

## Scratch Sides

GARLIC WHIPPED POTATOES	\$5
STEAMED BROCCOLI	\$5
COLLARD GREENS	\$5
SIDEWINDER FRIES	

## Premium Sides

CRAB MAC & CHEESE	
LOADED MASHED POTATOES	\$6
GRILLED ASPARAGUS	
HONEY SRIRACHA BRUSSELS SPROUTS	\$6

## Add-Ons

GRILLED SHRIMP	\$8
FLANK STEAK	\$11.1
STUFFED COLD WATER LOBSTER TAIL	\$28
FRIED SHRIMP	\$8
10 OZ. GRILLED CHICKEN BREAST	\$12.9
FILET MIGNON*: 7 OZ. 21 DAY AGED	\$35.9
JUMBO CRAB CAKE	\$18.9
NORTH-ATLANTIC SALMON*	\$16
1/2 POUND JUMBO DRY SCALLOPS*	\$24
STEAMED COLD WATER LOBSTER TAIL	\$18.9
1/2 LB. ALASKAN SNOW CRAB LEGS	\$14.9

## Kids

\$7 | under 12 years of age | comes with one side and choice of beverage | \$5 upcharge for adults

POPCORN SHRIMP  
CHICKEN TENDERS  
GRILLED CHEESE

## Desserts

GRAND FINALE: TRIPLE CHOCOLATE BROWNIE   TOASTED COCONUT   VANILLA ICE CREAM   CHOCOLATE SYRUP	\$9
KEY LIME PIE: GRAHAM CRACKER CRUST   WHIPPED CREAM	\$8
CREME BRULEE: WHIPPED CREAM   BERRIES   MINT	\$9
NIGHTINGALE ICE CREAM SANDWICHES: COOKIE MONSTER   BANANA PUDDING   CHOCOLATE BLACKOUT	\$9

# LATITUDE

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## From the Sea

choice of two scratch sides

JUMBO LUMP CRAB CAKE: TRUE BLUE CERTIFIED   JUMBO LUMP   RÉMOULADE	[1] \$29 / [2] \$44
IMPERIAL STUFFED HALIBUT: SHRIMP   SCALLOPS   CRAB   HAVARTI   LEMON BUTTER	\$44.5
JUMBO SHRIMP: TWELVE   GRILLED (GF) OR FRIED	\$19.9
STUFFED WILD FLOUNDER: LUMP CRAB   HAVARTI   EXTRA SHARP CHEDDAR   GREEN BELL PEPPER   LEMON BUTTER	\$25.9
GF PACIFIC BARRAMUNDI: PAN SEARED   CRISPY SKIN   LEMON BUTTER (GF) OR LIME JALAPEÑO	\$25.5
NORTH-ATLANTIC SALMON*: GRILLED   LEMON BUTTER (GF) OR LIME JALAPEÑO	\$24.5
CHILEAN SEABASS: SWEET & BUTTERY   GRILLED   LEMON BUTTER	\$44.7
MAHI ROCKEFELLER: PAN SEARED   SPINACH   CREAM CHEESE   PARMESAN   SMOKED BACON   LEMON BUTTER	\$25.9
GF YELLOWFIN (AHI) TUNA*: GRILLED   LEMON BUTTER (GF) OR LIME JALAPEÑO	\$24.9
*TWO SIDES*	
JUMBO DRY SCALLOPS: 1/2 POUND DRY SCALLOPS   PAN-SEARED   LEMON BUTTER	\$33.7
CRAB STUFFED LOBSTER TAIL: LATITUDE JUMBO CAKE   COLD WATER TAIL   LEMON BUTTER	[1] \$42 / [2] \$60

## From the Farm

choice of two scratch sides

CHICKEN RIVIERA: GOAT CHEESE   BASIL   SUN DRIED TOMATOES   CITRUS-TOMATO-GARLIC SAUCE	\$18.9
FILET MIGNON*: 7 OZ.   21 DAY AGED   CENTER-CUT   MÂITRE D'HÔTEL BUTTER	\$44.9
STUFFED CHICKEN: CHARBROILED BREAST   PROSCIUTTO   HAVARTI   LEMON BUTTER   BASIL	\$22.5
SURF & TURF*: AGED ANGUS BEEF 7OZ FILET   CRAB CAKE	\$61.9
MARINATED FLANK STEAK*: 10 OZ.   21 DAY AGED   HANDCUT   GARLI   CUMIN   WORCESTERSHIRE   CILANTRO	\$32.5

