LATITUDE
• seafood co •

FRESH SEAFOOD • HAND-CUT STEAKS • RUBY SALTS OYSTERS • CRAFT COCKTAILS

FROM THE SEA

choice of two sides
choice of sauce: lemon butter · lime jalapeño · cocktail · tartar · rémoulade

Jumbo Dry Scallops* • 43.9
½ pound · pan-seared · lemon butter

Stuffed Wild Flounder • 27.9
lump crab · havarti · cheddar · green bell pepper · lemon butter

Maryland Jumbo Lump Crab Cake • [1] 36.5 | [2] 58.7
jumbo lump blue crab · zero filler · rémoulade

Mahi • 26.9
firm · mild white fish · clean · slightly sweet

Jumbo Shrimp • 23.9
twelve shrimp · grilled or fried

Pacific Barramundi • 27
sweet · buttery · white fish · crispy skin

North-Atlantic Salmon* • 24.9
rich · tender · full-flavored

Yellowfin Tuna* • 25.5
lean · meaty · mild

SIGNATURE FINISHES

available on select entrées

Chesapeake +14
half Maryland crab cake · lemon butter

Riviera +5
goat cheese · basil · sun-dried tomatoes · citrus-garlic tomato sauce

Rockefeller +5
spinach · cream cheese · parmesan · smoked bacon · lemon butter

Oscar +8
lump crab · asparagus · lemon butter

BOWLS

Shrimp and Grits • 21.5
andouille sausage · cheddar · gruyère · bacon · green onion

Fish and Chips • 19.9
wild-caught haddock · beer-battered · tartar · slaw · sidewinder fries

Seafood Pasta • 27.9
lump crab · shrimp · scallops · basil lemon cream · shaved parmesan

Chicken Diablo Pasta • 21.9
blackened chicken · bacon · mushrooms · roasted red peppers · crema di peperoncino · bowtie pasta

FROM THE FARM

choice of two sides

Hand-cut Choice Sirloin* • 23.9
8 oz. · basted and grilled · maître d'hôtel butter

Cider Dijon Pork Chop* • 23.9
10 oz. · cider Dijon butter sauce · caramelized apples · goat cheese · toasted pecans

Hand-Cut Filet Mignon* • 39.9
7 oz. · basted and grilled · maître d'hôtel butter

Chicken Riviera • 22.9
goat cheese · basil · sun-dried tomatoes · citrus-garlic tomato sauce

Calabrian Chicken Gorgonzola • 24.9
mushrooms · gorgonzola · crema di peperoncino · parmesan

Pineapple Jerk Chicken and Shrimp • 23.9
Walker's Wood - rubbed chicken thigh · pineapple jerk bbq · scallion

FORGET THE FORK

choice of one side

Crab Cake Sandwich • 31.5
blue jumbo lump crab · Old Bay · lettuce · tomato · special sauce

Jerk Chicken Sandwich • 14.7
chicken thigh · brioche · slaw · pineapple bbq

Crab Grilled Cheese • 18.9
lump crab · Old Bay · havarti · extra sharp cheddar · tomato · sourdough

Bacon Cheddar Burger* • 17.9
sharp cheddar · bacon · lettuce · tomato · onion · pickle · burger sauce

Steak Tacos* • 15.9
havarti · lettuce · pico de gallo · lime sour cream

Hellfire Shrimp Tacos • 16.5
spicy cabbage · pico de gallo · lime sour cream

Fish Tacos • 15.9
fried cod · spicy cabbage · pico de gallo · chipotle lime crema

Fried Fish Sandwich • 18.9
wild-caught haddock · beer-battered · tartar

Salmon Tacos • 17.9
asian slaw · pico de gallo · lime jalapeño · wasabi aioli

Mahi Sandwich • 22.9
blackened · special sauce · lettuce · tomato · brioche

SCRATCH SIDES

Steamed Broccoli · 5

Collard Greens · 5

Garlic Mashed Potatoes · 5

Sidewinder Fries · 5

Creamy Slaw · 5

PREMIUM SIDES

Steamed Asparagus · 6

Sweet Potato Fries · 6

Old Bay Lemon Pepper Fries · 6

Honey Sriracha Brussels · 7

Crab Mac & Cheese · 7

Maple Carrots · 7
brown butter · goat cheese · pecans

COMPLEMENTS

Mahi · 18.9

6 Grilled Shrimp · 8.9

6 Fried Shrimp · 8.9

Salmon* · 16.9

Tuna* · 17.5

8 oz. Sirloin* · 17.9

½ lb. Jumbo Scallops* · 34

Blue Jumbo lump Crab Cake · 28

½ lb. Snow Crab Legs · 22

Grilled Chicken Breast · 8.9

All parties of 6 or more will include an automatic 20% gratuity

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions*

LATITUDE
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OYSTERS

available upon request: cocktail • horseradish • mignonette • hot sauce

Rockefeller* • 17 | 32
spinach• cream cheese • parmesan • smoked bacon • lemon butter

Char-Grilled* • 17 | 32
pepper jack cream • jalapeño • bacon

On the Half Shell* • 14 | 27
served raw or steamed

STARTERS

Salt & Pepper Calamari • 15.9
green and red bell peppers• jalapeño • Asian aioli

P.E.I. Mussels • 17.9
tomato • onion • garlic • herbs • white wine • lemon • cream • toasted baguette

