

LOCH BAR

Raw Bar & Elixirs

Group Dining









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A CLASSIC SEAFOOD TAVERN FEATURING ONE OF THE REGIONS LARGEST RAW BARS.

Loch Bar is a classic seafood tavern located in the heart of River Oaks District. Following the success of the concept's flagship location in Baltimore and in South Florida, the Atlas Restaurant Group opened its third location in Houston June 2019. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east 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 Texas craft beer, or try a selection from one of the largest whiskey lists in Texas.

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



GROUP DINING

Accommodations vary based on your group size and style of event you are looking to host.
The Patio may be booked, weather permitting.

NON PRIVATE — MAIN DINING ROOM — FOOD & BEVERAGE MINIMUMS

(EXCLUSIVE OF TAX AND GRATUITY)

$50pp (Seven Days a Week, Lunch Service)

$80pp (Sunday-Thursday, Dinner Service)

$100pp (Friday-Saturday, Dinner Service, Limit of 3 Hours)

*PRIVATE DINING OPTIONS ARE AVAILABLE FOR GROUPS OF 20 OR LESS, INQUIRE FOR MORE DETAILS.



Menu Packages

LUNCH & DINNER



CHESAPEAKE GOLD $70.00 /PP

APPETIZERS

SERVED FAMILY STYLE

CRAB & ARTICHOKE DIP
spinach, lump crab, parmesan, served with celery, carrots, and baguette

TUNA POKE
avocado, scallion, radish, chili oil, soy ginger dressing

POTATO SKINS & CAVIAR
american caviar, horseradish creme

ENTREES

CHOICE OF ONE

EASTERN SHORE FRIED HALF CHICKEN
original or spicy served with fries

MARYLAND CRAB CAKE
single housemade jumbo lump crab cake, mixed baby greens, old bay remoulade

COBB SALAD
romaine lettuce, bacon, egg, heirloom tomato, roasted corn, radish, avocado, blue cheese, croutons, buttermilk ranch dressing

DESSERT

SERVED FAMILY STYLE

CHEF'S SEASONAL DESSERT TRIO



HOLLYWOOD

$90.00 /PP

APPETIZERS

SERVED FAMILY STYLE

CRAB & ARTICHOKE DIP
spinach, lump crab, parmesan, served with celery, carrots, and baguette

TUNA POKE
avocado, scallion, radish, chili oil, soy ginger dressing

POTATO SKINS & CAVIAR
american caviar, horseradish creme

SALAD

CLASSIC CAESAR SALAD
romaine lettuce, parmesan, croutons

ENTREES

CHOICE OF ONE

EASTERN SHORE FRIED HALF CHICKEN
original or spicy served with fries

SEASONAL SALMON

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

8oz BLACK ANGUS FILET MIGNON
charred asparagus

DESSERT

SERVED FAMILY STYLE

CHEF'S SEASONAL DESSERT TRIO



HOLY GRAIL $110.00 /PP

APPETIZERS

SERVED FAMILY STYLE

CHARCUTERIE & CHEESE BOARD
daily selection of charcuterie & cheese

TUNA POKE
avocado, scallion, radish, chili oil,
soy ginger dressing

RAW BAR
selection of shucked oysters and shrimp cocktail

SALAD

CLASSIC CAESAR SALAD
romaine lettuce, parmesean, croutons

ENTREES

CHOICE OF ONE

EASTERN SHORE FRIED HALF CHICKEN
original or spicy served with fries

BLACKENED GULF REDFISH
crawfish butter, anson mills coarse grits, chive

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

8OZ BLACK ANGUS FILET MIGNON
charred asparagus

DESSERT

SERVED FAMILY STYLE

CHEF'S SEASONAL DESSERT TRIO

LOUNGE MENU $60.00 /PP

CRAB & ARTICHOKE DIP
spinach, lump crab, parmesan, served with celery, carrots, and baguette

TUNA POKE
avocado, scallion, radish, chili oil, soy ginger dressing

RAW BAR DISPLAY
fresh oysters, mussels, shrimp cocktail

CHARCUTERIE & CHEESE BOARD
daily selection of charcuterie & cheese

POTATO SKINS & CAVIAR
american caviar, horseradish creme

A LA CARTE
additions

NASHVILLE CHICKEN BITES $8/PP
fried chicken with spicy nashville sauce

TRUFFLE TATER TOTS..... $4/PP
housemade cheesy tots, truffle dijon

FRIED OYSTERS $4/PP
local oysters dredged and fried crispy, old bay remoulade

FRIED BRUSSEL SPROUTS $4/PP
honey siracha glaze

GRILLED SHRIMP SKEWERS $8/PP
drawn butter, lemon

SKIRT STEAK LETTUCE WRAPS..... $8/PP
gem lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

CRISPY CALAMARI..... $6/PP
fresno chilies, chili remoulade

SEASONAL CEVICHE..... $6/PP

RESTAURANT POLICIES: Private Functions

All parties hosted on property incur a 20% service charge/gratuity, a 3% Facility Fee, and a 8.25% Texas 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.
- Cancellation must be received 10 business days (Monday–Friday) prior to the date of your scheduled event. Cancellations due to inclement weather require 48 hours notice.
- 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.
- 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:

KRISTEN HLADKY

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