## Bowls

SHRIMP AND GRITS: ANDOUILLE SAUSAGE   EXTRA SHARP CHEDDAR   GRUYÈRE   BACON   GREEN ONION	\$21.5
SHRIMP FRA DIAVALO: JUMBO SHRIMP   FETTUCINE   WHITE WINE   CRUSHED RED PEPPER   CRUSHED TOMATO	\$18.9
SEAFOOD PASTA: SHRIMP   SCALLOPS   LUMP CRAB   BASIL LEMON CREAM   SHAVED PARMESAN	\$25.9

## Forget the Fork

choice of one scratch side

HELLFIRE SHRIMP TACOS: SPICY CABBAGE   PICO DE GALLO   LIME-SOUR CREAM	\$15.6
FISH AND CHIPS: WILD CAUGHT HADDOCK   BEER BATTER   TARTAR	\$15.7
CRAB GRILLED CHEESE: LUMP CRAB   OLD BAY   HAVARTI   EXTRA SHARP CHEDDAR   TOMATO   SOURDOUGH	\$21
FISH TACOS: FRIED COD   SPICY CABBAGE   PICO DE GALLO   JALAPEÑO RANCH	\$14.9
BACON CHEDDAR BURGER*: EXTRA SHARP CHEDDAR   BACON   LETTUCE   TOMATO   ONION   PICKLE   BURGER SAUCE	\$15.9
CRAB CAKE SANDWICH: JUMBO LUMP CRAB   OLD BAY   LETTUCE   TOMATO   HOUSE SAUCE	\$24.5
LOBSTER ROLL: BUTTERED SPLIT TOP HOT DOG ROLL   LOBSTER   LIGHT DRESSING	\$29.9
STEAK TACOS: STEAK   HAVARTI   LETTUCE   PICO DE GALLO   SOUR CREAM	\$14.5

All parties of 8 or more will include an automatic 20% gratuity

\*- THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Oysters

## Ruby Salts | Blue Point

**GF ROCKEFELLER** : SPINACH | CREAM CHEESE | PARMESAN | SMOKED BACON | LEMON BUTTER | [6] - \$20 | [12] - \$38  
**FRIED** : FRESH COUNTS | RÉMOULADE | [6] - \$18 | [12] - \$30  
**ON THE HALF SHELL** : RAW OR STEAMED | [6] - \$14 | [12] - \$25  
COCKTAIL | HORSERADISH | MIGNONETTE | HOT SAUCE - AVAILABLE UPON REQUEST

# Appetizers

**SALT AND PEPPER CALAMARI** : GREEN PEPPER | RED PEPPER | JALAPEÑO | ASIAN AIOLI | \$12.9  
**P.E.I. MUSSELS** : TOMATO | ONION | HERBS | LEMON BUTTER CREAM SAUCE | GRILLED BAGUETTE | 16  
**HELLFIRE SHRIMP** : FRIED SHRIMP | SPICY AÏOLI | SPICY CABBAGE | GREEN ONION | \$13.5  
**CRAB DIP** : LUMP CRAB | HAVARTI | CREAM CHEESE | OLD BAY | TOASTED BAGUETTE | \$15  
**CHICKEN WINGS** : SWEET CHILI (GF) | BUFFALO (GF) | HONEY SRIRACHA (GF) | LIME JALAPEÑO | [6] - \$10 | [12] - \$17  
**BAO BUNS (3)** : SMOKED PORK BELLY | CILANTRO LIME SLAW | ASIAN AIOLI | SCALLIONS | 11.9  
**FRIED CATFISH BITES** : FRIED CATFISH | REMOULADE | \$10  
**CHICKEN LETTUCE WRAPS** : SWEET & SPICY CHICKEN | ONION | PEANUTS | MUSHROOMS | ROMAINE | WATER CHESTNUTS | \$11  
**LOBSTER RANGOONS** : LOBSTER | CREAM CHEESE | SCALLIONS | SWEET CHILI SAUCE | \$13.9  
**SHRIMP QUESADILLA** : HAVARTI | EXTRA SHARP CHEDDAR | PICO DE GALLO | LIME SOUR CREAM | GUACAMOLE | 14  
**SALMON DIP** : CREAM CHEESE BASE WITH DICED JALAPEÑO | SERVED WITH TORTILLA CHIPS | \$10  
**COCONUT SHRIMP** : FRIED SHRIMP | COCONUT | SWEET CHILI | BASIL | \$11  
**YELLOWFIN (AHI) TUNA SASHIMI\*** : SEARED RARE | WASABI | PICKLED GINGER | SRIRACHA | LIME-JALAPEÑO | 4 OZ. - \$12 | 8 OZ. \$22

