



FOUR SEASONS HOTEL
HARBOR EAST

LOCH BAR

Raw Bar & Elixirs

BALTIMORE,
MARYLAND

OYSTERS



OYSTERS ROCKEFELLER *creamed spinach, parmesan, fennel, pernod* · 6PC 19

FRIED OYSTERS *local oysters served with old bay remoulade* · 6PC 19

APPETIZERS

SCALLOP CEVICHE*

U-10 day-boat sea scallop, yuzu, radish, red onion, snap peas, micro cilantro, black garlic gel, red pepper fresno coulis · 19

MOULES FRITES

blue mussels with baguette & french fries served with choice of broth · 25

MAITRE'D GARLIC, WHITE WINE, MAITRE'D BUTTER

BEER MUSSELS COPPA PICANTE, TOMATO, RED ONION, SPICY BEER BROTH

TENDERLOIN LETTUCE WRAPS

meats by linz tenderloin, cucumber, lettuce, daikon kimchi, korean bbq marinade, ssamjang dipping sauce · 26

CHESAPEAKE CRAB DIP

blue crab, artichoke, white cheddar, gruyère, smoked gouda, celery, carrots, baguette · 29

YELLOWFIN TUNA POKE*

avocado, scallion, soy ginger dressing, radish, chili oil · 26

CHARCUTERIE & CHEESE

PETIT

Chef's seasonal selection of cheeses and cured meats - two of each · 19

GRAND

Chef's seasonal selection of cheeses and cured meats - three of each · 28

SOUPS

MARYLAND CRAB

mixed vegetable medley, purple potato, aromatic broth
CUP 9 | BOWL 15

CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry
CUP 9 | BOWL 15

FRENCH ONION

rich beef broth, caramelized onions, melted gruyère · 14

SALADS

CLASSIC CAESAR

baby gem, parmesan crisps, boquerones, croutons · 18

ATLAS FARMS SALAD

seasonal selection of vegetables from atlas farms · 16

CHOPPED COBB

baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing · 21

LOBSTER SALAD

boston lettuce, fresh lobster, yuzu vinaigrette, snap peas, radish, cherry tomatoes, red onion · 30

CHICKEN +6 · SALMON +12(4oz) +24(8oz) · SHRIMP +15
TUNA +15 · STEAK +26

SIDES

FRIED BRUSSEL SPROUTS *honey sriracha* 14

BUTTERMILK HUSHPUPPIES *corn, scallion, remoulade* . . . 10

PARKER HOUSE ROLLS *maitre'd butter* 6

FRENCH FRIES. 9

SHELLS N' CHEESE *ADD LOBSTER +22* 15

WE ARE PROUD TO SUPPORT THE CHESAPEAKE BAY FOUNDATION!

The Chesapeake Bay Foundation recognizes that a major contribution of bay restoration comes from saving and repopulating the native, *Crassostrea virginica*, oysters to help filter algae, pollutants, and sediment. The Atlas Restaurant Group is proud to recycle oyster shells and give a monthly donation to benefit the cause.



PAN SEARED CHILEAN SEA BASS

asparagus and fava bean ragout, roasted fingerling potatoes, chimichurri 44

BOH'S FISH N' CHIPS

hake fillet, beer batter, dill tartar sauce,, celeriac slaw, french fries · 36

SCOTTISH SALMON

israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetrano olives, saffron butter, pei mussels · 36

MARYLAND CRAB CAKES

old bay remoulade, choice of fries or salad · 66

MAHI-MAHI

blackened mahi-mahi, pickled fresno, lettuce, tomato, sweet dijonaise · 24

CRAB GRILLED CHEESE

gruyère, gouda, bacon, tomato, lump crab imperial · 34

LOCH BURGER

meats by linz beef, LTO, white cheddar, churchill sauce, bread & butter pickles, kaiser bun · 19

MARYLAND CRAB CAKE

celericac slaw, pickles, old bay remoulade, toasted kaiser · 34

SMITH ISLAND CAKE

layers of chocolate ganache and yellow cake · 14

ENTREES

U-10 SEARED SCALLOPS

spring succotash, pea puree · 46

JERK SPICED HALF CHICKEN

mashed sweet potatoes, sauteed kale· 36

8oz BLACK ANGUS FILET MIGNON

meats by linz filet, atlas farms vegetables, port wine bordelaise · 59

ADD CRAB IMPERIAL 15 | ADD CRABCAKE 26

LIVE MAINE LOBSTER

with drawn butter · MKT



SANDWICHES

CHOICE OF SPRING SALAD OR FRIES

ROASTED CHICKEN CLUB

oven roasted chicken, applewood smoked bacon, tomato, avocado, roasted garlic aioli, toasted white bread · 19

SALMON WRAP

braised kale, roasted pepper, basil mayonnaise · 19

CHESAPEAKE CLUB

crab cake, shrimp salad, fried oyster, garlic aioli, tomato, applewood smoked bacon, gruyère, toasted white bread · 37

MAINE LOBSTER ROLL

drawn butter, chives, celery leaf, toasted split-top bun · 44

DESSERTS

STRAWBERRY CHEESECAKE

vanilla cheesecake, fresh strawberries, strawberry mousse · 14

LOADED SMORES BLONDIE

chocolate, toasted marshmallow, graham cracker, vanilla ice cream · 14

GRATUITY · A customary gratuity of 20% will be added to parties of 8 or more guests.

ALLERGIES · Please alert your server of any food allergies.

*Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.