

# LOCH BAR

Raw Bar & Elixirs

## SOUP

**MARYLAND CRAB** ..... CUP \$9 BOWL \$15  
mixed vegetable medley, purple potato, aromatic broth

**CREAM OF CRAB** ..... CUP \$9 BOWL \$15  
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** ..... \$14  
day-boat sea scallop, lime, sweet potato purée, red onion, banana, mango, pepper relish, pepitas, cilantro

**YELLOWFIN TUNA POKE** ..... \$24  
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** ..... \$28  
blue crab, artichoke, white cheddar, gruyère, and smoked gouda, celery, carrots, baguette

**TENDERLOIN LETTUCE WRAPS** ..... \$26  
tenderloin pieces, 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** ..... \$29  
gruyère, gouda, taleggio, bacon, tomato, jumbo lump crab imperial

**MAINE LOBSTER ROLL** ..... \$35  
drawn butter, chives, celery leaf, toasted split-top bun

**MARYLAND CRAB CAKE** ..... \$28  
celeriac slaw, pickles, old bay remoulade, toasted kaiser

**LOCH BURGER** ..... \$19  
roseda beef, LTO, white cheddar, bread & butter pickles, churchill sauce, kaiser bun

**SALMON WRAP** ..... \$18  
prosciutto ham, sautéed spinach, roasted pepper, basil mayonnaise

**ROASTED CHICKEN CLUB** ..... \$17  
oven roasted chicken, applewood smoked bacon, tomato, avocado, roasted garlic aioli, toasted white bread

**CHESAPEAKE CLUB** ..... \$32  
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** ..... \$31  
roasted sweet potatoes, sweet bell peppers, arugula

**8oz FILET MIGNON** ..... \$50  
roseda farms filet, atlas farms vegetables, port wine bordelaise (add Crab Imperial +\$15)

**MARYLAND CRAB CAKES** ..... \$54  
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

**SEMI-FREDDO** ..... \$12  
macarated berries, honey granola



**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.

# CRAB CAKE DELIVERY

*now available!*

Enjoy your favorite jumbo lump Maryland crab cakes anywhere. Loch Bar now ships our signature Maryland crab cakes overnight nationwide. Perfect gifts for birthdays, holidays, gifts, and special occasions.

*Visit [LochBar.com](http://LochBar.com) to place your order!*

## ABOUT US

Atlas Restaurant Group is a national hospitality group founded in 2012 with the opening of Ouzo Bay in Baltimore's Harbor East neighborhood. With wild success, owners Alex & Eric Smith branched to South Florida and Houston, TX. This classic seafood tavern features one of the region's largest raw bars and whiskey selections in Baltimore with a wide offering of local craft beers and handcrafted cocktails that can be enjoyed with live music from local musicians 7 days-a-week!

## WINNER. WINNER. LOBSTER DINNER!

Named **BEST LOBSTER ROLL** in the 2017 Baltimore Magazine's Best of Baltimore issue

Voted **TOP 15 LOBSTER ROLLS IN THE COUNTRY** by Tasting Table

## BRUNCH

Every Sunday from 11:30am-3:00pm

## HOURS

Sunday-Wednesday 11:30am-12am  
Thursday-Saturday 11:30am-2:00am

## BOOK RESERVATIONS ONLINE

[LochBar.com](http://LochBar.com)

## HAVE YOU MET OUR SISTERS?



Italian  
**DISCO**  
PIZZERIA · BAR · RISTORANTE

the  
**ADMIRAL'S CUP**



Tagliata

OUZO  
BEACH

PERENNIAL



MAXIMÓN

AZUMÍ

CUNNINGHAM'S  
CAFE & BAKERY



Mizner Park | Boca Raton, FL  
River Oaks District | Houston, TX

