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



OYSTERS

GARLIC ROASTED OYSTERS *(6), roasted garlic, panko, fresh herbs · 23*

FRIED OYSTERS *(6), old bay remoulade · 23*

OYSTERS ROCKEFELLER *(6), creamed spinach, parmesan · 23*



APPETIZERS

BRULEED RUBY RED GRAPEFRUIT
carmelized sugar, luxardo cherry • 5

YELLOWFIN TUNA POKE*
avocado, scallion, radish, soy-ginger dressing, chili oil · 25

BLACK DIAMOND MUSSELS
garlic white wine broth, lemon, served with fries · 26

CRISPY POTATO SKINS & CAVIAR
american caviar, served with horseradish cream · 23

FRIED LOBSTER TAIL
honey butter, chili oil · 38

CRAB & ARTICHOKE DIP
spinach, lump crab, parmesan, celery, carrots, baguette · 28

U12 SHRIMP COCKTAIL
cocktail sauce, lemon · 23

SHRIMP SCAMPI
white wine garlic butter, toasted sourdough, charred lemon · 25

CRAB FRIES
loch bar seasoning, blue crab, garlic aioli, chives · 19

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*
mahogony color, small to medium grain · 75

MALOSSOL OSSETRA*
amber color, buttery, nutty flavor · 95

SOUPS

CHICKEN & SAUSAGE GUMBO
andouille sausage, applewood smoked bacon
CUP • 11 | BOWL • 17

CREAM OF CRAB SOUP
jumbo lump crab meat, cream, sherry
CUP • 13 | BOWL • 19

SALADS

CHICKEN +11 · SHRIMP +19 · SALMON +16 · LOBSTER +23

CLASSIC CAESAR
romaine lettuce, manchego, croutons · 16

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

ENTRÉES

LEMON RICOTTA BUTTERMILK PANCAKES
lemon curd, berry compote · 16

LOCH BAR BREAKFAST
2 eggs your way, breakfast potatoes, choice of breakfast meat · 18

CRAB CAKE SANDWICH
celeriac slaw, old bay remoulade, pickles · 35

LOCH BRUNCH BURGER
2 black angus patties, egg, bacon pickles, cheese, shredded lettuce, tomato, red onion, churchill sauce · 25

FRIED CHICKEN SANDWICH
brioche roll, lettuce, tomato, pickles, churchill sauce ·17
ADD: CHEESE · 3 | NASHVILLE HOT · 1

HUEVOS RANCHEROS
salsa roja, avocado, cotija cheese, crema, refried beans, eggs • 17

CHICKEN & FRENCH TOAST
fried chicken breast, hot honey butter • 24

BAGEL & LOX
smoked salmon, toasted bagel, everything cream cheese, soft boiled egg, fried capers and sliced red onion • 22

EGGS BENEDICT
hollandaise, baby greens & cucumber salad canadian bacon, • 17, crab •32, smoked salmon • 23, lobster •27

STEAK & EGGS
flat iron, two eggs your way, breakfast potatoes • 39

SEAFOOD AND & GRITS
stone ground cheddar grits, etouffee, scallion cornmeal encrusted catfish · 25, shrimp ·27, lobster ·38

OPEN-FACED BREAKFAST SANDWICH
toasted sourdough, applewood smoked bacon, scrambled egg, peppercorn maple glaze • 22

SIDES

BREAKFAST POTATOES	8
FRENCH FRIES	9
APPLEWOOD SMOKED BACON	8
CANADIAN BACON	8
BAGEL OR TOAST	4
(2) EGGS	6
GRITS	6
PORK OR CHICKEN SAUSAGE	7
(1) FRENCH TOAST	8
(1) PANCAKE	8

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