



FOUR SEASONS HOTEL
HARBOR EAST

LOCH BAR

Raw Bar & Elixirs

BALTIMORE,
MARYLAND

OYSTERS

OYSTERS ROCKEFELLER *creamed spinach, parmesan, fennel, pernod* · 6PC 22

FRIED OYSTERS *local oysters served with old bay remoulade* · 6PC 22



APPETIZERS

SHRIMP CEVICHE*

shrimp, agua chile, grapefruit, orange, red onion, micro cilantro · 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 · 28

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 cheese and cured meats - two of each · 19

GRAND

Chef's seasonal selection of cheese 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

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

SIDES

FRIED BRUSSEL SPROUTS *honey sriracha* 14

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

PARKER HOUSE ROLLS *maitre'd butter* 6

FRENCH FRIES 10

SHELLS N' CHEESE *ADD LOBSTER +22* 15

SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

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 · 20

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 · 20

ENTREES

PAN SEARED CHILEAN SEA BASS

roasted fingerlings, brussels, shiitakes, red onion, jalapenos, chimichurri · 46

BOH'S FISH N' CHIPS

catfish filet, natty boh batter, dill tartar sauce, celeriac slaw, french fries · 36

SCOTTISH SALMON

israeli couscous risotto, over-dried heirloom cherry tomatoes, castelvetro olives, saffron butter, pei mussels · 38

MARYLAND CRAB CAKES

old bay remoulade, choice of fries or salad · 66

GRATUITY · A customary gratuity of 20% will be added to parties of 6 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.

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, lobster tail, king crab leg, yellowfin tuna poke, scallop ceviche · 192

ROYAL

18 oysters, 12 clams, 12 mussels, 8 shrimp cocktail, 2 scallop ceviche, maine lobster, 2 lobster tail, 2 yellowfin tuna poke · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



SALMON WRAP

blackened salmon, pickled fresnos, tomato, lettuce, sweet dijonaise · 20

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

U-10 SEARED SCALLOPS

braised cannellini beans, bacon, gremolata · 48

PAN-SEARED HALF CHICKEN

coffee maple glazed half chicken and roasted root vegetables · 38

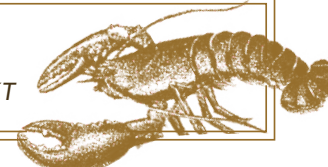
8oz BLACK ANGUS FILET MIGNON

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



WE ARE PROUD TO SUPPORT THE CHESAPEAKE BAY

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 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