# Soup | Salads

**DRESSINGS: HOUSE | ASIAN | BLUE CHEESE | RANCH | HONEY MUSTARD | CAESAR**  
**MARYLAND CRAB SOUP** : LUMP CRAB | OLD BAY | CORN | LIMA BEAN | STEWED TOMATO  
**SHE CRAB SOUP** : LUMP CRAB | CREAM | SHERRY | OLD BAY | PAPRIKA | [CUP] \$7 | [BOWL] \$10  
**GF ASIAN SESAME SALAD** : FRIED RICE NOODLES | PEANUTS | MANDARIN ORANGE | AVOCADO | CARROT | ONION | CUCUMBER | \$8.5  
WITH SALMON +\$16  
**GF BLT WEDGE** : ICEBERG | SMOKED BACON | TOMATO | DANISH BLUE CHEESE CRUMBLES | 8  
SUB AS SIDE - \$5  
**GF HOUSE SALAD** : FETA | TOMATO | ONION | CARROTS | CUCUMBER | \$7.5  
SUB AS SIDE - \$5  
**CAESAR SALAD** : ROMAINE | CROUTONS | PARMESAN | \$8  
SUB AS SIDE - \$5

# Beverages

**COCA-COLA PRODUCTS** : COCA-COLA, DIET COKE, SPRITE, PIBB XTRA, LEMONADE, BARQ'S ROOT BEER | 3.5  
**BIGELOW HOT TEA** : GREEN, GREEN WITH POMEGRANATE, LEMON LIFT, CONSTANT COMMENT, EARL GREY, ENGLISH TEATIME | 3.5  
**COFFEE** : 2.9

# LATITUDE

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# Signature Cocktails

**LATITUDE MULE** : TITOS VODKA W/ GINGER ROOT INFUSION | GINGER BEER | \$9.9  
**OLIVE BRANCH DIRTY MARTINI** : OLIVE OIL WASHED TITOS | DRY VERMOUTH | BLUE CHEESE STUFFED OLIVES | 12.9  
**SAILOR'S PUNCH** : CAPTAIN MORGAN SPICED RUM | PEACH | PINEAPPLE | CRANBERRY | ORANGE | \$9.9  
**PURPLE RAIN** : KETEL ONE CITROEN | LAVENDER | LEMON | \$10.9  
**LATITUDE CRUSH** : FRESH SQUEEZED ORANGE AND LIME JUICE | TITO'S VODKA | CRANBERRY | 9  
**SMOKED ROSEMARY MANHATTAN** : BULLEIT | ANGOSTURA ORANGE BITTERS | ROSEMARY | PEACH WOOD | 17  
**BLACKBERRY SANGRIA** : RED BLEND | BRANDY | BLACKBERRY | CRANBERRY | \$13  
**ULTIMATE MARGARITA** : TEREMANA REPOSADO | PATRON CITRONGE | BLUE AGAVE NECTAR | FRESH SOUR | \$13  
**ULTIMATE BLOODY MARY** : OLD BAY VODKA | CELERY | SMOKED BACON | PICKLED ASPARAGUS | BLUE CHEESE STUFFED OLIVES | \$15  
**THE MONARCH** : PLANTATION PINEAPPLE RUM | ST. GERMAIN | LEMON | MINT | CHAMPAGNE | 12.9  
**BLACKBERRY LEMON DROP** : LEMON | TITOS | BLACKBERRY | SIMPLE | 12.9  
**FEELIN' BUBBLY** : BELVEDERE | ST-GERMAIN ELDERFLOWER | STRAWBERRY | PROSECCO | \$15.9  
**KEY LIME CRUSH** : PINNACLE WHIPPED VODKA | KEY LIME JUICE | PINEAPPLE | GRAHAM CRACKER | 9  
**PRICKLY PEAR MARGARITA** : CÓDIGO BLANCO | PATRON CITRONGE | SOUR | DESERT PEAR | CAYENNE SUGAR RIM | \$15  
**RUBY RED CRUSH** : FRESH SQUEEZED GRAPEFRUIT JUICE | DEEP EDDY RUBY RED VODKA | CRANBERRY | 9  
**BLOOD ORANGE LEMONADE** : DON JULIO AÑEJO | GRAND MARNIER | LIME-SIMPLE | 15  
**SPARKLING SPRING SANGRIA** : PROSECCO | TITOS | PEACH | STAWBERRY | ORANGE | 12.9

