SOUP
MARYLAND CRAB........................................... CUP $7 BOWL $12
mixed vegetable medley, fingerling potato, aromatic broth

CREAM OF CRAB........................................... CUP $7 BOWL $12
jumbo lump crab meat, leeks, cream, sherry

SALADS
Chicken $5, Shrimp $8, Tuna $12, Salmon $11, Lobster $19
CLASSIC CAESAR........................................... HALF $8 FULL $15
baby gem, parmesan crisp, anchovy, croutons
CHOPPED COBB........................................... $16
baby gem, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, pumpernickel croutons, buttermilk ranch dressing

STARTERS
BEER MUSSELS
blue mussels with baguette & boardwalk fries served with your
kimchi, ssamjang dipping sauce

SKIRT STEAK LETTUCE WRAPS
served with celery, carrots & baguette

OYSTERS ROCKEFELLER
local oysters served with old bay remoulade

FRIED OYSTERS
spicy key west dipping sauce

CRAB GRILLED CHEESE
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

MAINE LOBSTER ROLL
kerrygold butter, chives, celery leaf, toasted split-top bun

LIVE MAINE LOBSTER
served with drawn butter
MARKET PRICE

SHELLFISH TOWERS
Chef’s selection of east & west coast oysters, clams, mussels, shrimp cocktail, alaskan king crab, maine lobster, & crudos.
PETIT .........................................................+$65
6 Oysters 1 Lobster Cocktail
6 Clams 4 Shrimp Cocktail
3 Mussels

GRAND .........................................................+$125
12 Oysters 6 Shrimp Cocktail
12 Clams Conch Ceviche
6 Mussels Yellowfin Tuna Poke
1 Lobster Cocktail 1 King Crab Leg

ROYAL .........................................................+$225
18 Oysters 8 Shrimp Cocktail
12 Clams 2 Conch Ceviche
9 Mussels Yellowfin Tuna Poke
2 Lobster Cocktail 2 King Crab Legs

Served with traditional sauces & garnish

APPETIZERS
DEVILED EGGS.................................................$9
bacon, chive, truffle, espelette

CONCH CEVICHE...........................................$13
leche de Tigre, tomato, cucumber, red pepper, cilantro, ají amarillo-mango sauce, plantain chips

YELLOWFIN TUNA POKE.....................................$19
avocado, scallion, soy ginger dressing, radish, chili oil

LIVE MAINE LOBSTER ROLL
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

CRAB GRILLED CHEESE
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

MAINE LOBSTER ROLL
kerrygold butter, chives, celery leaf, toasted split-top bun

THE TANK
CAJUN SHRIMP PASTA........................................$26
penne, chicken, andouille sausage, leek, red onion, creamy cajun sauce

SALMON RISOTTO.............................................$30
grilled, squash risotto, delicata squash, roasted mushroom, spiced pepitas, salsa

FLORIDA BLACK GROUPER..................................$36
celery root, roasted fennel, oven dried cherry tomatoes, tumeric vinaiette, pine nuts

MARYLAND CRAB CAKES....................................$40
mixed baby greens, old bay remoulade

THE CHOPS
PRIME BLACK ANGUS STEAK AU POIVRE..............$42
with pommes frites

8oz BLACK ANGUS FILET MIGNON..........................$44
twice-baked potato with bacon, ginger-honey carrots, crispy quinoa, port wine bordelaise (add Crab Imperial +$15)

SUN ‘N TURF (FOR 2)............................................$80
prime 12 oz NY strip, au poivre, miso garlic broiled 1.5 lb lobster, pommes frites

DESSERT
LOADED S‘MORES BLONDIE.................................$10
served with toasted marshmallows

KEY LIME CREME BRULEE..................................$9
A customary gratuity of 20% will be added to all parties of 8 or more guests.

CONSUMER ADVISORY: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

In compliance with Florida state guidelines and for the safety of our guests, all paper menus are shipped after each use.

To view our full cocktail & wine list please visit LochBar.com, or scan the code provided.

SANDWICHES
Served with choice of spring salad or boardwalk fries
LOCH BURGER..................................................+$16
dry-aged beef, LTO, cheddar, pickles, churchill sauce, kaiser bun

ROASTED TURKEY CLUB................................+$16
aoli, tomato, applewood smoked bacon, avocado, pumpernickel

PO BOY.........................................................+$16
choice of shrimp or oyster, brussels sprouts coleslaw, lettuce, tomato, housemade tartar sauce, sriracha aoli

FRIED OYSTERS
spicy key west dipping sauce

CONCH Ceviche
2 Conch Ceviche

SALSA
CAJUN BUTTER MUSSELS
kerrygold butter, chives, celery leaf, toasted split-top bun

MIXED BEERS
CRAB GRILLED CHEESE
jumbo lump crab imperial, gruyère, gouda, bacon, tomato

MARTINI
MAINE LOBSTER ROLL
kerrygold butter, chives, celery leaf, toasted split-top bun

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## SIGNATURE SLUSHIES S12

**Housenmade Frosé**
- rose, vodka, fresh lemon juice, simple syrup, strawberry puree
- (non-alcoholic)

**Bourbon Slushie**
- bourbon, domaine canton ginger liqueur, black tea, fresh lemon juice, orange juice, simple syrup

**Cranberry Crush**
- deep eddy's cranberry, cranberry juice, cherry, soda

## CRUSHES S10

Substitute Champagne Topper $5
Skinny option available for all crushes. Ask your bartender!

