



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, or scan the code provided



SOUP

MARYLAND CRABCUP \$8 BOWL \$13
jumbo lump crab meat, mixed vegetable medley, fingerling potato, aromatic broth

CREAM OF CRABCUP \$8 BOWL \$13
jumbo lump crab meat, leeks, cream, sherry

SALADS

Chicken \$5, Shrimp \$8, Tuna \$12, Salmon \$11, Lobster \$19

CLASSIC CAESARHALF \$9 FULL \$15
baby gem, parmesan crisp, anchovy, croutons

CHOPPED COBB \$18
baby gem, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, croutons, buttermilk ranch dressing

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

SEARED TUNA SALAD..... \$22
blackened tuna, shaved cucumbers, spring onion, radish, ginger vinaigrette, sesame-aleppo salt

APPETIZERS

COLD

DEVEILED EGGS \$10
bacon, chive, truffle, aleppo

CONCH CEVICHE \$15
leche de tigre, tomato, cucumber, red pepper, cilantro, aji amarillo-mango sauce, plantain chips

YELLOWFIN TUNA POKE \$22
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 OYSTERS2PC \$8 4PC \$15
old bay remoulade

OYSTERS ROCKEFELLER2PC \$8 4PC \$15
creamed spinach, fennel, pernod, parmesan cheese

CHESAPEAKE CRAB DIP..... \$26
blue crab, artichoke, white cheddar, smoked gouda, gruyère, served with celery, carrots & baguette

STEAK LETTUCE WRAPS \$22
korean bbq marinated beef tenderloin, iceberg lettuce cups, cucumber, daikon kimchi, ssamjang dipping sauce

MOULES FRITES..... \$23
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
6 Clams
3 Mussels
1 Lobster Cocktail
4 Shrimp Cocktail

GRAND \$125

12 Oysters
12 Clams
6 Mussels
1 Lobster Cocktail
6 Shrimp Cocktail
Conch Ceviche
Yellowfin Tuna Poke
1 King Crab

ROYAL \$225

18 Oysters
12 Clams
9 Mussels
2 Lobster Cocktail
8 Shrimp Cocktail
2 Conch Ceviche
2 Yellowfin Tuna Poke
1 King Crab

Served with traditional sauces & garnish.

WHOLE LOBSTER

WHOLE MAINE LOBSTER STEAMED MP

ENDLESS CRUSHES

WITH THE PURCHASE OF AN ENTREE.....15

CHARCUTERIE & CHEESE

PETIT.....\$18

Prosciutto di Parma
Coppa Picante
Manchego
Fourme d'Ambert Bleu

GRAND \$27

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

Eastern Shore FRIED CHICKEN

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

HALF CHICKEN \$26

WHOLE CHICKEN \$40

SIDES

BOARDWALK FRIES \$8

BUTTERMILK HUSH PUPPIES..... \$8

GRILLED ASPARAGUS..... \$8

WHISKEY GLAZED BRUSSEL SPROUTS \$12

MAC N' CHEESE \$12

Add Lobster +\$19 | Add King Crab +\$MP

SANDWICHES

Served with choice of spring salad or boardwalk fries

LOCH BURGER..... \$16

LTO, cheddar, pickles, churchill sauce, sesame brioche bun

GRILLED CHICKEN CLUB \$17

aioli, tomato, applewood smoked bacon, avocado, rustic country white bread

PO BOY \$19

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

CRAB GRILLED CHEESE \$24

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

MAINE LOBSTER ROLL \$39

kerrygold butter, celery leaf, toasted split-top bun

MARYLAND CRAB CAKE..... \$29

celeriac slaw, pickles, old bay, remoulade, sesame brioche bun

LOCH BAR BRUNCH

BREAKFAST BURGER..... \$18

angus beef burger, bacon jam, fried egg, cheddar, pickles, ranch dressing, brioche bun, served with crispy potatoes & mixed fruit

EGGS BENEDICT \$17

toasted english muffin, sautéed spinach, poached egg, ham, cheron sauce, served with crispy potatoes & mixed fruit (Add Maryland Crab \$12 | Add Maine Lobster \$19)

CRAB MADAME..... \$24

homemade toast, crab imperial, mornay sauce, fried egg, served with crispy potatoes & mixed fruit

LOCH BAR BREAKFAST \$14

three eggs any style, choice of meat, served with crispy potatoes & mixed fruit

SEAFOOD OMELET \$26

maryland crab, shrimp, gruyere cheese, asparagus, served with crispy potatoes & mixed fruit

