

Oysters

Ruby Salts | Blue Point

GF ROCKEFELLER : SPINACH | CREAM CHEESE | PARMESAN | SMOKED BACON | LEMON BUTTER | [6] - \$20 | [12] - \$38

GF CHARGRILLED GREEK : MEDITERRANEAN TOMATO HERB BUTTER | PARMESAN | [6] - \$16

ON THE HALF SHELL : RAW OR STEAMED | [6] - \$14 | [12] - \$25
COCKTAIL | HORSERADISH | MIGNONETTE - 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 AIOLI | SPICY CABBAGE | GREEN ONION | \$13.5

CRAB DIP : LUMP CRAB | HAVARTI | CREAM CHEESE | OLD BAY | TOASTED BAGUETTE | \$15

TUNA POKE TOWER* : AVOCADO | CUCUMBER | ONION | CILANTRO | LAYERED WONTONS | ASIAN AIOLI | \$14

COD FRITTERS : HOUSE MADE | TARTAR | \$12

CHICKEN WINGS : SWEET CHILI (GF) | BUFFALO (GF) | HONEY SRIRACHA (GF) | LIME JALAPEÑO | [6] - \$10 | [12] - \$17

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 | DICED JALAPEÑO | TORTILLA CHIPS | \$11

COCONUT SHRIMP : FRIED SHRIMP | COCONUT | SWEET CHILI | BASIL | \$11

SHRIMP COCKTAIL : 8 CHILLED SHRIMP | COCKTAIL | LEMON | \$12

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 | \$10

SHE CRAB SOUP : LUMP CRAB | CREAM | SHERRY | OLD BAY | PAPRIKA | \$10

LOBSTER BISQUE : LOBSTER BODY STOCK | CREAM | SHERRY | BRANDY | LOBSTER MEAT GARNISH | \$10

GF ASIAN SESAME SALAD : FRIED RICE NOODLES | PEANUTS | MANDARIN ORANGE | AVOCADO | CARROT | ONION | CUCUMBER | \$9.5

WITH SALMON +\$16

GF BLT WEDGE : ICEBERG | SMOKED BACON | TOMATO | DANISH BLUE CHEESE CRUMBLES | \$9
SUB AS SIDE - \$5

GF HOUSE SALAD : FETA | TOMATO | ONION | CARROTS | CUCUMBER | \$8.5
SUB AS SIDE - \$5

CAESAR SALAD : ROMAINE | CROUTONS | PARMESAN | \$9
SUB AS SIDE - \$5

Beverages

COCA-COLA PRODUCTS : COCA-COLA, DIET COKE, SPRITE, PIBB XTRA, LEMONADE, BARQ'S ROOT BEER | \$3.9

FRESH BREWED ICED TEA : SWEET & UNSWEET | \$3.9

BIGELOW HOT TEA : ASK YOUR SERVER FOR TODAY'S SELECTION | \$3.9

COFFEE : \$3.9

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

SMOKED ROSEMARY MANHATTAN : BULLEIT | ANGOSTURA ORANGE BITTERS | ROSEMARY | PEACH WOOD | \$17

SAILOR'S PUNCH : CAPTAIN MORGAN SPICED RUM | PEACH | PINEAPPLE | CRANBERRY | ORANGE | \$9.9

ULTIMATE MARGARITA : TEREMANA REPOSADO | PATRON CITRONGE | BLUE AGAVE NECTAR | FRESH SOUR | \$13

PRICKLY PEAR MARGARITA : CÓDIGO BLANCO | PATRON CITRONGE | DESERT PEAR | CAYENNE SUGAR RIM | \$15

LATITUDE CRUSH : FRESH SQUEEZED ORANGE AND LIME JUICE | TITOS | CRANBERRY | \$9

RUBY RED CRUSH : FRESH SQUEEZED GRAPEFRUIT JUICE | DEEP EDDY RUBY RED VODKA | CRANBERRY | \$9

KEY LIME CRUSH : PINNACLE WHIPPED VODKA | KEY LIME JUICE | PINEAPPLE | GRAHAM CRACKER | \$9

BLACKBERRY SANGRIA : RED BLEND | BRANDY | BLACKBERRY | CRANBERRY | \$13

SPARKLING WHITE SANGRIA : REISLING | PROSECCO | TITOS | PEACH | STAWBERRY | ORANGE | \$12.9

ULTIMATE BLOODY MARY : OLD BAY VODKA | CELERY | SMOKED BACON | PICKLED ASPARAGUS | BLUE CHEESE STUFFED OLIVES | \$15

PURPLE RAIN : KETEL ONE CITROEN | LAVENDER | LEMON | EMPRESS GIN FLOATER | \$10.9

FEELIN' BUBBLY : BELVEDERE | ST. GERMAIN ELDERFLOWER | STRAWBERRY | PROSECCO | \$15.9

BLACKBERRY LEMON DROP : TITOS | LEMON | BLACKBERRY | SIMPLE | \$12.9

MELTING STRAWBERRY MOJITO : DIPLOMATICO | STRAWBERRY ICE | GINGER | LIME | MINT | JALAPENO | \$13.9

Wine

BUBBLES

FRANCIS FORD COPPOLA DIAMOND COLLECTION | PROSECCO : VENETO, ITALY | \$11 | \$33

MUMM NAPA BRUT PRESTIGE | SPARKLING : NAPA, CALIFORNIA | WS 90 | \$40 [BOTTLE]

