



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



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



SEAFOOD BAKE

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

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 DEVILED TOAST

warm brioche, bottarga, radish · 18

SHRIMP COCKTAIL

u12 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

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

APPLE AND SPICED WALNUT SALAD

organic leaf lettuces, sundried cherries,
crumbled blue cheese, sherry vinaigrette · 14

SANDWICHES

BLT AND AVOCADO SANDWICH

toasted sourdough, romaine
lettuce, herb aioli, fries · 16

NASHVILLE HOT FRIED CHICKEN SANDWICH

brioche roll, lettuce, tomato,
pickles, fries · 16

CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade,
pickles · 33

SHRIMP SALAD ROLL

celery leaf, herbs, split-top bun · 25

LOCH BURGER*

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

OYSTER PO BOY

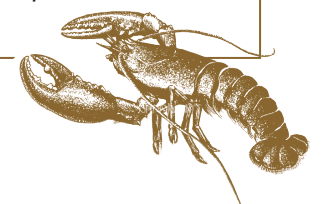
shredded lettuce, pickles, scallion
jalapeno, tartar sauce · 23

FRENCH DIP

herb roasted ribeye, muenster
cheese, au jus · 27

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

PAN-ROASTED JAIL ISLAND SALMON

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

BLACKENED SWORDFISH

chickpea stew, pistou, charred lemon · 39

MARYLAND CRAB CAKES

old bay remoulade, choice of
french fries or salad

SINGLE · 32 | DOUBLE · 64

ROASTED BRANZINO

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

FROM THE LAND

EASTERN SHORE FRIED CHICKEN

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

HALF · 28 | FULL · 49

STEAK FRITES*

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

SIDES

BRUSSELS SPROUTS honey sriracha 12

GREEN BEANS ALMONDINE 16

CHARRED BROCCOLI 12

WARM PARKER HOUSE ROLLS maitre d'butter 8

FRENCH FRIES 10

CREAMY MASHED POTATO 10

MAC N' CHEESE BACON +8 · CRAB +14 · LOBSTER +18 . . . 14

Lunch

11:00 - 3:00 PM

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.