

AVENUE OF
THE ARTS

LOCH BAR

Raw Bar & Elixirs

PHILADELPHIA,
PENNSYLVANIA

OYSTERS



ROASTED OYSTERS (6), yuzu, garlic chili butter, shiso · 22

FRIED OYSTERS (6), old bay remoulade · 20

OYSTERS ROCKEFELLER (6), creamed spinach, parmesan 22

APPETIZERS

YELLOWFIN TUNA POKE*

avocado, scallion, radish,
soy ginger dressing, chili oil · 26

RICOTTA GNUDDI

caramelized apple and butternut
squash purée, pepita pesto · 16

SKIRT STEAK LETTUCE WRAPS*

cucumber, korean bbq marinade,
daikon kimchi, ssamjang · 22

ROASTED ARTICHOKE

lemon-dill crema · 14

CRISPY POTATO SKINS & CAVIAR

horseradish cream, american
caviar · 19

SPANISH IBERICO RIBS

maple bourbon glaze, lemon miso,
snap pea & radish salad · 24

BLACK DIAMOND MUSSELS

garlic white wine broth,
lemon, fries · 24

CRAB DEVEILED TOAST

warm brioche, bottarga, radish · 18

CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan,
celery, carrots, baguette · 22

SEA SCALLOP CRUDO

mango, citrus, puffed forbidden
rice, sea bean, yuzu aioli · 16

CHARCUTERIE & CHEESE

daily selection of charcuterie
& cheeses · PETIT 16 | GRAND 29

FRIED LOBSTER TAIL

honey butter, chili oil · 22

SEAFOOD TOWERS

PETIT

8 oysters, 8 clams, 8 mussels,
6 shrimp cocktail, maine lobster · 95

GRAND

12 oysters, 12 mussels, 12 clams,
6 shrimp cocktail, maine lobster, king crab leg,
yellowfin tuna poke, kampachi ceviche · 195

ROYAL

18 oysters, 18 clams, 18 mussels, 8 shrimp
cocktail, 2 kampachi ceviche, maine lobster,
2 king crab legs, 2 yellowfin tuna poke · 295

SERVED WITH TRADITIONAL SAUCES AND GARNISH



CAVIAR

WITH CRÈME FRAÎCHE, CHIVES, EGG YOLK, EGG WHITE, RED ONION, BLINIS. **PRICED PER OUNCE.**

SIBERIAN STURGEON*

mahogany color, small to medium grain · 68

MALOSSOL OSSETRA*

amber color, buttery, nutty flavor · 95

KALUGA*

firm & smooth with an earthy, buttery flavor · 195

SOUPS

CHICKEN & SAUSAGE GUMBO

andouille sausage, applewood smoked bacon
CUP 9 | BOWL 15

CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry
CUP 10 | BOWL 17

SALADS

ROASTED BEET & BURRATA

blood orange, pickled fennel, fennel pollen · 19

CLASSIC CAESAR

romaine lettuce, manchego, croutons · 15

COBB SALAD

romaine, bacon, egg, radish, croutons, avocado, corn,
heirloom tomato, blue cheese, buttermilk ranch · 19

BABY GREENS

shaved raw veggies, fresh herbs, cherry tomato,
meyer lemon vinaigrette · 14

CHICKEN +5 · SHRIMP +8 · SALMON +8 · LOBSTER +8

SIDES

BRUSSELS SPROUTS honey sriracha 12

CHAR-GRILLED ASPARAGUS hazelnut-truffle vinaigrette 16

FRENCH FRIES. 10

CREAMY MASHED POTATO. 10

MAC N' CHEESE ADD BACON +8 · CRAB +14 · LOBSTER +18 . . 12

ENTREES

FROM THE SEA

CHILEAN SEA BASS

pine nut crusted, parsnip purée, broccolini · 46

ALASKAN HALIBUT CHOP*

hedgehog mushrooms, capers, lemon, herb butter · 66

FISH N' CHIPS

fresh north atlantic hake, dill tartar sauce · 28

JAIL ISLAND SALMON

potato, leek & cabbage mash, malt vinegar butter,
chive oil · 36

MARYLAND CRAB CAKES

old bay remoulade, choice of fries or salad
PETIT 31 | GRAND 60

HERB ROASTED BRANZINO

israeli couscous risotto, oven-dried heirloom cherry
tomatoes, castelvetrano olive, saffron, pei mussels · 36

PAN SEARED SEA SCALLOPS

curried cauliflower purée, lentils, paprika vinaigrette,
preserved lemon jam · 39

WILD DOVER SOLE

umami brown butter, marcona almonds · 79

LIVE MAINE LOBSTER

with drawn butter · MKT



FROM THE LAND

EASTERN SHORE FRIED CHICKEN

choice of: original or spicy nashville,
served with mashed potatoes or fries

HALF 28 | FULL 49



FLAT IRON STEAK FRITES*

prime black angus, parmesan truffle fries, au poivre · 39

8oz BLACK ANGUS FILET MIGNON

tater tots, creamed spinach souffle, bordelaise · 54
ADD CRAB IMPERIAL +15

BELLA BELLA FARMS DUCK CONFIT

green beans, fries, whole grain mustard jus · 29

SANDWICHES

CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade,
pickles, kaiser roll · 32

LOCH BURGER*

(2) black angus patties, pickles,
white cheddar, shredded lettuce,
tomato, churchill sauce · 19

MAINE LOBSTER ROLL

drawn butter, chives, celery leaf,
split-top bun · 39

GRATUITY · A customary gratuity of 20% will be added to parties of 8 or more guests. ALLERGIES · Please alert your server of any food allergies.

*Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.