MOËT & CHANDON | IMPÉRIAL BRUT : ÉPERNAY, FRANCE | WS 91 | \$117 [BOTTLE]

WHITE

TERRAS GAUDA ABADÍA DE SAN CAMPIO | ALBARIÑO : RÍAS BAIXAS, SPAIN | \$17

AVELEDA | VINHO VERDE : PORTUGAL | \$12 | \$33

LUNA NUDA | PINOT GRIGIO : ALTO-ADIGE, ITALY | \$8 | \$24

TERRA D'ORO | PINOT GRIGIO : SANTA BARBARA, CALIFORNIA | \$10 | \$30

TORRESELLA | PINOT GRIGIO : VENETO, ITALY | \$11 | \$33

JOEL GOTT | SAUVIGNON BLANC : NAPA, CALIFORNIA | \$15

KIM CRAWFORD | SAUVIGNON BLANC : MARLBOROUGH, NEW ZEALAND | \$13 | \$36

J LOHR | CHARDONNAY : MONTEREY, CALIFORNIA | \$9 | \$27

ELOUAN | CHARDONNAY : OREGON COAST | \$17

NAPA CELLARS | CHARDONNAY : NAPA, CALIFORNIA | \$13 | \$39

HARTFORD COURT | CHARDONNAY : SONOMA, CALIFORNIA | RP 92, WS 90 | \$48 [BOTTLE]

SWEET

RELAX | RIESLING : MOSEL, GERMANY | \$7 | \$21

CUPCAKE | MOSCATO : TRE VENEZIE, ITALY | \$7 | \$21

CAPOSALDO | MOSCATO : LOMBARDY, ITALY | \$11 | \$33

ROSÉ

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

FRANCIS FORD COPPOLA DIAMOND COLLECTION | SPARKLING ROSÉ : VENETO, ITALY | \$11 | \$33

RED

MARK WEST | PINOT NOIR : SONOMA, CALIFORNIA | \$12

HAHN | PINOT NOIR : MONTEREY, CALIFORNIA | \$11 | \$33

MEIOMI | PINOT NOIR : ACAMPO, CALIFORNIA | \$14 | \$42

14 HANDS | MERLOT : COLUMBIA VALLEY, WASHINGTON | \$8 | \$24

CHARLES & CHARLES | CABERNET SAUVIGNON : COLUMBIA VALLEY, WASHINGTON | \$17

HIGHLANDS 41 | CABERNET SAUVIGNON : PASO ROBLES, CALIFORNIA | \$11 | \$33

FRANCIS FORD COPPOLA DIAMOND CLARET | CABERNET SAUVIGNON : SONOMA, CALIFORNIA | \$17

TALL DARK STRANGER | MALBEC : MENDOZA, ARGENTINA | \$11 | \$33

JOEL GOTT PALISADES | RED BLEND : CENTRAL COAST, CALIFORNIA | \$15

TROUBLEMAKER | RED BLEND : PASO ROBLES, CALIFORNIA | \$13 | \$39

UNSHACKLED BY PRISONER | RED BLEND : CENTRAL COAST, CALIFORNIA | WE 91 | \$41 [BOTTLE]

WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER | PINOT NOIR : WILLAMETTE VALLEY, OREGON | WE 91 | \$24

LASSÈGUE LES CADRANS | SAINT-ÉMILION GRAND CRU : BORDEAUX, FRANCE | \$61 [BOTTLE]

BLACK STALLION LIMITED RELEASE | CABERNET SAUVIGNON : NAPA, CALIFORNIA | WE 91 | \$91 [BOTTLE]

SILVER OAK | CABERNET SAUVIGNON : ALEXANDER VALLEY, CALIFORNIA | WS 90 | \$173 [BOTTLE]

*** - 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**

Scratch Sides

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

Premium Sides

GRILLED ASPARAGUS	+\$1
LOADED MASHED POTATOES	+\$1
HONEY SRIRACHA BRUSSELS SPROUTS	+\$1
CRAB MAC & CHEESE	+\$2

Add-Ons

1/2 LB. ALASKAN SNOW CRAB LEGS	\$14.9
GRILLED SHRIMP	\$8
FRIED SHRIMP	\$8
FLAT IRON*	\$21
FILET MIGNON*	\$35.9
STEAMED COLD WATER LOBSTER TAIL	\$18.9
CRAB STUFFED LOBSTER TAIL	\$28
10 OZ. GRILLED CHICKEN BREAST	\$12.9
NORTH-ATLANTIC SALMON*	\$16
JUMBO CRAB CAKE	\$18.9
1/2 POUND JUMBO DRY SCALLOPS*	\$29.9