BUILD YOUR OWN OMELET \$15

two topping omelet, served with crispy potatoes & mixed fruit (Additional toppings \$3)

PROTEIN
ham
bacon
chicken sausage

CHEESE
gruyère
cheddar

VEGETABLES
spinach
tomato
red onion
asparagus
roasted red
bell pepper

BREAKFAST SIDES

FRUIT \$6

TOAST \$6

ENGLISH MUFFIN \$6

CRISPY POTATOES \$6

BACON \$6

CHICKEN APPLE SAUSAGE \$6



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, vodka, fresh lemon juice, simple syrup, strawberry purée

Bourbon Slushie

bourbon, ginger liqueur, black tea, lemon juice, orange juice, simple syrup

DRAFT BEER

Loch Bar Lager (brewed by Sailfish Brewery)..... 7
5.0% | Fort Pierce, FL

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

The Wizard Witbier, Barrel of Monks 7
5.5% | Boca Raton, FL

Reef Donkey Pale Ale, TBBC..... 7
5.5% | Tampa Bay, FL

Wynwood La Rubia Blonde Ale 7
5.0% | Miami, FL

Blood Orange Sunset IPA, South Beach Brewing7
6.7% | Miami, FL

Clutch Plate American IPA, Prosperity Brewers 8
7.0% | Boca Raton, FL

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

Fresh IPA, Civil Society..... 8
6.2% | Jupiter, FL
Rotating drafts. Please ask for current selection.

BOTTLED BEER

Coors Light.....5
Corona5
Corona Light5
Heineken.....6
Heineken Light.....6
Michelob Ultra5
Miller Lite.....5
Stella Artois.....5
Bitburger Brauerei (non-alcoholic) 7
Cigar City Jai Alai IPA.....7
Funky Buddha Hop Gun IPA.....7
Guinness8

CLASSIC COCKTAILS

Russian Spring Punch.....\$15
Titos Vodka, Lemon, Berries, Sparkling Wine

Gin-Basil Smash.....\$12
Breckenridge Gin, Lemon, Basil

Pina Verde.....\$13
Corazon Blanco Tequila, Genepey, Lime, Pineapple

Old Cuban.....\$12
Bacardi Ocho Rum, Lime, Mint, Bitters, Sparkling Wine

Kentucky Buck.....\$13
Four Roses Bourbon, Lemon, Strawberry, Ginger Beer, Bitters

Oaxacan Old Fashioned.....\$12
Corazon Reposado Tequila, Mezcal, Agave, Bitters

Tantris Sidecar.....\$16
Cognac, Calvados, Cointreau, Chartreuse, Lemon, Pineapple

Black Manhattan.....\$15
Rittenhouse Rye, Averna, Bitters

WINE BY THE GLASS

SPARKLING

Ruffino Prosecco..... 10
Italy

Moet Imperial Brut 22
Champagne, France

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

Chalk Hill Chardonnay 14
Sonoma County, California

Neyers 304 Chardonnay 15
Sonoma County, California

RED WINE

Lange Pinot Noir 13
Willamette Valley, Oregon

Calera Pinot Noir 15
Central Coast, California

Duckhorn "Decoy" Merlot 16
California

Chateau De La Riviere Red Blend 11
Fronsac, France

Catena Malbec 10
Mendoza, Argentina

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

Capture Innovant Cabernet Sauvignon.....19
Sonoma County, California

Pine Ridge Cabernet Sauvignon 20
Napa Valley, California

ROSÉ WINE

Chateau de Berne "Romance" 12
Provence, France

La Fete Rose16
Provence, France

WHISKEY FLIGHTS

BOURBON 40

Four Roses Small Batch
Russel's Single Barrel
Maker's 46
Baker's

RYE..... 42

Peerless
Angel's Envy
WhistlePig 10yr
Pikesville

OLD FORESTER..... 40

1870 Original Batch
1897 Bottled-in-Bond
1910 Old Fine
1920 Prohibition Style

IRELAND..... 42

Teeling Single Grain
Bushmills 10yr
Powers John's Lane 12yr
Tyrconnell 16yr

JAPAN..... 60

Ichiro's Malt & Grain
Mars Iwai Tradition
Yamazaki 12
Nikka Yoichi

SPEYSIDE..... 68

Glenfiddich 12yr
Glenfarclas 12yr
Glenlivet 12yr
Aberlour A'Bunadh

HIGHLANDS 56

Glenmorangie 10yr
Oban 14yr
Dalmore 12yr
Glendronach 12

COMPASS BOX 52

Great King St. Artist's Blend
Hedonism
Spice Tree
The Story