

# LOCH BAR

Raw Bar & Elixirs

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

To view our full cocktail & wine list please visit [LochBar.com](http://LochBar.com), or scan the code provided



## 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** ..... \$15  
baby gem, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, pumpernickel croutons, buttermilk ranch dressing

**TOMATO & BURRATA** ..... \$19  
locally made fresh mozzarella, tomato water vinaigrette, arugula pesto, basil, pine nuts

**SEARED TUNA SALAD** ..... \$19  
blackened tuna, shaved cucumbers, spring onion, radish, ginger vinaigrette, sesame-aleppo salt

## APPETIZERS

### COLD

**DEVEILED EGGS** ..... \$9  
bacon, chive, truffle, espelette

**CONCH CEVICHE** ..... \$13  
leche de tigre, tomato, cucumber, red pepper, cilantro, aji amarillo-mango sauce, plantain chips

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

### HOT

**CAJUN CAULIFLOWER** ..... \$11  
cajun battered cauliflower bites, creole mustard

**FRIED PICKLES** ..... \$9  
housemade old fashioned bread & butters, buttermilk dressing

**CONCH FRITTERS** ..... \$13  
spicy key west dipping sauce

**FRIED OYSTERS** ..... 2PC \$7 4PC \$14  
local oysters served with old bay remoulade

**OYSTERS ROCKEFELLER** ..... 2PC \$7 4PC \$14  
creamed spinach, fennel, pernod, parmesan cheese

**CHESAPEAKE CRAB DIP** ..... \$22  
blue crab, artichoke, white cheddar, smoked gouda, gruyère, served with celery, carrots & baguette

**SKIRT STEAK LETTUCE WRAPS** ..... \$19  
iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

**MOULES FRITES** ..... \$21  
blue mussels with baguette & boardwalk fries served with your choice of broth:

**BEER MUSSELS** coppa picante, tomato, red onion, spicy beer broth  
**MAITRE'D** garlic, white wine, maitre'd butter

## 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	2 Yellowfin Tuna Poke
2 Lobster Cocktail	2 King Crab Legs

Served with traditional sauces & garnish

## LIVE MAINE LOBSTER



served with drawn butter

MARKET PRICE

## CHARCUTERIE & CHEESE

**PETIT** ..... \$17

Prosciutto di Parma	Valencay
Coppa Picante	Fourme d'Ambert Bleu

**GRAND** ..... \$25

Prosciutto di Parma	Valencay
Coppa Picante	Manchego
Iberico Salami	Fourme d'Ambert Bleu

## Eastern Shore FRIED CHICKEN

choice of original or spicy nashville  
free range chicken fried in house batter  
served with fries w/ brussel slaw

**HALF CHICKEN** ..... \$21

**WHOLE CHICKEN** ..... \$38



## SIDES

**BOARDWALK FRIES** ..... \$6

**BUTTERMILK HUSH PUPPIES** ..... \$6

**ROASTED ASPARAGUS** ..... \$6

**WHISKEY GLAZED BRUSSEL SPROUTS** ..... \$9

**MAC N' CHEESE** ..... \$9

**LOBSTER MAC & CHEESE** ..... \$26

## 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

aioli, tomato, applewood smoked bacon, avocado, pumpernickel

**PO BOY** ..... \$16

choice of shrimp or oyster, brussels sprouts coleslaw, lettuce, tomato, housemade tartar sauce, sriracha aioli

**CRAB GRILLED CHEESE** ..... \$22

gruyère, gouda, taleggio, bacon, tomato, jumbo lump crab imperial

**MAINE LOBSTER ROLL** ..... \$29

kerrygold butter, chives, celery leaf, toasted split-top bun

**MARYLAND CRAB CAKE** ..... \$25

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

## LUNCH COMBO

Choice of one entrée, side & soft drink below | \$12.00

**HALF ROASTED TURKEY CLUB**

aioli, tomato, applewood smoked bacon, avocado, pumpernickel

**HALF OYSTER PO BOY**

brussel sprouts coleslaw, lettuce, tomato, siracha aioli, housemade tartar sauce

**HALF CRAB GRILLED CHEESE**

gruyere, gouda, taleggio, bacon, tomato, jumbo lump crab imperial

**(2) BEEF SLIDERS**

bacon, cheddar, bread & butter pickles, ranch dressing

**(2) BUFFALO CHICKEN SLIDERS**

lettuce, tomato, ranch dressing

**MAC N CHEESE**

ditalini, taleggio cheese sauce

### COMBO SIDES

**MARYLAND CRAB SOUP (+2)**

mixed vegetable medley, fingerling potato, aromatic broth

**CREAM OF CRAB SOUP (+2)**

jumbo lump crab meat, leeks, cream, sherry

**CAESAR SALAD**

baby gem, parmesan crisp, anchovy, croutons

**MIXED GREEN SALAD**

**BOARDWALK FRIES**



**WE PROUDLY SUPPORT THE FLORIDA OCEANOGRAPHIC SOCIETY!**

The Atlas Restaurant Group is proud to recycle oyster shells and give a monthly donation to benefit the oyster restoration program to preserve oyster reef habitats.

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. **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. If unsure of your risk, consult a physician.