Kids

\$8 | under 12 years of age | comes with one side and choice of beverage | \$5 upcharge for adults

CHICKEN TENDERS	FISH STICKS
GRILLED CHEESE	CHEESEBURGER
POPCORN SHRIMP	MAC & CHEESE (NO SIDE)

Desserts

GRAND FINALE : TRIPLE CHOCOLATE BROWNIE TOASTED COCONUT VANILLA ICE CREAM CHOCOLATE SAUCE	\$9
KEY LIME PIE : GRAHAM CRACKER CRUST WHIPPED CREAM	\$8
CRÈME BRÛLÉE : 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 or upgrade to premium

JUMBO LUMP CRAB CAKE : TRUE BLUE CERTIFIED JUMBO LUMP RÉMOULADE	[1] \$29 / [2] \$44
STUFFED WILD FLOUNDER : LUMP CRAB HAVARTI EXTRA SHARP CHEDDAR GREEN BELL PEPPER LEMON BUTTER(GF)	\$26.9
JUMBO SHRIMP : TWELVE GRILLED (GF) OR FRIED	\$22.9
MAHI ROCKEFELLER : PAN SEARED SPINACH CREAM CHEESE PARMESAN SMOKED BACON LEMON BUTTER(GF)	\$25.9
ROCKFISH : PAN SEARED PARMESAN HERB CRUMBLE LEMON BUTTER(GF)	\$29.9
NORTH-ATLANTIC SALMON* : GRILLED LEMON BUTTER(GF) OR LIME JALAPEÑO	\$24.5
GF PACIFIC BARRAMUNDI : PAN SEARED CRISPY SKIN LEMON BUTTER(GF) OR LIME JALAPEÑO	\$25.5
CHILEAN SEABASS : SWEET & BUTTERY GRILLED LEMON BUTTER(GF) OR LIME JALAPEÑO	\$45.9
GF YELLOWFIN (AHI) TUNA* : GRILLED LEMON BUTTER(GF) OR LIME JALAPEÑO	\$24.9
JUMBO DRY SCALLOPS : 1/2 POUND DRY SCALLOPS PAN-SEARED LEMON BUTTER(GF)	\$42.9
CRAB STUFFED LOBSTER TAIL : JUMBO LUMP COLD WATER TAIL LEMON BUTTER(GF)	[1] \$42 / [2] \$60

From the Farm

choice of two scratch sides or upgrade to premium

CHICKEN RIVIERA : GOAT CHEESE BASIL SUN DRIED TOMATOES CITRUS-TOMATO-GARLIC SAUCE	\$18.9
CHICKEN MARSALA : WILD MUSHROOM BLEND HOUSE MADE MARSALA SAUCE	\$23.5
FILET MIGNON* : 7 OZ. 21 DAY AGED CENTER-CUT	\$44.9
SURF & TURF* : AGED ANGUS BEEF 7OZ FILET JUMBO LUMP CRAB CAKE	\$61.9
MARINATED FLAT IRON* : HANDCUT GARLIC CUMIN WORCESTERSHIRE	\$32.5

Bowls

SHRIMP AND GRITS : ANDOUILLE SAUSAGE EXTRA SHARP CHEDDAR GRUYÈRE BACON GREEN ONION	\$21.5
FISH AND CHIPS : WILD CAUGHT HADDOCK BEER BATTER TARTAR SIDEWINDER FRIES	\$16.9
FARMER'S MARKET PASTA : CHEF'S VEGETARIAN SPECIAL - ASK YOUR SERVER	\$18.9
SEAFOOD PASTA : SHRIMP SCALLOPS LUMP CRAB WHITE WINE BASIL LEMON CREAM SHAVED PARMESAN	\$26.9

Forget the Fork

choice of one scratch side or upgrade to premium

CAPTAIN'S COD SANDWICH : BLACKENED OR FRIED LETTUCE TOMATO TARTER	\$15
FISH TACOS : FRIED COD SPICY CABBAGE PICO DE GALLO JALAPEÑO RANCH	\$16.9
HELLFIRE SHRIMP TACOS : SPICY CABBAGE PICO DE GALLO LIME-SOUR CREAM	\$15.9
STEAK TACOS : STEAK HAVARTI LETTUCE PICO DE GALLO SOUR CREAM	\$15.9
CHICKEN TACOS : ASIAN CHICKEN ONION MUSHROOMS WATER CHESTNUTS SPICY CABBAGE	\$13.9
SHRIMP SALAD SANDWICH : JUMBO SHRIMP GREEN ONION CELERY OLD BAY ROMAINE	\$14
CRAB GRILLED CHEESE : LUMP CRAB OLD BAY HAVARTI EXTRA SHARP CHEDDAR TOMATO SOURDOUGH	\$21
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	\$26.9

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