**Orange Crush**
- deep eddy's orange, triple sec, squeezed orange, sprite

**Grapefruit Crush**
- deep eddy's grapefruit, half squeezed grapefruit, simple syrup, sprite

**Peach Crush**
- deep eddy's peach, peach nectar, simple syrup, water

**Lemon Crush**
- deep eddy's lemon, simple syrup, sprite

**John Daly**
- deep eddy's sweet tea, squeezed lemon, simple syrup, water

**Cranberry Crush**
- deep eddy's cranberry, cranberry juice, cherry, soda

## CLASSIC COCKTAILS S12

**Loch Bar**
- makers 46 bourbon, honey simple syrup, basil, lemon juice, grapefruit

**Strawberry Blonde**
- tito's vodka, fresh strawberry, lemon juice, simple syrup

**Old Bae**
- illegal joven mezcal, fresh lime juice, honey, old bay, agave, old bay sugar rim

**Lochd & Loaded**
- glengadnaugh gin, Domain Canton ginger liqueur, fresh lemon juice, cucumber, mint, simple syrup

**Woodford Reserve**
- Angel's Envy, Bivonh's Bourbon 90, Four Roses Single Barrel Woodford Reserve Distiller's Select

**Tequila Old Fashioned**
- Milagro tequila, agave, angostura bitters, orange bitters

**Due South Category 5 IPA**
- 6.2% | Miami, FL
- TBBC Gourdes Gone Wild

**Civil Society Fresh IPA**
- 6.2% | Oakland Park, FL
- Funky Buddha Floridian Hefeweizen

**Biscayne Bay Miami Pale Ale**
- 7.6% | Doral, FL
- Der Chancellor, Kolsch

**Broski Passion Fruit Cider**
- 4.5% | Pompano Beach, FL
- Biscayne Bay Miami Pale Ale

**Chalk Hill Chardonnay**
- Sonoma Coast, California
- Milla Vida Pinot Noir

**Don Q Coconut Rum**
- Boreal Coconut Rum, Bacardi, pineapple juice, fresh lime juice, honey, orange juice, simple syrup

**Misunderstood**
- misunderstood ginger whiskey, fresh watermelon, lemon juice, mint, simple syrup

**Tequila Old Fashioned**
- Milagro tequila, agave, angostura bitters, orange bitters

**Hibiki Japanese Harmony**
- Hibiki Japanese Harmony

**JAPANESE WHISKY**
- Hibiki Japanese Harmony
- Nikka Coffey Grain

**SPARKLING ROSE**
- Lucien Albrecht Brut Rosé Blend
- Blush, France

**SPARKLING**
- Ruffino Prosecco
- Italy
- Moet Imperial Brut
- Champagne, France

**WHITE WINE**
- Tiefenbruner Pinot Grigio
- Trentino-Alto Adige, Italy
- Holm Oak Pinot Gris
- Australis, Australia

**WHITE WINE**
- Pine Ridge Chenin Blanc-Viognier Blend
- California
- Vavasour Sauvignon Blanc
- Marlborough, New Zealand

**RED WINE**
- Lange Pinot Noir
- Willamette Valley, Oregon
- Calera Pinot Noir
- Central Coast, California

**RED WINE**
- Niner Wine Estates Red Blend
- Paso Robles, California
- Catena Malbec
- Mendoza, Argentina

## WINE BY THE GLASS

<table>
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## WHISKEY FLIGHTS

**AMERICAN BOURBON**
- Angel's Envy
- Blanton's Bourbon 90
- Four Roses Single Barrel Woodford Reserve Distiller's Select

**ISLAND SCOTCH**
- Isle of Jura 10
- Highland Park 12
- Ledaig 10
- Talisker Storm

**ISLAY SCOTCH**
- Ardbeg 10
- Lagavulin 10
- Lagavulin 12
- Lagavulin 16

**HIGHLAND SCOTCH**
- Glenfarclas 12
- Glenfiddich 12
- Glendronach 12
- Glenfiddich 15

**SPEYSIDE SCOTCH**
- Aberlour 12
- Glenfiddich 12
- Glenlivet 12
- Macallan 12 Sherry Cask

**JAPANESE WHISKY**
- Hibiki Japanese Harmony
- Nikka Coffey Grain

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<td>Miller Lite</td>
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<td>Stella Artois</td>
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<td>St. Bernardus Abt 12</td>
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<td>Duchesse de Bourgogne</td>
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## Signature Slushies S12

Housemade Frosé
- rose, vodka, fresh lemon juice, simple syrup, strawberry puree
- (non-alcoholic)

Bourbon Slushie
- bourbon, domaine canton ginger liqueur, black tea, fresh lemon juice, fresh orange juice, simple syrup

Cranberry Crush
- deep eddy's cranberry, cranberry juice, cherry, soda

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## Rotating Drafts

Please ask for current selection.