

LOCH BAR
Raw Bar & Elixirs

Private 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.

 20 Seated | 35 Standing

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,500++ (Sunday–Thursday Evening • 2 hrs)

\$2,500++ (Friday & Saturday Evening)

OUTDOOR PATIO

STRICTLY WEATHER PERMITTING

Our outdoor patio is a lovely waterfront option for a cocktail style reception.

 35 Standing/Seated

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,500++ (Sunday–Thursday Evening • 2 hrs)

\$2,000++ (Friday & Saturday Evening)



Dinner Packages



CHESAPEAKE GOLD

\$50.00 / PP

APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

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

TUNA POKE SPOONS

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

HUSH PUPPIES

sweet corn, scallion, remoulade

ENTREES

HONEY ROASTED HALF CHICKEN

semi-boneless half chicken, chicken jus, fingerling potatoes, asparagus, crimini mushrooms, cipollini onions, baby carrots

PO BOY

choice of shrimp or oyster, corn meal breading, brussels sprouts coleslaw, lettuce, tomato, housemade tartar sauce, sriracha aioli

CHOPPED COBB SALAD

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

DESSERT

SERVED FAMILY STYLE

OLD BAY CHOCOLATE CHIP COOKIES

warm cookies with maryland's favorite spice blend

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

LOADED S'MORES BLONDIE



HOLLYWOOD

\$75.00 / PP

APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

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

TUNA POKE SPOONS

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

SKIRT STEAK LETTUCE WRAPS

iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

SALAD

CLASSIC CAESAR SALAD

hearts of romaine, parmesan crisps, boquerones, croutons

ENTREES

HONEY ROASTED HALF CHICKEN

semi-boneless half chicken, chicken jus, fingerling potatoes, asparagus, crimini mushrooms, cipollini onions, baby carrots

GRILLED ATLANTIC SWORDFISH

sautéed fregola with green chick peas, roasted heirloom tomatoes, sunchoke, chimichurri sauce, balsamic reduction

MAINE LOBSTER ROLL

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

8oz FILET MIGNON

creekstone farms filet, twice-baked potato with bacon, ginger-honey carrots, crispy quinoa, port wine bordelaise

DESSERT

SERVED FAMILY STYLE

OLD BAY CHOCOLATE CHIP COOKIES

warm cookies with maryland's favorite spice blend

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

LOADED S'MORES BLONDIE



HOLY GRAIL

\$90.00 / PP

APPETIZERS

SERVED FAMILY STYLE

GRAND CHARCUTERIE BOARD

prosciutto di parma, coppa picante, iberico salami, roquefort, robiola bosina, humboldt fog

TUNA POKE SPOONS

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

RAW BAR

selection of shucked oysters and shrimp cocktail

SALAD

CLASSIC CAESAR SALAD

hearts of romaine, parmesan crisps, boquerones, croutons

ENTREES

HONEY ROASTED HALF CHICKEN

semi-boneless half chicken, chicken jus, fingerling potatoes, asparagus, crimini mushrooms, cipollini onions, baby carrots

GRILLED ATLANTIC SWORDFISH

sautéed fregola with green chick peas, roasted heirloom tomatoes, sunchokes, chimichurri sauce, balsamic reduction

MARYLAND CRAB CAKES

mixed baby greens, old bay remoulade

8oz FILET MIGNON

creekstone farms filet, twice-baked potato with bacon, ginger-honey carrots, crispy quinoa, port wine bordelaise

DESSERT

SERVED FAMILY STYLE

OLD BAY CHOCOLATE CHIP COOKIES

warm cookies with maryland's favorite spice blend

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

LOADED S'MORES BLONDIE

LOUNGE MENU

\$40.00 / PP

CHESAPEAKE CRAB DIP

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

TUNA POKE SPOONS

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

RAW BAR DISPLAY

oysters, mussels, clams, shrimp cocktail

CHARCUTERIE BOARD

prosciutto, iberico salame, hot coppa robiola bosina, humbolt fog, roquefort

SKIRT STEAK LETTUCE WRAPS

iceberg lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

A LA CARTE

substitutions

CHICKEN SKEWERS \$4/PP

korean bbq marinade, ssamjang dipping sauce

GRILLED SHRIMP SKEWERS \$6/PP

drawn butter, lemon

SHELLS N' CHEESE CROQUETTES... \$4/PP

gnochetti, taleggio cheese sauce, house nduja, crispy fried

PEEL AND EAT SHRIMP \$6/PP

drawn butter, old bay, lemon

FRIED OYSTERS \$4/PP

local oysters dredged and fried crispy, old bay remoulade

NEW ENGLAND SHRIMP SALAD..... \$6/PP

red onion, chives, celery leaf, mini toasted split-top bun

BUTTERMILK HUSH PUPPIES \$4/PP

sweet corn, scallion, remoulade

WHITE CHEDDAR GRIT TOTS..... \$6/PP

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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