

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 \$17
baby gem, parmesan crisps, boquerones, croutons

ATLAS FARMS SALAD \$15
atlas farms seasonal veggies, chef's selection of cheese, white balsamic vinaigrette

CHOPPED COBB \$19
baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing

APPETIZERS

SCALLOP CEVICHE \$18
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 \$29
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 \$22
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

SHELLFISH TOWERS

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

PETIT \$98

6 Oysters ½ Lobster Tail
6 Clams 4 Shrimp Cocktail
6 Mussels

GRAND \$192

12 Oysters 6 Shrimp Cocktail
12 Clams Scallop Ceviche
9 Mussels Yellowfin Tuna Poke
1 Lobster Tail 1/2 King Crab Leg

ROYAL \$295

18 Oysters 8 Shrimp Cocktail
12 Clams 2 Scallop Ceviche
12 Mussels 2 Yellowfin Tuna Poke
2 Lobster Tails 1 King Crab Leg

Served with traditional sauces & garnish.

CHARCUTERIE & CHEESE

PETIT \$19

Prosciutto di Parma Carolina Moon
Coppa Picante Ewe Calf to be Kidding Me

GRAND \$28

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

SHELLS N' CHEESE \$14

ADD LOBSTER + \$22

FRIED BRUSSELS SPROUTS \$12

honey sriracha glaze, house made sriracha salt

PARKER HOUSE ROLLS \$6

served with maitre'd butter

BUTTERMILK HUSH PUPPIES \$9

sweet corn, scallion, remoulade

FRENCH FRIES \$8

SANDWICHES

CHOICE OF SPRING SALAD OR FRENCH FRIES

CRAB GRILLED CHEESE \$34

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

MAINE LOBSTER ROLL \$42

drawn butter, chives, celery leaf, toasted split-top bun

MARYLAND CRAB CAKE \$32

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 \$18

oven roasted chicken, applewood smoked bacon, tomato, avocado, roasted garlic aioli, toasted white bread

CHESAPEAKE CLUB \$37

crab cake, shrimp salad, fried oyster, roasted garlic aioli, tomato, applewood smoked bacon, gruyère cheese, toasted white bread

ENTREES

BOH'S FISH N' CHIPS \$36

hake fillet, natty boh batter, house made tartar sauce, english pea puree, celeriac slaw, french fries

SCOTTISH SALMON \$34

harissa spice, tabbouleh salad, cucumber mint purée

HERB SEARED GULF GROUPE \$36

porcini fregola, snow pea, oyster mushroom, spring onion purée

PAN SEARED SEA SCALLOPS \$44

red & golden beet, baby carrot, asparagus, blood orange gastrique

JERK SPICED HALF CHICKEN \$32

roasted sweet potatoes, sweet bell peppers, arugula

8oz FILET MIGNON \$54

roseda farms filet, atlas farms vegetables, port wine bordelaise

ADD CRAB IMPERIAL +\$20

ADD CRABCAKE +\$26

MARYLAND CRAB CAKES \$64

mixed baby greens, old bay remoulade

DESSERT

SMITH ISLAND CAKE \$14

layers of chocolate ganache and yellow cake

LOADED S'MORES BLONDIE \$14

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

CARAMEL APPLE CHEESECAKE \$14

vanilla cheesecake, cinnamon apples, burnt cinnamon caramel, buckwheat streusel

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
Saving a National Treasure

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 11am-3pm

HOURS

Monday-Wednesday 11:30am-12am

Thursday 11:30am-2:00am

Friday-Saturday 11am-2:00am

Sunday 11am-12am

BOOK RESERVATIONS ONLINE

LochBar.com

HAVE YOU MET OUR SISTERS?



Mizner Park | Boca Raton, FL
River Oaks District | Houston, TX
Avenue of the Arts | Philadelphia, PA
(Coming Soon!)