

AVENUE OF
THE ARTS

LOCH BAR

Raw Bar & Elixirs

PHILADELPHIA,
PENNSYLVANIA

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 & GARNISH



SOUPS

CHICKEN & SAUSAGE GUMBO

andouille sausage, applewood smoked bacon
CUP · 10 | BOWL · 15

CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry
CUP · 11 | BOWL · 17

SALADS

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

CLASSIC CAESAR

romaine lettuce, manchego, croutons · 16

COBB SALAD

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

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.

Loch Brunch

SATURDAY & SUNDAY | 11:00 AM – 3:00 PM

OYSTERS

ROASTED OYSTERS (6), pork nduja, parmesan, garlic chili butter · 22

FRIED OYSTERS (6), old bay remoulade · 22

OYSTERS ROCKEFELLER (6), creamed spinach, parmesan · 22



APPETIZERS

WILD BERRY & YOGURT PARFAIT

fresh berry compote, greek yogurt,
granola · 9

BRULEED RUBY RED GRAPEFRUIT

caramelized sugar, luxardo cherry · 5

YELLOWFIN TUNA POKE*

avocado, scallion, radish, soy-
ginger dressing, chili oil · 27

BLACK DIAMOND MUSSELS

garlic white wine broth, lemon,
served with fries · 24

CRISPY POTATO SKINS & CAVIAR

american caviar, served with
horseradish cream · 22

FRIED LOBSTER TAIL

honey butter, chili oil · 36

CRAB & ARTICHOKE DIP

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

U12 SHRIMP COCKTAIL

cocktail sauce, lemon · 22

SHARING BOARDS

ASSORTED PASTRIES

chef's selections

PETIT · 13 | GRAND · 17

CHARCUTERIE & CHEESE

daily selection of
charcuterie meats & cheeses

PETIT · 18 | GRAND · 29

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

ENTRÉES

LEMON RICOTTA BUTTERMILK PANCAKES

lemon curd, berry compote · 15

LOCH BAR BREAKFAST

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

CRAB CAKE SANDWICH

celeriac slaw, old bay remoulade, pickles · 34

BUTTERMILK FRIED JUMBO SHRIMP & GRITS

stone ground grits, scallion, pork nduja butter · 24

LOCH BAR BURGER

2 black angus patties, pickles, cheese, shredded
lettuce, tomato, red onion, churchill sauce · 20

ADD: FRIED EGG · 3 | BACON · 4

HUEVOS RANCHEROS

salsa roja, crema, refried bean, eggs · 16

ADD: FILET TIPS · 15 | SHRIMP · 13

CHICKEN & FRENCH TOAST

fried chicken breast, hot honey butter · 23

FRITTATA

baby spinach, roasted peppers, red onion, mixed
greens salad · 17 ADD BACON +\$4

BAGEL & LOX

smoked salmon, toasted bagel, everything cream
cheese, soft boiled egg, fried capers and sliced red
onion · 21

OPEN-FACED BREAKFAST SANDWICH

toasted sourdough, applewood smoked bacon,
scrambled egg, peppercorn maple glaze · 21

EGGS BENEDICT

hollandaise, baby greens & cucumber salad · 24

MARYLAND CRAB CAKE · 32 | MAINE LOBSTER · 39

SMOKED SALMON · 24 | SPINACH & TOMATO · 16

SIDES

BREAKFAST POTATOES	10
FRENCH FRIES	10
NUESKE BACON	9
CANADIAN BACON	9
PORK OR CHICKEN SAUSAGE	9

(2) EGGS	6
GRITS	6
MAC N' CHEESE	14
ADD: BACON +8 · CRAB +14 · LOBSTER +18	