



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 · 27

### BLACK DIAMOND MUSSELS

garlic white wine broth, lemon, fries · 24

### FRIED LOBSTER TAIL

honey butter, chili oil · 33

### CRAB DEILED TOAST

warm brioche, bottarga, radish · 18

### SHRIMP COCKTAIL

ul2 shrimp, cocktail sauce, lemon · 20

### CRAB TATER TOTS

house made tater tots, blue  
crab, garlic aioli · 19

### CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan,  
celery, carrots, baguette · 28

### BAY SCALLOP CRUDO

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

### CHARCUTERIE & CHEESE

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

### SKIRT STEAK LETTUCE WRAPS\*

cucumber, korean bbq marinade,  
daikon kimchi, samjang · 24

### CRISPY CALAMARI & ROCK SHRIMP

pickled peppers, lemon, aioli · 18

### SPANISH IBERICO RIBS

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

### CRISPY POTATO SKINS & CAVIAR

horseradish cream, american  
caviar · 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, 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

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

### ROASTED BEET SALAD

orange, ricotta salata cheese, watercress,  
pistachio vinaigrette · 17

### BABY GREENS SALAD

radish, cucumber, granny smith apple, shaved carrot-  
cherry tomato, shaved fennel, shallot vinaigrette · 15

### CLASSIC CAESAR

romaine lettuce, manchego, croutons · 16

### COBB SALAD

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

## SANDWICHES

### CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade, pickles · 33

### LOCH BURGER\*

2 black angus patties, pickles, white cheddar,  
shredded lettuce, tomato, churchill sauce · 20

### MAINE LOBSTER ROLL

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

## FROM THE SEA

### FISH N' CHIPS

fresh north atlantic hake, dill tartar sauce · 29

### MISO ROASTED CHILEAN SEA BASS

spring mushrooms, english peas, pea shoots,  
puffed farro, soy butter · 46

### BLACKENED SWORDFISH

chickpea stew, pistou, charred lemon · 39

### PAN-ROASTED JAIL ISLAND SALMON

butternut squash puree, crispy quinoa, celery  
salsa verde · 38

### MARYLAND CRAB CAKES

old bay remoulade, choice of fries or salad  
SINGLE 32 | DOUBLE 64

### ROASTED BRANZINO

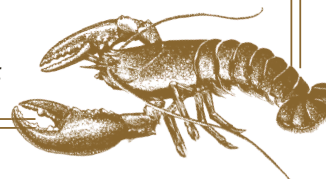
napa cabbage, sesame seed, green beans, carrot,  
nuoc cham · 30

### SEAFOOD BAKE

maine lobster, mussels, clams, shrimp, roasted corn,  
andouille sausage, baby yukon potatoes · 45

### LIVE MAINE LOBSTER

with drawn butter · mkt



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.

## FROM THE LAND

### STEAK FRITES\*

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

### FILET MIGNON

charred broccoli lemon vinaigrette, manchego cheese,  
red wine, maître d' butter · 54

ADD CRAB IMPERIAL +15

### NY STRIP DIANE

roasted mushrooms, red pearl onion,  
bordelaise sauce · 62

### CRISPY PEKING DUCK BREAST

duck fat fried fingerling potatoes, red watercress,  
bacon lardon, lavender honey · 42

### EASTERN SHORE FRIED CHICKEN

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

HALF 28 | FULL 49



## SIDES

BRUSSELS SPROUTS honey sriracha . . . . . 12

WARM PARKER HOUSE ROLLS maitre d'butter . . . . . 8

FRENCH FRIES . . . . . 10

CREAMY MASHED POTATO . . . . . 10

GREEN BEANS ALMONDINE . . . . . 11

CHARRED BROCCOLI . . . . . 10

MAC N' CHEESE . . . . . 14

ADD BACON +8 · CRAB +14 · LOBSTER +18