

LOCH BAR
Raw Bar & Elixirs

Group Dining





LOCH BAR

Raw Bar & Elixirs

A CLASSIC MARYLAND TAVERN FEATURING ONE OF THE REGIONS LARGEST RAW BARS.

Overlooking Baltimore's Inner Harbor in the Four Seasons Hotel, Loch Bar is a classic Maryland Oyster House located in Harbor East. Opened in April 2016, Loch Bar has quickly become one of Baltimore's best new restaurants. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east and west coast oysters that rotate daily. The popular Shellfish Towers are a great way to experience the day's freshest seafood options in one impressive and shareable platter.

Some of Loch Bar's Signature dishes include the Lobster Roll, Crab Cakes, Charcuterie Boards, and Maryland's famous Smith Island Cake. Pair your meal with a handcrafted cocktail, local Maryland craft beer or try a selection from Baltimore's largest whiskey list, with more than 400 different bottles from around the world. Stop by on Sunday to enjoy Brunch, complete with \$4 Mimosas & Bloody Marys.

Loch Bar's interior seats 75 people and the outdoor patio can seat an additional 75 guests, while diners overlook the beautiful Harbor East Marina.

Loch Bar hosts live music every night, featuring some of the area's most talented musicians.





THE LOUNGE

Adjacent to the bar, our lounge provides the perfect atmosphere for gatherings with an energetic and vibrant feel. *(indoors only)*

 20 Seated | 35 Standing

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$50pp *(Seven Days a Week, Lunch Service)*

\$70pp *(Sunday-Thursday, Dinner Service)*

\$80pp *(Friday-Saturday, Dinner Service, Limit of 3 Hours)*

INDOOR DINING

 20 Seated

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$50pp *(Seven Days a Week, Lunch Service)*

\$70pp *(Sunday-Thursday, Dinner Service)*

\$80pp *(Friday-Saturday, Dinner Service, Limit of 3 Hours)*

OUTDOOR DINING

STRICTLY WEATHER PERMITTING

 8 Seated

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$60pp *(Seven Days a Week, Lunch Service)*

\$80pp *(Sunday-Thursday, Dinner Service)*

\$100pp *(Friday-Saturday, Dinner Service, Limit of 3 Hours)*



Dinner Packages



CHESAPEAKE GOLD

\$70.00 / PP

APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

BUTTERMILK HUSH PUPPIES

sweet corn, scallion, remoulade

ENTREES

JERK SPICED HALF CHICKEN

roasted sweet potatoes, sweet bell peppers, arugula

SALMON WRAP

proscuitto ham, sauteed spinach, roasted pepper, basil mayonanaise

CHOPPED COBB SALAD

choice of chicken or shrimp, baby gem, bacon, egg, heirloom tomato, roasted corn, radish, avocado, blue cheese, croutons, buttermilk ranch dressing

DESSERT

SERVED FAMILY STYLE

LOADED S'MORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake



HOLLYWOOD

\$90.00 / PP

APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

BUTTERMILK HUSH PUPPIES

sweet corn, scallion, old bay remoulade

SALAD

CLASSIC CAESAR SALAD

baby gem, parmesan crisps, croutons

ENTREES

JERK SPICED HALF CHICKEN

roasted sweet potatoes, sweet bell peppers, arugula

SCOTTISH SALMON

black and white sesame seeds, napa cabbage, radicchio, shiitake mushrooms, yuzu soy brown butter

MAINE LOBSTER ROLL

kerrygold butter, chives, celery leaf, toasted split-top bun

8oz FILET MIGNON

roseda farms filet, atlas farms vegetables, port wine bordelaise

DESSERT

SERVED FAMILY STYLE

LOADED S'MORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake



HOLY GRAIL

\$110.00 / PP

APPETIZERS

SERVED FAMILY STYLE

GRAND CHARCUTERIE BOARD

prosciutto di parma, coppa picante, iberico salami, carolina moon, ewe calf to be kidding me, mobay

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

RAW BAR

selection of shucked oysters and shrimp cocktail

SALAD

CLASSIC CAESAR SALAD

baby gem, parmesan crisps, croutons

ENTREES

JERK SPICED HALF CHICKEN

roasted sweet potatoes, sweet bell peppers, arugula

MAINE DIVER SCALLOPS

corn, red bell pepper, sugar snap peas, basil, pickled pearl onions

MARYLAND CRAB CAKES

two housemade jumbo lump crab cakes, mixed baby greens, old bay remoulade

8oz FILET MIGNON

roseda farms filet, atlas farms vegetables, port wine bordelaise

DESSERT

SERVED FAMILY STYLE

LOADED S'MORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

LOUNGE MENU

\$50.00 /PP

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette

TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

RAW BAR DISPLAY

east & west coast oysters, mussels, shrimp cocktail

CHARCUTERIE BOARD

prosciutto di parma, coppa picante, iberico salami, carolina moon, ewe calf to be kidding me, mobay

BUTTERMILK HUSH PUPPIES

sweet corn, scallion, remoulade

A LA CARTE *additions*

JERK CHICKEN \$4/PP

jerk chicken spices

GRILLED SHRIMP SKEWERS \$8/PP

drawn butter, lemon

FRIED RISOTTO ARANCINI \$4/PP

prosciutto, basil, mozzarella, balsamic glaze

BEEF TARTARE \$8/PP

cholula egg vinaigrette with capers, grilled baguette

FRIED OYSTERS \$4/PP

local oysters dredged and fried crispy, old bay remoulade

SALMON CRUDO \$6/PP

smoked salmon, pickled onions, whole grain mustard

FRIED BRUSSEL SPROUTS \$4/PP

honey siracha glaze, house made siracha salt

SCALLOP CEVICHE \$6/PP

day-boat sea scallop, lime, sweet potato puree, red onion, banana, mango, pepper relish, pepitas, cilantro

BEVERAGE SERVICE

Loch Bar, a classic Maryland tavern, boasts the most substantial whiskey menu in Baltimore with a wide selection of local craft beer and handcrafted cocktails.

Loch Bar also features live music 7 days a week.

For all private dining events, alcohol is billed by consumption.



RESTAURANT POLICIES: Private Functions

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval.
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event.
- Loch Bar is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

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