

AVENUE OF
THE ARTS

LOCH BAR

Raw Bar & Elixirs

PHILADELPHIA,
PENNSYLVANIA

OYSTERS



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

FRIED OYSTERS (6), old bay remoulade · 22

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 · 36

SHRIMP CEVICHE

aguachile verde, preserved kumquat · 19

CRAB TATER TOTS

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

CRAB & ARTICHOKE DIP

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

CRAB TOAST

sauce gribiche, crab, sourdough toast,
pickled mustard seeds · 21

TENDERLOIN LETTUCE WRAPS*

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

CRISPY CALAMARI & SHRIMP

pickled peppers, lemon, aioli · 19

CHARCUTERIE & CHEESE

daily selection of charcuterie
meats & cheeses

PETIT · 18 | GRAND · 29

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

PETITE

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

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 · FILET TIPS +16

STONE FRUIT AND BURRATA SALAD

pickled strawberries, red onion, toasted pine nuts,
saba · 17

BABY GREENS SALAD

radish, cucumber, granny smith apple, shaved carrot-
cherry tomato, shaved fennel, shallot vinaigrette · 16

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, cheese, onion
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 · 32

MISO ROASTED CHILEAN SEA BASS

spring mushrooms, english peas, pea shoots,
soy butter · 49

FLOUNDER MEUNIERE

toasted almonds, golden raisins, green beans, toasted
brioche, brown butter · 39

BLACKENED JAIL ISLAND SALMON

crab meat, spring peas, oven-dried tomatoes, orzo,
green garlic beurre blanc · 43

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 · 38

SEAFOOD BAKE

maine lobster, mussels, clams, shrimp, roasted corn,
andouille sausage, baby yukon potatoes · 48

PAN ROASTED BLACK BASS

fregola sarda, rock shrimp, fine herbs, asparagus,
sauce américaine · 43

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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 · 58

ADD CRAB OSCAR +15

NY STRIP DIANE

roasted mushrooms, red pearl onion,
bordelaise sauce · 62

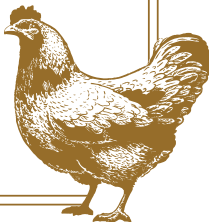
CRISPY PEKING DUCK BREAST

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 29 | FULL 49



SIDES

BRUSSELS SPROUTS honey sriracha 12

WARM PARKER HOUSE ROLLS maitre d'butter 8

FRENCH FRIES. 10

CREAMY MASHED POTATO. 10

ROASTED ASPARAGUS. 13

CHARRED BROCCOLI 11

MAC N' CHEESE 14

ADD BACON +8 · CRAB +14 · LOBSTER +18