

LOCH BAR  
*Raw Bar & Elixirs*

*Private Dining*





## LOCH BAR

*Raw Bar & Elixirs*

### A CLASSIC SEAFOOD TAVERN FEATURING ONE OF THE REGION'S LARGEST RAW BARS.

Loch Bar is a classic seafood tavern located in the heart of downtown Mizner Park. Following the success of the concept's flagship location in Baltimore, the Atlas Restaurant Group opened its second location in Boca Raton November 2018. 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, Maryland style jumbo lump crab cakes, charcuterie boards, and Smith Island Cake. Pair your meal with a handcrafted cocktail, local Florida craft beer or try a selection from one of the largest whiskey lists in Florida.

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



## THE LOUNGE

With tufted leather seats, brass embellishments and cozy fireplace, our lounge provides the perfect atmosphere for gatherings with an energetic and vibrant feel.

 20 Seated | 35 Standing

## OUTDOOR PATIO

STRICTLY WEATHER PERMITTING

Our outdoor patio is a covered terrace option featuring an indoor/outdoor bar that makes it convenient for a cocktail style receptions, happy hour events, or celebrations.

 35 Standing | 20 Seated



*Dinner Packages*



# PELICAN REEF

\$40.00 / 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

chicken jus, mashed potatoes, seasonal vegetables

### 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 old bay spice

### SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

### LOADED S'MORES BLONDIE



# TURTLE POINT

\$65.00 / 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

chicken jus, mashed potatoes, seasonal vegetables

### GRILLED ATLANTIC SWORDFISH

warm fregola tabbouleh, heirloom tomatoes, bell peppers, soft herbs, chimichurri (*blackened available*)

### MAINE LOBSTER ROLL

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

### 8oz CREEKSTONE FARMS FILET MIGNON

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 old bay spice

### SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

### LOADED S'MORES BLONDIE



# LADY'S ISLAND

**\$80.00 / 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**

chicken jus, mashed potatoes, seasonal vegetables

### **GRILLED ATLANTIC SWORDFISH**

warm fregola tabbouleh, heirloom tomatoes, bell peppers, soft herbs, chimichurri (blackened available)

### **MARYLAND CRAB CAKES**

mixed baby greens, old bay remoulade

### **8oz CREEKSTONE FARMS FILET MIGNON**

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 old bay spice

### **SMITH ISLAND CAKE**

layers of chocolate ganache and yellow cake

### **LOADED S'MORES BLONDIE**

# LOUNGE MENU

**\$35.00 /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

coppa picante, lonzino, iberico ham, bayley hayzen blue, st. pat, md fear the goat

## 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 seafood tavern, boasts one of the most substantial whiskey menus in Florida 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 7% Florida sales tax for food and 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:

### **BRIAN BAGLEY**

*General Manager*

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