

AVENUE OF
THE ARTS

LOCH BAR

Raw Bar & Elixirs

PHILADELPHIA,
PENNSYLVANIA

OYSTERS



ROASTED OYSTERS (6), yuzu, nduja, garlic chili butter · 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

SKIRT STEAK LETTUCE WRAPS*

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

ROASTED ARTICHOKE

lemon-dill crema · 14

SPANISH IBERICO RIBS

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

CRAB & ARTICHOKE DIP

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

CHARCUTERIE & CHEESE

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

FRIED LOBSTER TAIL

honey butter, chili oil · 28

BLACK DIAMOND MUSSELS

garlic white wine broth, lemon, fries · 24

SEA SCALLOP CRUDO

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

SHRIMP COCKTAIL

u12 shrimp, cocktail sauce,
lemon · 18

CRAB DEVEILED TOAST

warm brioche, bottarga, radish · 18

CRISPY POTATO SKINS & CAVIAR

horseradish cream, american caviar · 19

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, scallop crudo · 195

ROYAL

18 oysters, 18 clams, 18 mussels, 8 shrimp
cocktail, 2 scallop crudo, 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, bleu cheese, buttermilk ranch · 19

BABY GREENS

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

ENTREES

LOCH BAR BREAKFAST

2 eggs your way, gouda hash brown, roasted tomato,
choice of breakfast meat · 16

BANANAS FOSTER BRIOCHE FRENCH TOAST

brioche, whipped sweet butter, maple · 16

SHRIMP & GRITS

white stone ground grits, scallion, 'nduja butter · 22

CROQUE MONSIEUR

persian ham, gruyère cheese, sauce mornay · 18

MAINE LOBSTER ROLL

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

LOCH BAR BRUNCH BURGER

4oz angus patty, hash brown, fried egg,
white cheddar · 15

STEAK FRITES*

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

BLTEA

nueske's smoked bacon, iceberg lettuce, tomato,
avocado, fried egg · 16

LEMON RICOTTA BUTTERMILK PANCAKES

lemon curd, berry compote · 14

CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade, pickles · 34

SEASONAL FRITTATA

asparagus, caramelized red onion, gruyère · 14

LIVE LOBSTER

served with drawn butter · MKT

EGGS BENEDICT

served with hollandaise, baby green salad,
gouda hash brown

CHOICE OF:

MARYLAND CRAB CAKE · 34 | MAINE LOBSTER · 39
TAYLOR PORK ROLL · 16 | SPINACH AND TOMATO · 14

SIDES

SIGNATURE

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

BRUNCH

HAM	9
TAYLOR PORK ROLL	9
NUESKE BACON	9
GOUDA HASH BROWN	9

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.