, Argentina*..... 13

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

### ROSE WINE

Miraval, Rosé, 2019, *Côtes du Provence, France* ..... 15

## DRAFT BEER *Ask your server about seasonal drafts*

Diamondback "Green Machine" IPA ..... 8

Evolution Delmarva Pure Pils ..... 8

Evolution Lot No.6 Double IPA ..... 8

Guinness Blonde..... 8

Guinness Stout..... 8

Heavy Seas Loose Cannon IPA ..... 8

Hysteria Weight Of The World Amber Ale ..... 8

RAR Nanticoke Nectar Citrus IPA..... 8

RAR Groove City Hefe ..... 8

Monument City 51 Rye ..... 8

## BOTTLED BEER

Bold Rock ..... 5

Coors Light ..... 6

Corona Extra ..... 6

Corona Light..... 6

Dogfish Head 90 Minute..... 10

Evolution Lot #3..... 7

Heavy Seas Hazy Cannon ..... 7

Michelob Ultra ..... 6

National Bohemian ..... 5

Stella Artois ..... 6

Troeg's Dreamweaver ..... 7

Victory Sour Monkey..... 7

White Claw..... 8