



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 HUSHPUPIES *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

MOULES FRITES

blue mussels with baguette & french fries 25

MAITRE'D GARLIC, WHITE WINE, MAITRE'D BUTTER

BEER MUSSELS COPPA PICANTE, TOMATO, RED ONION, SPICY BEER BROTH

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

GRILLED LAMB KEBABS

marinated lamb, frisee, watermelon radish,
shaved yellow beets, chimichurri · 20

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

hake 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

GRILLED ROCKFISH

farro salad, vierge, micro celery, grilled lemon · 36

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

GRILLED SHRIMP BANH MI

pickled vegetables, yuzu aioli, cucumber,
micro cilantro · 26

GRILLED AIRLINE CHICKEN BREAST

chipotle glazed chicken, sweet potato puree, 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

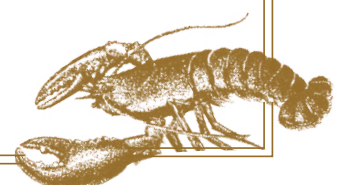
CONFIT DUCK LEGS

fried duck legs, arugula, almonds,
cherry mostarda · 55

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 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



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. | **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.