



LOCH BAR  
*Raw Bar & Elixirs*

*Group Dining*



## A CLASSIC SEAFOOD TAVERN FEATURING ONE OF THE REGIONS 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.



## **SEMI PRIVATE AND RAW BAR** Up to 32 (seated)

FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,500++ Sunday - Thursday

\$2,500++ Friday - Saturday

## **OUTDOOR COVERED BAR** Up to 14 seated/30 cocktail with 50's

FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,000++ Sunday - Thursday

\$1,500++ Friday - Saturday

## **LOUNGE SPACE** Up to 20 seated (main dining room)

Semi Private Space: High top seating , adjacent to the bar, provides the perfect atmosphere for gatherings with an energetic and vibrant feel.

FOOD & BEVERAGE MINIMUMS (Exclusive of tax and gratuity)

\$1,500++ Sunday - Thursday

\$2,500++ Friday - Saturday

*Pricing for parties taking place between November 30th - May 12th*



*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

### CHICKEN CLUB SANDWICH

*garlic aioli, tomato, bacon, avocado, rustic country white bread*

### FISH N CHIPS

*cod, dill tartar sauce*

### 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*

### CHOCOLATE CAKE

*chocolate grenache, chambord glaze*

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



## APPETIZERS

SERVED FAMILY STYLE

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*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

### HALF FRIED CHICKEN

*original or nashville, fries, brussel slaw*

### SCOTTISH SALMON

*potato leek & cabbage, malt vinegar butter, chive oil*

### MAINE LOBSTER ROLL

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

### 8oz FILET MIGNON

*black angus, tater tots, roasted parmesan tomatoes, bordelaise sauce*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### CHOCOLATE CAKE

*chocolate grenache, chambord glaze*

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



## APPETIZERS

SERVED FAMILY STYLE

### GRAND CHARCUTERIE BOARD

*prosciutto di parma, coppa picante, iberico salami, carolina moon, ewe calf to be kidding me, mobay*

### 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

### HALF FRIED CHICKEN

*original or nashville, fries, brussel cole slaw*

### HERB ROASTED BRANZINO

*israeli cous cous, oven dried heirloom cherry tomatoes, castelvetro olive, saffron pei mussels*

### MARYLAND CRAB CAKES

*two housemade jumbo lump crab cakes, mixed baby greens, old bay remoulade*

### 8oz FILET MIGNON

*black angus, tater tots, basil roasted parmesan tomatoes, bordelaise sauce*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### CHOCOLATE CAKE

*chocolate grenache, chambord sauce*

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



# LOUNGE MENU

\$55 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*

## SKIRT STEAK LETTUCE WRAPS

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

## CHARCUTERIE BOARD

*proscuitto di parma, coppa picante, iberico salami, manchego, valencay, french blue*

## A La Carte

### ADD-ONS

**CHICKEN SKEWERS..... \$4 PP**

**CONCH FRITTER..... \$4 PP**

*west bay dipping sauce*

**HAMACHI CRUDO..... \$6 PP**

*mango citrus, rissoto chips, yuzo aioli*

**CONCH CEVICHE..... \$6 PP**

*leche de tigre, tomato, cucumber, red pepper, cilanto, aji amarillo mango sauce, plantain chip*

**SKIRT STEAK LETTUCE WRAPS..... \$6 PP**

*cucumber korean bbq marinade, daikon kimchee, ssamjang*

**FRIED BRUSSEL SPROUTS..... \$4 PP**

*honey siracha glaze, house made siracha salt*

**GRILLED SHRIMP SKEWERS..... \$8 PP**

*drawn butter, lemon*





## *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*

**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:**

**APRIL LICHTENBERG**  
**[April@AtlasRestaurantGroup.com](mailto:April@AtlasRestaurantGroup.com)**

