





A LOCAL TAVERN FEATURING ONE OF THE REGION'S LARGEST RAW BARS.

Located on Philadelphia's vibrant Avenue of the Arts in the heart of the city, Loch Bar is a classic seafood tavern that blends the best of land and sea!

Loch Bar on Philadelphia's Avenue of the Arts is more than just a restaurant; it's an immersive journey through the finest culinary offerings, live music, and an ambiance that embraces Philadelphia's energy and lively spirit.

Some of Loch Bar's Signature dishes include the Lobster Roll, Crab Cakes, and Charcuterie Boards. Pair your meal with a handcrafted cocktail, local craft beer or try a selection from our expansive whiskey list, with more than 400 different bottles from around the world.



PRIVATE DINING ROOM

 UP TO 14 SEATED

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$800++ Monday - Thursday

\$1,200++ Friday - Sunday

SEMI PRIVATE DINING

 UP TO 22 SEATED

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,500++ Monday - Thursday

\$4,500++ Friday - Sunday

LOUNGE SPACE

 UP TO 30 GUESTS FOR A COCKTAIL RECEPTION

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)

\$1,000++ Monday - Thursday | \$2,000++ Friday - Sunday

Available before 6pm and after 8pm
Inquire for larger groups, partial and full buyouts available.



Menu Packages

LUNCH & DINNER + BRUNCH



CHESAPEAKE GOLD

\$70.00 /PP

APPETIZERS

SERVED FAMILY STYLE

CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots, and baguette

TUNA POKE

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

CRISPY POTATO SKINS & CAVIAR

horseradish cream, american caviar

ENTREES

CHOICE OF ONE

PAN-ROASTED JAIL ISLAND SALMON

seasonal preparation

MAINE LOBSTER ROLL

drawn butter, celery leaf, toasted split-top bun

LOCH BURGER

2 black angus patties, pickles, white cheddar, shredded lettuce, tomato, churchill sauce

MARYLAND CRAB CAKE

old bay remoulade, choice of fries or salad

DESSERT

SERVED FAMILY STYLE

CHOCOLATE CAKE

SEASONAL CHEESECAKE

FRESH BERRIES & CREAM



HOLLYWOOD

\$90.00 /PP

APPETIZERS

SERVED FAMILY STYLE

CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots, and baguette

TUNA POKE

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

CRAB TATER TOTS

house made tater tots, blue crab, garlic aioli

SALAD

CLASSIC CAESAR SALAD

romaine lettuce, manchego,, croutons

ENTREES

CHOICE OF ONE

CRISPY PEKING DUCK BREAST

duck fat fried fingerling potatoes, red watercress, bacon lardon, lavender honey

JAIL ISLAND SALMON

Seasonal preparation

MARYLAND CRAB CAKE

old bay remoulade, choice of fries or salad

8oz BLACK ANGUS FILET MIGNON

charred broccoli lemon vinaigrette, manchego cheese, red wine, maître d' butter

ROASTED BRANZINO

napa cabbage, sesame seed, green beans, carrot, nuoc cham

DESSERT

SERVED FAMILY STYLE

CHOCOLATE CAKE

SEASONAL CHEESECAKE

FRESH BERRIES & CREAM



HOLY GRAIL

\$110.00 /PP

APPETIZERS

SERVED FAMILY STYLE

CHARCUTERIE & CHEESE BOARD

daily selection of charcuterie & cheese

TUNA POKE

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

RAW BAR

selection of shucked oysters and shrimp cocktail

CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots,
and baguette

SALAD

CLASSIC CAESAR SALAD

romaine lettuce, manchego,, croutons

ENTREES

CHOICE OF ONE

CRISPY PEKING DUCK BREAST

duck fat fried fingerling potatoes, red watercress, bacon
lardon, lavender honey

MISO ROASTED CHILEAN SEA BASS

spring mushrooms, english peas, pea shoots, puffed farro,
soy butter

MARYLAND CRAB CAKES

two housemade jumbo lump crab cakes, old bay remoulade

8oz BLACK ANGUS FILET MIGNON

charred broccoli lemon vinaigrette, manchego cheese, red wine,
maitre d' butter

DESSERT

SERVED FAMILY STYLE

CHOCOLATE CAKE

SEASONAL CHEESECAKE

FRESH BERRIES & CREAM

BRUNCH

..... \$35^{.00} /PP

1ST COURSE

SERVED FAMILY STYLE (CHOOSE 3)

**WILD BERRY PARFAIT | GRAPEFRUIT | PETITE PASTRY BOARD
PETITE CHARCUTERIE BOARD | MUSSELS**

ENTREE

(CHOOSE 3 FOR THE TABLE; CHOICE OF ONE)

**LOCH BAR BURGER | LOCH BAR BREAKFAST | BAGELS AND LOX
LEMON RICOTTA PANCAKES**

+\$3 BACON | +\$3 CANADIAN BACON | +\$3 CHICKEN SAUSAGE

..... \$55^{.00} /PP

1ST COURSE

SERVED FAMILY STYLE (CHOOSE 3)

**CRAB DIP | SHRIMP COCKTAIL | POTATO SKINS AND CAVIAR
PETITE PASTRY BOARD | FRIED OYSTERS**

ENTREE

(CHOOSE 3 FOR THE TABLE; CHOICE OF ONE)

**CHICKEN AND FRENCH TOAST | OPEN-FACED BREAKFAST SANDWICH
EGGS BENEDICT (ALL OPTIONS) | LOCH BAR BURGER | SHRIMP & GRITS**

+\$3 BACON | +\$3 CANADIAN BACON | +\$3 CHICKEN SAUSAGE

LOUNGE MENU

\$60.00 /PP

CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots,
and baguette

TUNA POKE

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

RAW BAR DISPLAY

east & west coast oysters, mussels, shrimp cocktail

CHARCUTERIE & CHEESE BOARD

daily selection of charcuterie & cheese

CRISPY POTATO SKINS & CAVIAR

horseradish cream, american caviar

SPANISH IBERICO RIBS

maple bourbon glaze, snap pea & radish salad, lemon
miso vinaigrette

CRAB TATER TOTS

house made tater tots, blue crab, garlic aioli

A LA CARTE

appetizer additions

SKIRT STEAK LETTUCE WRAPS .. \$9/PP

cucumber, korean bbq marinade, daikon kimchi, samjang

CRAB TATER TOTS \$8/PP

house made tater tots, blue crab, garlic aioli

FRIED OYSTERS \$7/PP

local oysters dredged and fried crispy, old bay remoulade

FRIED BRUSSEL SPROUTS \$5/PP

honey siracha glaze

SEA SCALLOP CRUDO \$7/PP

mango, citrus, puffed forbidden rice, sea bean, yuzu aioli

SPANISH IBERICO RIBS..... \$9/PP

maple bourbon glaze, snap pea & radish salad, lemon
miso vinaigrette

RESTAURANT POLICIES *for Group & Private Functions*

BEVERAGES ARE BILLED BY CONSUMPTION

All parties hosted on property incur a 20% service charge/gratuity, a 2% Administrative Fee, a 8% Pennsylvania Sales Tax for Food (6% State & 2% County) and 10% 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. Cancellations due to inclement weather require 48 hours notice.
- 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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