

# 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 \$8 BOWL \$14  
jumbo lump crab meat, mixed vegetable medley, fingerling potato, aromatic broth

**CREAM OF CRAB** .....CUP \$8 BOWL \$14  
jumbo lump crab meat, leeks, cream, sherry

## SALADS

Chicken \$6, Shrimp \$10, Tuna \$15, Salmon \$24, Lobster \$19

**CLASSIC CAESAR** ..... \$16  
baby gem, parmesan crisp, anchovy, croutons

**CHOPPED COBB** ..... \$20  
baby gem, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, croutons, buttermilk ranch dressing

**TOMATO & BURRATA** ..... \$21  
locally made fresh burrata, sundried tomato vinaigrette, baby heirloom tomatoes, mirco arugula, pine nuts

**SEARED TUNA SALAD** ..... \$24  
blackened tuna, shaved cucumbers, spring onion, radish, ginger vinaigrette, sesame-aleppo salt

## APPETIZERS

### COLD

**DEVILED EGGS** ..... \$12  
bacon, chive, truffle, aleppo

**CONCH CEVICHE** ..... \$17  
leche de tigre, tomato, cucumber, red pepper, cilantro, aji amarillo-mango sauce, plantain chips

**YELLOWFIN TUNA POKE** ..... \$25  
avocado, scallion, soy ginger dressing, radish, chili oil

### HOT

**CAJUN CAULIFLOWER** ..... \$13  
cajun battered cauliflower bites, creole mustard

**CONCH FRITTERS** ..... \$16  
spicy key west dipping sauce

**FRIED OYSTERS** .....2PC \$8 4PC \$16  
old bay remoulade

**OYSTERS ROCKEFELLER** ..... 2PC \$9 4PC \$17  
creamed spinach, fennel, pernod, parmesan cheese

**CHESAPEAKE CRAB DIP** ..... \$30  
blue crab, artichoke, white cheddar, smoked gouda, gruyère, served with celery, carrots & baguette

**MOULES FRITES** ..... \$26  
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** ..... \$75

6 Oysters  
6 Clams  
3 Mussels  
1 Lobster Cocktail  
4 Shrimp Cocktail

**GRAND** ..... \$165

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

**ROYAL** ..... \$265

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

## LIVE MAINE LOBSTER



served with drawn butter

MARKET PRICE

## CHARCUTERIE & CHEESE

daily selection of artisanal charcuterie & cheeses

**PETIT** ..... \$18

**GRAND** ..... \$27

## 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** ..... \$28

**WHOLE CHICKEN** ..... \$42



## SIDES

**BOARDWALK FRIES** ..... \$8

**BUTTERMILK HUSH PUPPIES** ..... \$8

**GRILLED ASPARAGUS** ..... \$12

**SRIRACHA 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** ..... \$17  
LTO, cheddar, pickles, churchill sauce, sesame brioche bun

**GRILLED CHICKEN CLUB** ..... \$18  
aioli, tomato, applewood smoked bacon, avocado, rustic country white

**PO BOY** ..... \$19  
choice of shrimp or oyster, brussels sprouts coleslaw, lettuce, tomato, housemade tartar sauce, sriracha aioli

**CRAB GRILLED CHEESE** ..... \$28  
gruyère, gouda, cheddar, bacon, tomato, jumbo lump crab imperial

**MAINE LOBSTER ROLL** ..... \$39  
kerrygold butter, celery leaf, toasted split-top bun

**MARYLAND CRAB CAKE** ..... \$29  
pickles, old bay, remoulade, toasted sesame brioche

## LUNCH COMBO

Choice of one entrée, side & soft drink below | \$16.00

### HALF GRILLED CHICKEN CLUB

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

### HALF OYSTER PO BOY

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

### HALF CRAB GRILLED CHEESE

gruyere, gouda, cheddar, 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, smoked gouda cheese sauce

### COMBO SIDES

#### MARYLAND CRAB SOUP (+4)

jumbo lump crab meat, mixed vegetable medley, fingerling potato, aromatic broth

#### CREAM OF CRAB SOUP (+4)

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.

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 3-603.11

# CRUSHES \$11

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 Brewing 7  
6.7% | Miami, FL

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

La Original Lager, Cervceria La Tropical ..... 8  
4.5% | Wynwodd, Miami, FL

Fresh IPA, Civil Society ..... 8  
6.2% | Jupiter, 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  
Bitburger Brauerei (non-alcoholic) ..... 7  
Cigar City Jai Alai IPA..... 7  
Funky Buddha Hop Gun IPA..... 7  
Victory Golden Monkey..... 8  
Guinness ..... 8

# CLASSIC COCKTAILS

Perfect Pear.....\$15  
Grey Goose La Poire Vodka, Eldeflower, Lemon, Orange

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

Pina Verde .....\$13  
Corazon Blanco Tequilla, Genepy, 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 Tequilla, Mezcal, Agave, Bitters

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

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

# WINE BY THE GLASS

## SPARKLING

Mionetto 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

Pieropan Soave Classico..... 12  
Veneto, Italy

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

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

Pine Ridge Cabernet Sauvignon ..... 25  
Napa Valley, California

## ROSÉ WINE

Chateau de Berne "Romance" ..... 12  
Provence, France

La Fete Rose ..... 16  
Provence, France

# WHISKEY FLIGHTS

## BOURBON ..... 40

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

## OLD FORESTER..... 40

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

## JAPAN..... 60

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

## HIGHLANDS ..... 56

Glenmorangie 10yr  
Oban 14yr  
Dalmore 12yr  
Glendronach 12

## RYE..... 42

Rittenhouse  
Sazerac  
WhistlePig 10yr  
Russel's Single Barrel

## IRELAND..... 42

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

## SPEYSIDE..... 68

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

## COMPASS BOX ..... 52

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