FOUR SEASONS HOTEL HARBOR EAST



BALTIMORE, MARYLAND

SEAFOOD TOWER

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, shrimp ceviche,

yellowfin tuna poke, 1 king crab leg · 192

ROYAL 18 oysters, 12 clams, 12 mussels, 8 shrimp coktail, 2 shrimp ceviche, 2 lobster tails,

2 yellowfin tuna poke, 2 king crab legs · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH

APPETIZERS

TENDERLOIN LETTUCE WRAPS

FRIED OYSTERS

CHESAPEAKE CRAB DIP

meats by linz tenderloin, lettuce, korean bbg marinade,

cucumber, daikon kimchi, ssamjang dipping sauce · 28

local oysters served with old bay remoulade · 6PC 22

blue crab, artichoke, white cheddar, gruyère,

and smoked gouda, celery, carrots, baguette \cdot 29

SHRIMP CEVICHE*

shrimp, agua chile, grapefruit, orange, red onion, micro cilantro, black pepper · 19

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

PASTRAMI CURED SALMON

house cured pastrami salmon, sourdough toast, herb cream cheese, pickled onions, micro celery, crispy capers 19

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 gruyére · 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,

FRENCH TOAST griddled bread pudding, topped with apples, cinnamon ice cream, and maple syrup · 18

EGGS BENEDICT

MARYLAND CRAB CAKE

ROASTED CHICKEN CLUB

CRAB GRILLED CHEESE

LOCH BURGER

toasted english muffin, sautéed spinach, poached egg, choron sauce, ham, breakfast potatoes, mixed fruit \cdot 19 ADD MARYLAND CRAB 22 ADD MAINE LOBSTER 30

NDUJA HASH nduja, crispy idaho potatoes, sofrito, and three eggs your style $\cdot\,20$

SHRIMP AND GRITS shrimp, sofrito, tomato, blackening seasoning, pickled fresnos · 26



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

oven roasted chicken, applewood smoked bacon, tomato,

avocado, roasted garlic aioli, toasted white bread · 20

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

meats by linz beef, LTO, white cheddar, churchill sauce,

bread & butter pickles, kaiser bun · 20

ENTREES LOCH BAR BREAKFAST

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

SEAFOOD OMELETTE

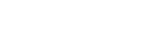
maryland crab, blackened shrimp, gruyere, cherry tomatoes, served with mixed fruit and roasted breakfast potatoes \cdot 30

MEATY OMELETTE

ham, bacon, pork sausage, chicken sausage, and cheddar cheese served with mixed fruit and roasted breakfast potatoes 20

VEGETABLE OMELETTE

red onion, tomato, jalapeno, red peppers, and spinach, served with mixed fruit and roasted breakfast potatoes .16



SANDWICHES

avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing · 21

> ADD A PROTEIN CHICKEN $+6 \cdot$ SALMON $+12(40z) +24(80z) \cdot$ SHRIMP +15 TUNA +15 · STEAK +26

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.



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

— BRUNCH — GRITS 6 HAM 6 CROISSANT...... 6 SAUSAGE 6 ENGLISH MUFFIN 6 CHICKEN SAUSAGE . . . 6

CHOICE OF SPRING SALAD OR FRENCH FRIES

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

CROISSANT SANDWICH

tallegio cheese sauce, grilled ham, two eggs any style, toasted crossiant ·17

SIDES

SIGNATURE	
SHELLS N' CHEESE LOBSTER +22	
PARKER HOUSE ROLLS maitre'd butter	
BUTTERMILK HUSHPUPPIES corn, scallion, remoulade 10	
FRIED BRUSSEL SPROUTS honey sriracha	
FRENCH FRIES	