



FOUR SEASONS HOTEL
HARBOR EAST

LOCH BAR

Raw Bar & Elixirs

BALTIMORE,
MARYLAND

APPETIZERS

SCALLOP CEVICHE*

U-10 day-boat sea scallop, yuzu, radish, red onion, snap peas, micro cilantro, black garlic gel, red pepper fresno coulis · 19

YELLOWFIN TUNA POKE*

avocado, scallion, soy ginger dressing, radish, chili oil · 26

MOULES FRITES

blue mussels with baguette & french fries served with your choice of broth · 25

MAITRE'D GARLIC, WHITE WINE, MAITRE'D BUTTER

BEER MUSSELS COPPA PICANTE, TOMATO, RED ONION, SPICY BEER BROTH

TENDERLOIN LETTUCE WRAPS

tenderloin pieces, iceberg lettuce cups, korean bbq marinade, cucumber, kimchi, ssamjang dipping sauce · 26

FRIED OYSTERS

local oysters served with old bay remoulade · 6PC 19

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, and smoked gouda, celery, carrots, baguette · 29

CHARCUTERIE & CHEESE

PETIT

Chef's seasonal selection of cheeses and cured meats - two of each · 19

GRAND

Chef's seasonal selection of cheeses and cured meats - three of each · 28

SEAFOOD TOWERS

PETIT

6 oysters, 6 clams, 6 mussels, 4 shrimp cocktail, half lobster tail · 98

GRAND

12 oysters, 12 clams, 9 mussels, 6 shrimp cocktail, 1 lobster tail, scallop ceviche, yellowfin tuna poke, 1 king crab leg · 192

ROYAL

18 oysters, 12 clams, 12 mussels, 8 shrimp cocktail, 2 scallop ceviche, 2 lobster tails, 2 yellowfin tuna poke, 2 king crab legs · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



SOUPS

MARYLAND CRAB

mixed vegetable medley, purple potato, aromatic broth
CUP 9 | BOWL 15

CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry
CUP 9 | BOWL 15

FRENCH ONION

rich beef broth, caramelized onions, melted gruyère · 14

SALADS

CLASSIC CAESAR

baby gem, parmesan crisps, boquerones, croutons · 18

ATLAS FARMS SALAD

seasonal selection of vegetables from atlas farms · 16

CHOPPED COBB

baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing · 21

LOBSTER SALAD

boston lettuce, fresh lobster, yuzu vinaigrette, snap peas, radish, cherry tomatoes, red onion · 30

ADD A PROTEIN

CHICKEN +6 · SALMON +12(4oz)
+24(8oz) · SHRIMP +15 TUNA +15 ·
STEAK +26

CROISSANT SANDWICH

tallegio cheese sauce, grilled ham, two eggs any style, toasted crossiant, with oven roasted fingerling potatoes · 17

FRENCH TOAST

griddled egg battered, bread pudding, topped with mixed berries, served with old camp whiskey syrup · 17

EGGS BENEDICT

toasted english muffin, sautéed spinach, poached egg, cheron sauce, ham, fingerling potatoes, mixed fruit · 19
ADD MARYLAND CRAB 22 | ADD MAINE LOBSTER 30

NDUJA HASH

crispy idaho potato, red onion, nduja hash, cheron sauce, three eggs any style, served with mixed fruit · 18

LIVE MAINE LOBSTER

with drawn butter · MKT



ENTREES

ROCKY MOUNTAIN EGGS

crispy potato cake, creamed spinach, three eggs any style, served with mixed fruit · 17

LOCH BAR BREAKFAST

three eggs any style, choice of meat, with mixed fruit & oven roasted fingerling potatoes · 18

SEAFOOD OMELETTE

maryland crab, blackened shrimp, gruyere, cherry tomatoes, mixed fruit and oven roasted fingerling potatoes · 30

BUILD YOUR OWN OMELETTE

two topping omelet served with oven roasted fingerling potatoes & mixed fruit · 19

ADDITIONAL TOPPINGS +3

PROTEIN

ham
bacon
sausage

CHEESE

gruyère
cheddar

PROTEIN

spinach
tomato
red onion
asparagus
roasted peppers
bell peppers

SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

MAHI-MAHI

blackened mahi-mahi, pickled fresno, lettuce, tomato, sweet dijonnaise · 24

MARYLAND CRAB CAKE

celeriac slaw, pickles, old bay remoulade, toasted kaiser · 34

ROASTED CHICKEN CLUB

oven roasted chicken, applewood smoked bacon, tomato, avocado, roasted garlic aioli, toasted white bread · 19

CRAB GRILLED CHEESE

gruyère, gouda, bacon, tomato, lump crab imperial · 34

LOCH BURGER

meats by linz beef, LTO, white cheddar, churchill sauce, bread & butter pickles, kaiser bun · 19

SALMON WRAP

braised kale, roasted pepper, basil mayonnaise · 19

CHESAPEAKE CLUB

crab cake, shrimp salad, fried oyster, garlic aioli, tomato, applewood smoked bacon, gruyère, toasted white bread · 37

MAINE LOBSTER ROLL

drawn butter, chives, celery leaf, toasted split-top bun · 44

SIDES

BRUNCH

FRUIT	6	BACON	5
BAGEL	5	HAM	6
CROISSANT	6	SAUSAGE	6
ENGLISH MUFFIN	6	CHICKEN SAUSAGE	6

SIGNATURE

SHELLS N' CHEESE LOBSTER +22	15
PARKER HOUSE ROLLS maitre'd butter	6
BUTTERMILK HUSHPUPPIES corn, scallion, remoulade	10
FRIED BRUSSEL SPROUTS honey sriracha	14
SHOESTRING FRIES	9

GRATUITY · A customary gratuity of 20% will be added to parties of 8 or more guests.

ALLERGIES · 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.



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
Sustains a National Treasure