

SOUPS

Maryland Crab - spring vegetables, torpedo shallots, purple potato, aromatic broth

Oyster Stew - sherry, fennel, bacon, chili oil

French Onion - rich beef broth, caramelized onions, melted gruyere

SALADS

Iceberg Royale - niman ranch bacon, radish, pickled tomatoes, roquefort

Classic Caesar - hearts of romaine, parmesan crisps, boquerones, croutons
(Half Size - \$9, with Grilled Chicken + \$4, with Grilled Shrimp + \$6)

Misticanza - baby arugula, cherry heirloom tomato, folly of herbs, ricotta salata, white balsamic vinaigrette

APPETIZERS

Cold

Bigeye Tuna Poke - avocado, scallion, soy ginger dressing, breakfast radish, chili oil

Scallop Carpaccio - meyer lemon, castelvetrano olives, charred ramp condiment

Beef Tartare - shallot, grain mustard, cornichons, lyonnaise salad, crispy capers, grilled baguette

Lobster Stracciatella - stracciatella, cucumber, heirloom tomatoes, meyer lemon gel, basil caviar, lobster oil

Hot

Oysters Rockefeller - spinach souffle, mushroom duxelle, elephant garlic chips

Lobster Poutine - scallions, cheese curd, sweet soppresata, lobster gravy

Baked Chesapeake Crab Dip - artichoke, jalapeño, white cheddar, sourdough bowl

Oysters Casino - maitre’d butter, spring garlic, herb breadcrumbs

Crab Imperial Tartine - jalapeño, easter egg radish, scallion, bacon, toasted sourdough

SIDES

Parker House Rolls - with butter

Cape Cod Chips

French Fries

Buttermilk Hush Puppies - sweet corn, scallion, remoulade

Grilled Asparagus - lemon, garlic chips, sea salt



SHELLFISH TOWERS

Chef’s selection of east and west coast oysters, clams, mussels, cocktails, alaskan king crab, maine lobster, and crudos.
Served with traditional sauces and garnish.

Petit	Grand	Royal
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PETIT

6 Oysters, 6 Clams, 3 Mussels, ½ Lobster, 4 Shrimp Cocktail

GRAND

12 Oysters, 12 Clams, 6 Mussels, ½ Lobster,
1# Alaskan King Crab, 6 Shrimp Cocktail, Scallop Carpaccio,
Bigeye Tuna Poke

ROYAL

18 Oysters, 12 Clams, 6 Mussels, 2# Lobster,
2# Alaskan King Crab, 8 Shrimp Cocktail, 2 Scallop Carpaccio,
2 Bigeye Tuna Poke

CHARCUTERIE

CHEESE

includes port soaked figs, pistachio, grain mustard, caper berries

Pate Negra	Stracciatella
Prosciutto di Parma	Robiola Bosina
Sweet Sopressata	Roquefort
Coppa Picante	Humbolt Fog
Iberico Salame	Tallegio DOP

CAVIAR

includes creme fraiche, caperberry, chopped onion, sieved egg, blinis

FRESH RUSSIAN KALUGA

FRESH RUSSIAN SEVRUGA

AMERICAN HACKLEBACK

• a customary gratuity of 18% will be added to all parties over 8 guests •

Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health.



OPEN DAILY AT 10:30AM

SANDWICHES

Served with choice of spring salad, cape cod chips, or french fries

Po Boy - korean fried shrimp or oyster - gochujang aioli, asian slaw and hoagie roll

Loch Bar Lobster Roll - maine lobster, kerrygold irish butter, stone mills pan de mie

Maryland Crab Cake Sandwich - baby romaine, celeriac, old bay remoulade, pickles, toasted kaiser roll

18-Hour Crispy Duck Bun - oi kimchee cucumber, pate, scallion, hoisin mayo, pickled daikon radish

Loch Burger - choice of beef, ground turkey or grilled chicken
LTO, bread & butter pickles, churchill sauce, toasted kaiser bun

Shrimp Salad Sandwich - red onion, celery leaf, chives, stone mills pan de mie

House Cured Pastrami - braised cabbage, toasted rye, churchill sauce

STEAMED SEAFOOD PLATTERS

served with twice baked potato, roasted asparagus and parkerhouse rolls

Maine Lobster

Alaskan King Crab

Peel & Eat Shrimp

ENTREES

Moules Frites - blue mussels, spring garlic, tomato, leeks & nduja, served with grilled baguette & french fries

Rockfish Bouillabase - clams, mussels, head on prawns, concentrated tomato, basil saffron broth, grilled baguette

12oz. Prime New York Strip - twice baked potato, ginger honey carrots, crispy quinoa, port wine bordelaise

Diver Scallops - sour apple, mushroom fricassee, parsnip, horseradish

Maryland Crab Cakes - mixed baby greens, old bay remoulade

HOMEMADE DESSERTS

Smith Island Cake - layers of chocolate mousse & vanilla cake, ganache

Dessert of the Day - ask your server for chef’s daily selection

Skillet Chocolate Chip Cookie - vanilla ice cream, caramel sauce, honey florentine

Loch Bar Float - not your father’s alcoholic root beer, vanilla ice cream