

# 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

**FRENCH ONION** ..... \$13  
rich beef broth, caramelized onions, melted gruyère

## 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  
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** ..... \$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

### 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** ..... \$28  
blue crab, artichoke, white cheddar, gruyère, and smoked gouda,  
celery, carrots, baguette

**TENDERLOIN LETTUCE WRAPS** ..... \$26  
tenderloin pieces, iceberg lettuce cups, korean bbq marinade,  
cucumber, daikon kimchi, ssamjang dipping sauce

**MOULES FRITES** ..... \$19  
blue mussels with baguette & 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  
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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.

<b>PETIT</b> ..... \$90	
6 Oysters	½ Lobster Tail
6 Clams	4 Shrimp Cocktail
6 Mussels	
<b>GRAND</b> ..... \$185	
12 Oysters	6 Shrimp Cocktail
12 Clams	Scallop Ceviche
9 Mussels	Yellowfin Tuna Poke
1 Lobster Tail	1 King Crab Leg
<b>ROYAL</b> ..... \$295	
18 Oysters	8 Shrimp Cocktail
12 Clams	2 Scallop Ceviche
12 Mussels	2 Yellowfin Tuna Poke
2 Lobster Tails	2 King Crab Legs

*Served with traditional sauces & garnish.*

## SANDWICHES

Served with choice of spring salad or french fries

**CRAB GRILLED CHEESE** ..... \$29

gruyère, gouda, bacon, tomato, jumbo lump  
crab imperial

**MAINE LOBSTER ROLL** ..... \$39

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

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

**CROISSANT SANDWICH** ..... \$14

tallegio cheese sauce, grilled ham, two eggs any style, toasted  
croissant, 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** ..... \$26

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**  
ham  
bacon  
sausage

**CHEESE**  
gruyère  
cheddar

**VEGETABLES**  
spinach  
tomato  
red onion  
asparagus  
roasted red  
bell pepper

## BREAKFAST SIDES

**FRUIT** ..... \$5

**BAGEL** ..... \$5

**CROISSANT** ..... \$5

**ENGLISH MUFFIN** ..... \$5

**ROASTED POTATOES** ..... \$5

**BACon** ..... \$5

**HAM** ..... \$5

**SAUSAGE** ..... \$5

**CHICKEN SAUSAGE** ..... \$5

## 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.



# 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](#) 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](#)

## HAVE YOU MET OUR SISTERS?



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