



FOUR SEASONS HOTEL  
HARBOR EAST

# LOCH BAR

Raw Bar & Elixirs

BALTIMORE,  
MARYLAND

## OYSTERS

**OYSTERS ROCKEFELLER** *creamed spinach, parmesan, fennel, pernod* · 6PC 19

**FRIED OYSTERS** *local oysters served with old bay remoulade* · 6PC 19



## 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

### MOULES FRITES

*blue mussels with baguette & french fries served with 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

*meats by linz tenderloin, cucumber, lettuce, daikon kimchi, korean bbq marinade, ssamjang dipping sauce* · 26

### CHESAPEAKE CRAB DIP

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

### YELLOWFIN TUNA POKE\*

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

## 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

## 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

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

## SIDES

**FRIED BRUSSEL SPROUTS** *honey sriracha* . . . . . 14

**BUTTERMILK HUSHPUPPIES** *corn, scallion, remoulade* . . . 10

**PARKER HOUSE ROLLS** *maitre'd butter* . . . . . 6

**FRENCH FRIES** . . . . . 9

**SHELLS N' CHEESE** *ADD LOBSTER +22* . . . . . 15

### PAN SEARED CHILEAN SEA BASS

*asparagus and fava bean ragout, roasted fingerling potatoes, chimichurri* 44

### BOH'S FISH N' CHIPS

*hake fillet, beer batter, dill tartar sauce,, celeriac slaw, french fries* · 36

### SCOTTISH SALMON

*israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetrano olives, saffron butter, pei mussels* · 36

### MARYLAND CRAB CAKES

*old bay remoulade, choice of fries or salad* · 66

### MAHI-MAHI

*blackened mahi-mahi, pickled fresno, lettuce, tomato, sweet dijonaise* · 24

### 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

### MARYLAND CRAB CAKE

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

### SMITH ISLAND CAKE

*layers of chocolate ganache and yellow cake* · 14

## ENTREES

### U-10 SEARED SCALLOPS

*spring succotash, pea puree* · 46

### JERK SPICED HALF CHICKEN

*mashed sweet potatoes, sauteed kale* · 36

### 8oz BLACK ANGUS FILET MIGNON

*meats by linz filet, atlas farms vegetables, port wine bordelaise* · 59  
ADD CRAB IMPERIAL 15 | ADD CRABCAKE 26

### LIVE MAINE LOBSTER

*with drawn butter* · MKT



## SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

### ROASTED CHICKEN CLUB

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

## DESSERTS

### STRAWBERRY CHEESECAKE

*vanilla cheesecake, fresh strawberries, strawberry mousse* · 14

### LOADED SMORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream* · 14



**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.

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.