



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 · 24

### ROASTED ARTICHOKE

lemon-dill crema · 15

### SPANISH IBERICO RIBS

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

### CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots, baguette · 24

### CHARCUTERIE & CHEESE

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

### SALT AND PEPPER CALAMARI

fresno chilis, sriracha honey, sambal mayo · 16

### BAY SCALLOP CRUDO

mango, citrus, forbidden black rice, sea beans, yuzu aioli · 18

### SHRIMP COCKTAIL

12 shrimp, cocktail sauce, lemon · 19

### BLACK DIAMOND MUSSELS

garlic white wine broth, lemon, fries · 24

### FRIED LOBSTER TAIL

honey butter, chili oil · 31

### CRAB DEVILED 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 & STRAWBERRY SALAD

honey whipped chevre, toasted sunflower seeds, fennel pollen · 18

### CLASSIC CAESAR

romaine lettuce, manchego, croutons · 16

### COBB SALAD

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

### BOSTON LETTUCE SALAD

spring vegetables, sweet herbs, shallot vinaigrette · 16

CHICKEN +7 · SHRIMP +12 · SALMON +12 · LOBSTER +18

GRATUITY · A customary gratuity of 20% will be added to parties of 6 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.

## ENTREES

### LEMON RICOTTA BUTTERMILK PANCAKES

lemon curd, fresh berries · 15

### BANANAS FOSTER BRIOCHE FRENCH TOAST

brioche, whipped sweet butter, maple · 18

### 3 EGG FRITTATA

asparagus, caramelized red onion, cheddar · 15

### LOCH BAR BREAKFAST

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

### EGGS BENEDICT

served with hollandaise, baby green & cucumber salad

CHOICE OF:

MARYLAND CRAB CAKE · 34 | MAINE LOBSTER · 39

TAYLOR PORK ROLL · 16 | SPINACH AND TOMATO · 14

### CROQUE MONSIEUR

persian ham, gruyère cheese, sauce mornay · 18

### BLTEA

nueske's smoked bacon, iceberg lettuce, tomato, avocado, fried egg · 17

### CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade, pickles · 34

### BUTTERMILK FRIED JUMBO SHRIMP & GRITS

stone ground grits, scallion, 'nduja butter · 22

### LOCH BAR BURGER

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

ADD: FRIED EGG · 3 | BACON · 4

### STEAK FRITES\*

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

### MAINE LOBSTER ROLL

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

### LIVE LOBSTER

served with drawn butter · MKT

## 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