



LOCH BAR
Raw Bar & Elixirs

Group Dining



A CLASSIC SEAFOOD TAVERN FEATURING ONE OF THE REGION'S LARGEST RAW BARS.

Loch Bar is a classic seafood tavern located in the heart of downtown Mizner Park. Following the success of the concept's flagship location in Baltimore, the Atlas Restaurant Group opened its second location in Boca Raton November 2018. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east and west coast oysters that rotate daily. The popular shellfish towers are a great way to experience the day's freshest seafood options in one impressive and shareable platter.



Some of Loch Bar's Signature dishes include the lobster roll, Maryland style jumbo lump crab cakes, charcuterie boards, and Smith Island Cake. Pair your meal with a handcrafted cocktail, local Florida craft beer or try a selection from one of the largest whiskey lists in Florida.



Loch Bar hosts live music every night, featuring some of the area's most talented musicians.



SEMI PRIVATE AND RAW BAR Up to 40 Guests

FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,500++ Sunday - Thursday

\$2,500++ Friday - Saturday

OUTDOOR COVERED BAR Up to 30 Guests

FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,000++ Sunday - Thursday

\$1,500++ Friday - Saturday

LOUNGE SPACE Up to 60 guests for a Cocktail Reception

Semi Private Space: High top seating , adjacent to the bar, provides the perfect atmosphere for gatherings with an energetic and vibrant feel.

FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,500++ Sunday - Thursday

\$2,500++ Friday - Saturday

Pricing for parties taking place between November 30th - May 12th



Menu Packages



Chesapeake Gold

\$70 PER PERSON

APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

BUTTERMILK HUSH PUPPIES

sweet corn, scallion, remoulade

ENTREES

CHICKEN CLUB SANDWICH

garlic aioli, tomato, bacon, avocado, rustic country white bread

FISH N CHIPS

cod, dill tartar sauce

CHOPPED COBB SALAD

choice of chicken or shrimp, baby gem, bacon, egg, heirloom tomato, roasted corn, radish, avocado, blue cheese, croutons, buttermilk ranch dressing

DESSERT

SERVED FAMILY STYLE

LOADED S'MORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

CHOCOLATE CAKE

chocolate grenache, chambord glaze

Menu & dietary substitutions are available upon request and may incur an additional charge.



APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

BUTTERMILK HUSH PUPPIES

sweet corn, scallion, remoulade

SALAD

CLASSIC CAESAR SALAD

baby gem, parmesan crisps, croutons

ENTREES

HALF FRIED CHICKEN

original or nashville, fries, brussel slaw

SCOTTISH SALMON

potato leek & cabbage, malt vinegar butter, chive oil

MAINE LOBSTER ROLL

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

8oz FILET MIGNON

black angus, tater tots, roasted parmesan tomatoes, bordelaise sauce

DESSERT

SERVED FAMILY STYLE

LOADED S'MORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

CHOCOLATE CAKE

chocolate grenache, chambord glaze

Menu & dietary substitutions are available upon request and may incur an additional charge.



APPETIZERS

SERVED FAMILY STYLE

GRAND CHARCUTERIE BOARD

prosciutto di parma, coppa picante, iberico salami, carolina moon, ewe calf to be kidding me, mobay

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

RAW BAR

selection of shucked oysters and shrimp cocktail

SALAD

CLASSIC CAESAR SALAD

baby gem, parmesan crisps, croutons

ENTREES

HALF FRIED CHICKEN

original or nashville, fries, brussel cole slaw

HERB ROASTED BRANZINO

israeli cous cous, oven dried heirloom cherry tomatoes, castelvetrano olive, saffron pei mussels

MARYLAND CRAB CAKES

two housemade jumbo lump crab cakes, mixed baby greens, old bay remoulade

8oz FILET MIGNON

black angus, tater tots, basil roasted parmesan tomatoes, bordelaise sauce

DESSERT

SERVED FAMILY STYLE

LOADED S'MORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

CHOCOLATE CAKE

chocolate grenache, chambord sauce

Menu & dietary substitutions are available upon request and may incur an additional charge.



LOUNGE MENU

\$55 PER PERSON

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

RAW BAR DISPLAY

east & west coast oysters, mussels, shrimp cocktail

SKIRT STEAK LETTUCE WRAPS

iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

CHARCUTERIE BOARD

prosciutto di parma, coppa picante, iberico salami, manchego, valencay, french blue

A La Carte

ADD-ONS

CHICKEN SKEWERS..... \$4 PP

CONCH FRITTER..... \$4 PP

west bay dipping sauce

HAMACHI CRUDO..... \$6 PP

mango citrus, rissoto chips, yuzo aioli

CONCH CEVICHE..... \$6 PP

leche de tigre, tomato, cucumber, red pepper, cilanto, aji amarillo mango sauce, plantain chip

SKIRT STEAK LETTUCE WRAPS..... \$6 PP

cucumber korean bbq marinade, daikon kimchee, ssamjang

FRIED BRUSSEL SPROUTS..... \$4 PP

honey siracha glaze, house made siracha salt

GRILLED SHRIMP SKEWERS..... \$8 PP

drawn butter, lemon



Beverage Service

Loch Bar, a classic seafood tavern, boasts one of the most substantial whiskey menus in Florida with a wide selection of local craft beer and handcrafted cocktails.

Loch Bar also features live music 7 days a week.

For all private dining events, alcohol is billed by consumption.

Restaurant Policies

All parties hosted on property incur a 20% service charge, a 7% Florida sales tax for food and alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval.*
- Loch Bar is not responsible for any lost or stolen personal property.*
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.*
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event.*
- The menus and pricing within this packet are subject to change based upon availability and seasonality.*

CONTACT

To book your event or inquire for more information, please contact:

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