

LOCH BAR
Rain Bar & Elixirs

Private Dining





LOCH BAR

Raw Bar & Elixirs

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

Loch Bar is a classic seafood tavern located located in the heart of River Oaks District. Following the success of the concept's flagship location in Baltimore and in South Florida, the Atlas Restaurant Group opened its third location in Houston June 2019. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east 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 Texas craft beer, or try a selection from one of the largest whiskey lists in Texas.

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



Lunch Packages



LAVACA BAY

\$40.00 / PP

APPETIZERS

SERVED FAMILY STYLE

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, 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, creamed corn, basil oil

CRAB GRILLED CHEESE

gruyère, gouda, taleggio, bacon, tomato, jumbo lump crab imperial

CHOPPED COBB SALAD

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

DESSERT

SERVED FAMILY STYLE

CHOCOLATE CHIP COOKIES

three warm, pecan-studded cookies

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

STRAWBERRY CHEESECAKE

silky cheesecake, strawberry preserves, whipped cream



Dinner Packages



PEPPER GROVE

\$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

HERBS & LETTUCE

mesclun mix, basil, celery hearts, chives, tarragon, truffle vinaigrette

ENTREES

HONEY ROASTED HALF CHICKEN

semi-boneless half chicken, creamed corn, basil oil

MAINE DIVER SCALLOPS

lemongrass corn purée, leeks, chanterelle mushrooms, bacon espuma

MAINE LOBSTER ROLL

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

BERKSHIRE PORK CHOP

braised kale, potato au gratin

DESSERT

SERVED FAMILY STYLE

CHOCOLATE CHIP COOKIES

brown butter, pecans, 64% dark chocolate

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

STRAWBERRY CHEESECAKE

silky cheesecake, strawberry preserves, whipped cream



LADIES PASS

\$80.00 / PP

APPETIZERS

SERVED FAMILY STYLE

GRAND CHARCUTERIE BOARD

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

TUNA POKE SPOONS

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

RAW BAR

selection of shucked oysters and shrimp cocktail

SALAD

HERBS & LETTUCE

mesclun mix, basil, celery hearts, chives, tarragon, truffle vinaigrette

ENTREES

HONEY ROASTED HALF CHICKEN

semi-boneless half chicken, creamed corn, basil oil

MAINE DIVER SCALLOPS

lemongrass corn purée, leeks, chanterelle mushrooms, bacon espuma

MARYLAND CRAB CAKES

mixed baby greens, old bay remoulade

STEAK FRITES AU POIVE

bourbon dijon mustard au poivre sauce, boardwalk fries

DESSERT

SERVED FAMILY STYLE

CHOCOLATE CHIP COOKIES

brown butter, pecans, 64% dark chocolate

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake

STRAWBERRY CHEESECAKE

silky cheesecake, strawberry preserves, whipped cream



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

GRAND 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

PO BOY \$6/PP
corn meal breading, lettuce, tomato, sriracha aioli

FRIED OYSTERS \$4/PP
local oysters dredged and fried crispy, old bay remoulade

CAJUN CAULIFLOWER \$6/PP
cajun battered cauliflower bites, creole mustard

BUTTERMILK HUSH PUPPIES \$4/PP
sweet corn, scallion, remoulade

VIET CAJUN PEEL & EAT SHRIMP...\$6/PP

BEVERAGE SERVICE

Loch Bar, a classic seafood tavern, boasts one of the most substantial whiskey menus in Texas with a wide selection of local craft beer and handcrafted cocktails.

Please allow 7 business days for any selection and note some wines have limited availability.
Beer, wine & cocktails are billed by consumption.



LOCH BAR
Brew & Eatery
2017

RESTAURANT POLICIES: Private Functions

All parties hosted on property incur a 20% service charge, a 8.25% Texas 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:

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