# CRUSHES \$10

Substitute Champagne Topper +\$2  
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, squeezed lemon, simple syrup, sprite

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

**Cranberry Crush**  
deep eddy's cranberry, cranberry juice, combier, soda

# SIGNATURE SLUSHIES \$12

**Housemade Frosé**  
rose, titos, fresh lemon juice, simple syrup, strawberry purée

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

# DRAFT BEER

**Broski Passion Fruit Cider** ..... 7  
4.5% | Pompano Beach, FL

**Biscayne Bay Miami Pale Ale** ..... 7  
7.6% | Doral, FL

**Der Chancellor, Kolsch** ..... 7  
5.3% | Tequesta, FL

**Clutchplate IPA, Prosperity Brewery** ..... 9  
7% | Boca Raton, FL

**Due South Category 5 IPA** ..... 9  
8.5% | Boynton Beach, FL

**Funky Buddha Floridian Hefeweizen** ..... 7  
5.2% | Oakland Park, FL

**Civil Society Fresh IPA** ..... 9  
6.2% | Jupiter, FL

**TBBC Gourdes Gone Wild** ..... 7  
5.5% | Tampa Bay, FL

**Blood Orange Sunset IPA** ..... 8  
6.7% | Miami, FL

**Barrel Monks Witbier** ..... 7  
5.5% | Boca Raton, FL

Rotating drafts. Please ask for current selection.

# BOTTLED BEER

- Coors Light ..... 5
- Corona ..... 5
- Corona Light ..... 5
- Heineken ..... 6
- Heineken Light ..... 6
- Michelob Ultra ..... 5
- Miller Lite ..... 5
- Stella Artois ..... 5
- St. Bernardus Abt 12 ..... 15
- Avery White Rascal ..... 7
- Biscayne Bay Pale Ale ..... 7
- Bitburger Brauerei (*non-alcoholic*) ..... 7
- Cigar City Jai Alai IPA ..... 7
- Duchesse de Bourgogne ..... 15

# CLASSIC COCKTAILS \$12

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

**Strawberry Blonde**  
titos vodka, fresh strawberry, lemon juice, simple syrup

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

**Loched & Loaded**  
glendalough gin, domain canton ginger liqueur, fresh lemon juice, cucumber, mint, simple syrup

**Misunderstood**  
misunderstood ginger whiskey, fresh watermelon, lemon juice, mint, simple syrup, ghost pepper bitters

**Tequila Old Fashioned**  
milagro tequila, agave, angostura bitters, orange bitters

**Red Reef**  
tito's vodka, simple syrup, lime juice, watermelon, fresno chili

**Bocalada**  
don q coconut rum, bacardi, pineapple juice, coco lopez

# WINE BY THE GLASS

## SPARKLING

**Ruffino Prosecco** ..... 10  
Italy

**Moet Imperial Brut** ..... 22  
Champagne, France

## SPARKLING ROSE

**Lucien Albrecht Brut Rosé Blend** ..... 10  
Alsace, France

## WHITE WINE

**Tiefenbruner Pinot Grigio** ..... 12  
Trentino-Alto Adige, Italy

**Holm Oak Pinot Gris** ..... 14  
Tasmania, Australia

**Pine Ridge Chenin Blanc-Viognier Blend** ..... 10  
California

**Vavasour Sauvignon Blanc** ..... 12  
Malborough, New Zealand

**Duckhorn Sauvignon Blanc** ..... 15  
Napa Valley, California

**Legende Chateau Lafite Rothschild** ..... 11  
**Bordeaux Blanc**  
Bordeaux, France

**Frog's Leap Chardonnay** ..... 14  
Napa Valley, California

**Chalk Hill Chardonnay** ..... 14  
Sonoma Coast, California

## RED WINE

**Lange Pinot Noir** ..... 13  
Willamette Valley, Oregon

**Calera Pinot Noir** ..... 15  
Central Coast, California

**Duckhorn Merlot** ..... 19  
Napa Valley, California

**Niner Wine Estates Red Blend** ..... 11  
Paso Robles, California

**Catena Malbec** ..... 10  
Mendoza, Argentina

**Silver Palm Cabernet Sauvignon** ..... 11  
North Coast, California

**Canvasback Duckhorn Cabernet Sauvignon** ... 16  
Columbia Valley, Washington

**Pine Ridge Cabernet Sauvignon** ..... 20  
Napa Valley, California

## ROSÉ WINE

**Chateau Minuty** ..... 12  
Provence, France

# WHISKEY FLIGHTS

**RYE FLIGHT** ..... 32  
Bulleit Rye  
Sagamore Spirit Rye  
High West Double Rye  
Clyde Mays Straigh Rye

**IRISH WHISKEY** ..... 42  
Connemarra 12  
Redbreast 12  
Green Spot  
Glendalough

**AMERICAN BOURBON** 32  
Angel's Envy  
Blanton's Bourbon 90  
Four Roses Single Barrel  
Woodford Reserve  
Distiller's Select

**HIGHLAND SCOTCH** ..... 41  
Glenfarclas 12  
Deanston 12  
Glendronach 12  
Glencadem 10

**ISLANDS SCOTCH** ..... 39  
Isle of Jura 10  
Highland Park 12  
Ledaig 10  
Talisker Storm

**ISLAY SCOTCH** ..... 41  
Ardbeg Islay Malt 10  
Bowmore 12  
Bunnahabhain 12  
Laphroaig 10

**SPEYSIDE SCOTCH** ..... 39  
Aberlour 12  
Glenfiddich 12  
Glenlivet 12  
Macallan 12 Sherry Cask

**FRENCH & CANADIAN** 35  
Bastille  
Bastille Single Malt  
Brenne  
Crown Royal

**JAPANESE WHISKY** .... 62  
Hibiki Japanese Harmony  
Nikka Coffey Grain  
Yamazaki 18  
Yamazaki 12

**TEQUILA FLIGHT** ..... 100  
Casamigos Anjeo  
Cincoro Reposado  
Gran Patron Burdeos  
Partida Elegante

**CREATE YOUR OWN**  
\$30 - Any 4 ≤ \$10  
\$40 - Any 4 ≤ \$15  
\$50 - Any 4 ≤ \$20  
\$60 - Any 4 ≤ \$25