

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

FRIED LOBSTER TAIL

honey butter, chili oil · 28

CRAB & ARTICHOKE DIP

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

SEA SCALLOP CRUDO

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

BLACK DIAMOND MUSSELS

garlic white wine broth, lemon, fries · 24

CRAB DEVILED TOAST

warm brioche, bottarga, radish · 18

CHARCUTERIE & CHEESE

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

SHRIMP COCKTAIL

u12 shrimp, cocktail sauce,
lemon · 18

SPANISH IBERICO RIBS

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

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, blue cheese, buttermilk ranch · 19

BABY GREENS

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

CHICKEN +7 · SHRIMP +12 · SALMON +12 · LOBSTER +16

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

BONE IN HALIBUT CHOP*

SERVES TWO
chanterelle 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
SINGLE 31 | DOUBLE 60

HERB ROASTED BRANZINO

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

PAN SEARED SEA SCALLOPS

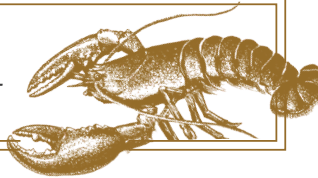
curried cauliflower purée, lentils, paprika vinaigrette,
preserved lemon jam · 39

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



STEAK FRITES*

prime black angus flat iron, 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

LOCH BURGER*

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

CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade,
pickles · 32

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.