# Wine

## SPARKLING

**FRANCIS FORD COPPOLA SPARKLING ROSE** : 11 | 33  
**FRANCIS COPPOLA DIAMOND COLLECTION | PROSECCO** : VENETO, ITALY | \$11 | 33  
**MUMM NAPA BRUT PRESTIGE | SPARKLING | NAPA, CALIFORNIA | WS 90** : \$40 [BOTTLE]  
**MOËT & CHANDON | IMPÉRIAL BRUT CHAMPAGNE | WS 91** : ÉPERNAY, FRANCE | \$117 [BOTTLE]

## WHITE

**AVELEDA | VINHO VERDE** : PORTUGAL | \$12 | 33  
**TERRAS GAUDA ABADÍA DE SAN CAMPIO | ALBARIÑO | RÍAS BAIXAS, SPAIN** : \$11 | 33  
**LUNA NUDA | PINOT GRIGIO** : ALTO-ADIGE, ITALY | \$10 | \$24  
**CARMEL ROAD | SAVIGNON BLANC** : CALIFORNIA | \$11 | 33  
**TERRA D'ORO | PINOT GRIGIO | CALIFORNIA** : \$5 | 15  
**JOEL GOTT | SAUVIGNON BLANC | CALIFORNIA** : \$10 | 30  
**TORRESELLA | PINOT GRIGIO | ITALY** : \$11 | 33  
**ELOUAN | CHARDONNAY** : OREGON | \$11 | 33  
**KIM CRAWFORD | SAUVIGNON BLANC** : MARLBOROUGH, NEW ZEALAND | \$13 | \$36  
**J LOHR | CHARDONNAY** : MONTEREY, CALIFORNIA | \$9 | \$27  
**NAPA CELLARS | CHARDONNAY | NAPA, CALIFORNIA** : \$7 | 20  
**HARTFORD COURT | CHARDONNAY | SONOMA, CALIFORNIA | RP 92, WS 90** : \$48 [BOTTLE]

## ROSÉ

**ELOUAN | ROSÉ | OREGON** : \$10 | 30  
**MAISON LOUIS JADOT | ROSÉ | BEAUJOLAIS, FRANCE** : \$10 | 30

## SWEET

**CUPCAKE | MOSCATO** : ITALY | \$7 | \$21  
**CAPOSALDO | MOSCATO** : ITALY | \$11 | 33  
**RELAX | RIESLING | MOSEL, GERMANY** : \$7 | 21

## RED

**MARK WEST | PINOT NOIR** : CALIFORNIA | \$8 | \$24  
**HAHN | PINOT NOIR** : MONTEREY, CALIFORNIA | \$11 | 33  
**HIGHLANDS 41 | CABERNET SAUV** : CALIFORNIA | \$11 | 33  
**TROUBLEMAKER | RED BLEND | CENTRAL COAST** : 13 | 39  
**MEIOMI | PINOT NOIR | ACAMPO, CALIFORNIA** : \$14 | 42  
**BOGLE | PETITE SIRAH | CALIFORNIA** : \$8 | 24  
**14 HANDS MERLOT** : COLUMBIA VALLEY, WASHINGTON | \$8 | \$21  
**FRANCIS COPPOLA DIAMOND CLARET | CABERNET SAUVIGNON** : CALIFORNIA | \$13 | \$36  
**TALL DARK STRANGER | MALBEC** : ARGENTINA | \$11 | 33  
**JOEL GOTT PALISADES | RED BLEND | CALIFORNIA** : \$10 | 30  
**CHARLES & CHARLES | CABERNET SAUVIGNON | COLUMBIA VALLEY, WASHINGTON** : \$9 | 27  
**UNSHACKLED BY PRISONER | RED BLEND | CALIFORNIA | WE 91** : \$41 [BOTTLE]  
**LASSÈGUE LES CADRANS | SAINT-ÉMILION GRAND CRU | BORDEAUX, FRANCE** : \$61 [BOTTLE]  
**BLACK STALLION LIMITED RELEASE | CABERNET SAUVIGNON | NAPA, CALIFORNIA | WE 91** : \$91 [BOTTLE]  
**WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER | PINOT NOIR | WILLAMETTE VALLEY, OREGON | WE 91** : \$48 [BOTTLE]  
**SILVER OAK | CABERNET SAUVIGNON | ALEXANDER VALLEY, CALIFORNIA | WS 90** : \$173 [BOTTLE]

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