

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

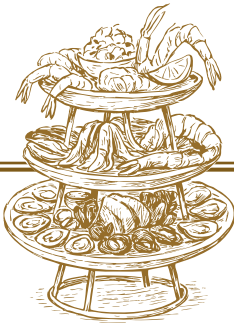
### Grand

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



## 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

grilled beef tenderloin, cucumber, lettuce, daikon  
kimchi, korean bbq, samjang dipping sauce · 28

### SNOW CRAB CLAWS

de jonghe butter crust, lemon · 33

### GRILLED LAMB SKEWERS

herb-marinated lamb, frisée,  
watermelon radish, chimichurri · 20

### 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

### 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

## 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

## SOUPS

### MARYLAND CRAB

mixed vegetable medley, purple potato,  
aromatic broth

CUP 9 | BOWL 15

### CREAM OF CRAB SOUP

lump crab meat, cream, sherry

CUP 9 | BOWL 15

### FRENCH ONION

beef broth, caramelized onions, melted gruyère · 14

## SALADS

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

### CLASSIC CAESAR

baby gem, parmesan crisps, anchovies, croutons · 18

### WATERMELON SALAD

tomato, cucumber, shaved red onion,  
barrel aged feta, mint, aged balsamic · 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

## 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

### 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.



## ENTRÉES

### PAN SEARED CHILEAN SEA BASS

asparagus and fava bean ragout, roasted  
fingerling potatoes, chimichurri · 46

### BOH'S FISH N' CHIPS

wild north atlantic hake, natty boh batter,  
dill tartar sauce, celeriac slaw, french fries · 36

### SCOTTISH SALMON

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

### GRILLED ROCKFISH

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

### FRIED SOFT SHELL CRAB

celeriac slaw, tartar sauce, french fries

SINGLE 35 | DOUBLE 70

## SANDWICHES

SERVED WITH YOUR CHOICE OF A SPRING SALAD OR FRENCH FRIES

### CRAB GRILLED CHEESE

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

### LOCH BURGER

roseda farms angus beef, shredded lettuce,  
tomato, red onion, white cheddar, churchill sauce,  
bread & butter pickles, kaiser bun · 20

### MARYLAND CRAB CAKE

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

### SHRIMP SALAD SANDWICH

chives, celery leaf, buttertoasted split-top bun · 24

### MAINE LOBSTER ROLL

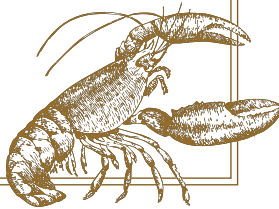
drawn butter, chives, toasted split-top bun · 44

### LIVE MAINE LOBSTER

with drawn butter · MKT

### MAINE LOBSTER TAIL

broiled 6oz tail · 33



### 8OZ BLACK ANGUS FILET MIGNON

seasonal vegetables, port wine bordelaise · 59

CRAB IMPERIAL +15 | CRABCAKE +26 | LOBSTER TAIL +26

### GRILLED AIRLINE CHICKEN BREAST

chipotle glazed chicken, sweet potato purée,  
corn salsa · 38

### MARYLAND CRAB CAKES

old bay remoulade CHOICE OF FRIES OR SALAD · 66

### STEAK FRITES

chargrilled 8oz prime skirt steak, au poivre,  
maitre d' butter · 45

### OVEN-ROASTED CHICKEN CLUB

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

### GRILLED TUNA

grilled bigeye tuna, spicy mayo, hard boiled egg,  
lettuce, tomato, avocado · 30

GRATUITY · A customary gratuity of 20% will be added to all parties of 6 or more. | 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.