



Group Dining





FOUR SEASONS HOTEL
HARBOR EAST

LOCH BAR

Raw Bar & Elixirs

BALTIMORE
MARYLAND

A CLASSIC MARYLAND TAVERN

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.





INTERIOR LOUNGE

HIGH-TOP: 16 SEATED | 30 STANDING

LOW-TOP: 20 SEATED

High-top seating adjacent to the bar creates the perfect atmosphere for vibrant gatherings, while low-top seating is available at the rear of the restaurant for an alternative dining experience.

Group of 20 or more requires a full buyout. | Inquire for more details.

FOOD & BEVERAGE MINIMUMS

\$70PP (Seven Days a Week, Lunch Service)

\$90PP (Sunday-Thursday, Dinner Service)

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



Menu Packages



Chesapeake Gold

\$70 PER PERSON

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

PAN SEARED HALF CHICKEN

coffee maple glazed half chicken and roasted root vegetables

SALMON WRAP

blackened salmon, pickled fresnos, tomato, lettuce, sweet dijonaise

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

Menu & dietary substitutions are available upon request and may incur an additional charge.



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

SALAD

CLASSIC CAESAR SALAD

baby gem, parmesan crisps, croutons

ENTREES

PAN SEARED HALF CHICKEN

coffee maple glazed half chicken and roasted root vegetables

SCOTTISH SALMON

israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetrano olive, saffron butter, pei mussels

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

Menu & dietary substitutions are available upon request and may incur an additional charge.



APPETIZERS

SERVED FAMILY STYLE

GRAND CHARCUTERIE BOARD

seasonal meats and cheeses

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

PAN SEARED HALF CHICKEN

coffee maple glazed half chicken and roasted root vegetables

U-10 SEARED SCALLOPS

braised cannellini beans, bacon, gremolata

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

Menu & dietary substitutions are available upon request and may incur an additional charge.



LOUNGE MENU

\$60 PER PERSON

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

BUTTERMILK HUSH PUPPIES

sweet corn, scallion, remoulade

CHARCUTERIE BOARD

seasonal meats and cheeses

A La Carte

ADD-ONS

COFFEE MAPLE GLAZED CHICKEN \$4 PP

FRIED RISOTTO ARANCINI \$4 PP

prosciutto, basil, mozzarella, balsamic glaze

FRIED OYSTERS \$4 PP

local oysters dredged and fried crispy, old bay remoulade

FRIED BRUSSEL SPROUTS \$4 PP

honey siracha glaze, house made siracha salt

GRILLED SHRIMP SKEWERS \$8 PP

drawn butter, lemon

BEEF TARTARE \$8 PP

cholula egg vinaigrette with capers, grilled baguette

SALMON CRUDO \$6 PP

smoked salmon, pickled onions, whole grain mustard

SHRIMP CEVICHE \$6 PP

shrimp, aqua chile, grapefruit, orange, red onion, micro cilantro, black pepper



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

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:

APRIL LICHTENBERG

April@AtlasRestaurantGroup.com

