



FOUR SEASONS HOTEL
HARBOR EAST

LOCH BAR

Raw Bar & Elixirs

BALTIMORE,
MARYLAND

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 & 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

beef broth, caramelized onions, melted gruyère · 14

SALADS

CLASSIC CAESAR

baby gem, parmesan crisps, anchovies, croutons · 18

ATLAS FARM SALAD

seasonal selection of vegetables · 16

CHOPPED COBB

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

LOBSTER SALAD

boston lettuce, red wine vinaigrette, red onion,
watermelon radish, cherry tomato, shaved yellow
beets · 32

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

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, lime supremes, watermelon
radish, red onion, micro cilantro · 19

TENDERLOIN LETTUCE WRAPS

meats by linz tenderloin, cucumber, lettuce, daikon
kimchi, korean bbq, ssamjang dipping sauce · 28

YELLOWFIN TUNA POKE*

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

CHESAPEAKE CRAB DIP

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

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

Charcuterie & Cheese

PETIT

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

GRANDE

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

ENTREES

PAN SEARED CHILEAN SEA BASS

asparagus and fava bean ragout, roasted fingerlings,
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, castelvetrano olives, saffron butter, pei
mussels · 38

MARYLAND CRAB CAKES

old bay remoulade CHOICE OF FRIES OR SALAD · 66

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

SEARED PORK BAHN MI

brined seared pork loin, pickled vegetables, yuzu aioli,
cucumber, micro cilantro · 19

DESSERTS

SMITH ISLAND CAKE

layers of chocolate ganache and
yellow cake · 14

BLUEBERRY CHEESECAKE

vanilla cheesecake, blueberry compote,
lemon mousse · 14

LOADED SMORES BLONDIE

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

STRIPED BASS STEW

seared rockfish, crab, andouille sausage, fingerling
potato, tomato, corn · 36

PAN-SEARED AIRLINE CHICKEN BREAST

chipotle glazed chicken, yuca mash, corn salsa · 38

8OZ BLACK ANGUS FILET MIGNON

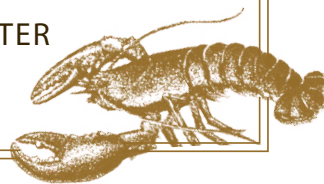
meats by linz filet, atlas farms vegetables,
port wine bordelaise · 59

ADD CRAB IMPERIAL +15 | ADD CRABCAKE +26

LIVE MAINE LOBSTER

with drawn butter

MKT



ROASTED CHICKEN CLUB

oven roasted chicken, applewood smoked bacon, tomato,
avocado, roasted garlic aioli, toasted white bread · 20

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



CHESAPEAKE BAY
FOUNDATION
Sustainer & National Treasures

WEAREPROUDTOSUPPORTTHECHESAPEAKEBAYFOUNDATION!

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. | FACILITY FEE · A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge. | 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.