Loch Bites

**OYSTERS ON THE HALF SHELL**
cocktail sauce, mignonette • 2EA

**SHRIMP COCKTAIL**
cocktail sauce • 4EA

**CHICKEN & SAUSAGE GUMBO**
andouille sausage, applewood smoked bacon • 7

**CREAM OF CRAB SOUP**
jumbo lump crab meat, cream, sherry • 7

**FRIED OYSTERS**
(3), old bay remoulade • 7

**ROASTED OYSTERS**
(3), yuzu, garlic chili butter, shiso • 7

**COBB SALAD**
romaine, bacon, avocado, croutons, heirloom tomato, radish, egg, corn, blue cheese, buttermilk ranch • 7

**CLASSIC CAESAR SALAD**
romaine lettuce, manchego, croutons • 7

**SEA SCALLOP CRUDO**
mango, citrus, puffed forbidden rice, sea bean, yuzu aioli • 7

**BLACK DIAMOND MUSSELS**
garlic white wine broth, lemon, fries • 7

**YELLOWFIN TUNA POKE**
avocado, scallion, radish, chili oil, soy ginger dressing • 7

**FISH N' CHIPS**
fresh north atlantic hake, dill tartar sauce • 7

**LOCH BURGER**
(2) black angus patties, pickles, white cheddar, shredded lettuce, tomato, churchill sauce • 7

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**Happy hour available at the bar only.** 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.*

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**CLASSIC Cocktails**

- House White
- House Rosé
- House Red

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**HOUSE Spirits**

- Orange
- Grapefruit
- Cosmo
- Green Tea

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**$8 WINE**

- Dock Street Rye IPA
- Neshaminy Creek Eye on the Tide Porter
- New Trail Double Broken Heels DIPA
- Tonewood Fuego NEIPA
- Troeg’s Perpetual WCIPA
- Victory Prima Pilsner
- Yards Philadelphia Pale Ale

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**$5 DRAFT BEER**

- House White
- House Rosé
- House Red

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**$8 CRUSHES**

- Orange
- Grapefruit
- Cosmo
- Green Tea

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**$8 WINES**

- Dock Street Rye IPA
- Neshaminy Creek Eye on the Tide Porter
- New Trail Double Broken Heels DIPA
- Tonewood Fuego NEIPA
- Troeg’s Perpetual WCIPA
- Victory Prima Pilsner
- Yards Philadelphia Pale Ale