



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

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, shrimp ceviche · 192

ROYAL

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

**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. 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

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

SALMON WRAP

blackened salmon, pickled fresnos, tomato, lettuce, sweet dijonnaise · 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

ENTREES

SEARED ROCKFISH

fish stew, andouille sausage, lump crabmeat, tomatoes, corn, fingerling potatoes 36

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 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 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