Hellfire Shrimp • 13.9
fried shrimp • spicy aioli • spicy cabbage • green onion

Peel & Eat Shrimp • ½ lb. 12 | 1 lb. 22
Old Bay • cocktail • lemon

Crab Dip • 18.9
lump crab • cheddar • cream cheese • Old Bay • toasted baguette

Fried Catfish Bites • 10.3
fried catfish • rémoulade

Dockside Dip • 12.6
salmon • mahi • cream cheese • onion • jalapeño • smoked paprika • sherry • tortilla chips

Chicken Wings • [6] 11 | [12] 19
sweet chili • buffalo • honey sriracha • lime jalapeño

Latitude Nachos • 12
queso • extra sharp cheddar • pico de gallo • sour cream • jalapeño • cilantro **Chicken +5 Shrimp +6 Crab +12**

Coconut Shrimp • 11.2
sweet chili sauce • basil

Tuna Poke Tower • 15.5
avocado • cucumber • onion • cilantro • layered wontons • Asian aioli

Mozzarella Sticks • 13.9
fra diavolo • basil

Lobster Rangoons • 14.9
lobster • cream cheese • scallions • sweet chili sauce

SOUPS AND SALADS

house • blue cheese • ranch • honey mustard • Caesar • maple Dijon vinaigrette

She-Crab Soup • 9 | 12
crab stock • lump crab • cream • dry sherry

House Salad • 8.5
feta • tomato • onion • carrots • cucumber

Caesar Salad • 9.5
romaine hearts • housemade croutons • Parmesan

BLT Wedge • 9.5
iceberg • bacon • tomato • red onion • Danish blue cheese

Winter Harvest Salad • 12.9
arugula • shaved brussels • apple • goat cheese • toasted pecans • dried cranberries • maple dijon vinaigrette

CRAFT COCKTAILS

Sailor's Punch • 9.9
Sailor Jerry spiced rum • peach • pineapple • cranberry • orange

Latitude Crushes • 10.2
choice of orange • grapefruit or key lime

Espresso Martini • 13.5
Absolut Vanilia • Kahlua • nitro cold brew

Maple Brown Butter Old Fashioned • 14.2
Maker's Mark • brown butter syrup • orange

Blackberry Lemon Drop • 12.9
Cirrus • lemon • blackberry • simple

Frozen Strawberry Margarita • 11.9
Camarena • fresh sour • strawberry purée

Frozen Apple Cider Smash • 12.6
Jack Daniel's • Fireball Blazin' Apple • apple cider

Winter Berry Mule • 11.7
Tito's vodka • Chambord • cranberry • lime • ginger beer

Barbados Old Fashioned • 13
Bumbu Rum • Demerara • Orange Bitters

Smokey and the Pear • 13.5
Milagro Silver • Ilegal Mezcal • lime juice • agave • pear nectar • ginger

Chai Another Day • 11.2
Tangueray Gin • chai infused simple syrup • sour mix

WINE

Luca Peretti Prosecco Brut • 13 | 52
Veneto, Italy • crisp • fruity • refreshing

Josh Cellars Prosecco Rosé • 12 | 46
Veneto, Italy • bright • berry • lively

Torresella Pinot Grigio • 10 | 40
Venezia, Italy • mineral • fresh • citrus

Kim Crawford Sauvignon Blanc • 12 | 48
Marlborough, New Zealand • zesty • tropical • juicy

Fleur de Prairie Rosé • 11 | 44
Côtes de Provence, France • dry • floral • delicate

J Lohr Riverstone Chardonnay • 11 | 44
Arroyo Seco, California • creamy • balanced • smooth

Maso Canali Pinot Grigio • 12 | 48
Trentino, Italy • bright • tropical • crisp

Relax Riesling • 8 | 32
Mosel, Germany • peachy • floral • off-dry

Carmel Road Sauvignon Blanc • 9 | 36
Monterey, California • zesty • juicy • clean

Hahn Pinot Noir • 12 | 48
Monterey, California • silky • cherry • black tea • toasted vanilla

Mezzacorona Moscato • 8 | 32
Trentino, Italy • intense • sweet • clean

Educated Guess Cabernet Sauvignon • 14 | 56
North Coast, California • velvety • dark-fruit • full-bodied

Charles Krug Cabernet Sauvignon • 18 | 72
Napa Valley, California • dark fruit • bold • warm savory finish

The Calling Pinot Noir • 12 | 48
Monterey, California • bright fruit • lively • earthy • spice

Highlands 41 Cabernet Sauvignon • 11 | 44
Paso Robles, California • dark berry • savory • smooth

Cakebread Chardonnay • 84
Napa Valley, California • creamy citrus • rich • crisp

Jordan Cabernet Sauvignon • 126
Alexander Valley, California • elegant berry • silky • smooth

MOCKTAILS

Blackberry Bay • 9.5
blackberry • peach • lemon • mint

NO Tequila, NO Problem • 11.9
bare zero reposado tequila • oleo syrup • sour

Virgin Sailor's Punch • 7.9
peach • pineapple • cranberry • orange

BEVERAGES

Soft Drinks • 3.9
coke products • lemonade • ginger ale

Tea • 3.9
sweet • unsweet • hot

Coffee • 3.9
regular • decaf

DESSERTS

Key Lime Pie • 8.2
graham cracker crust • whipped cream

Crème Brûlée • 7.9
custard • whipped cream • berries

Apple Cobbler • 11.3
vanilla ice cream • whipped cream • apples • vanilla crumb • caramel

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