

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* • 39.9

½ pound • pan-seared • lemon butter

Stuffed Wild Flounder • 27.9

lump crab • Havarti • cheddar • green bell pepper • lemon butter

1 lb. Alaskan Snow Crab Legs • 39

steamed • clarified butter • lemon

Maryland Jumbo Lump Crab Cake • [1] 29.9 | [2] 49

jumbo lump blue crab • rémoulade

Mahi • 24.5

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* • 24.5

rich • tender • full-flavored

Yellowfin Tuna* • 25.5

lean • meaty • mild

Crab-Stuffed Shrimp* • 24.9

lump crab • Havarti • cheddar • green pepper • lemon butter

FROM THE FARM

choice of two sides

Certified Angus Sirloin* • 23.9

8 oz. • basted and grilled • maître d'hôtel butter

Prime NY Strip* • 44.9

14 oz. • basted and grilled • maître d'hôtel butter

Bourbon Cherry Pork Chop* • 22.9

10 oz pork loin • Maker's Mark • cherries • brown sugar

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

BOWLS

Shrimp and Grits • 21.5

andouille sausage • cheddar • gruyère • bacon • green onion

Fish and Chips • 18.9

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 • 19.9

blackened chicken • bacon • mushrooms • roasted red peppers • crema di peperoncino • bowtie pasta

FORGET THE FORK

choice of one side

Crab Cake Sandwich • 26.9

jumbo lump crab • Old Bay • lettuce • tomato • special sauce

Southern Cutlet • 16.9

fried chicken cutlet • whipped goat cheese • bacon • hot pepper jelly

Crab Grilled Cheese • 17.9

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 • chipotle lime crema

Hellfire Shrimp Tacos • 16.5

spicy cabbage • pico de gallo • chipotle lime crema

Fish Tacos • 15.9

fried mahi • spicy cabbage • pico de gallo • chipotle lime crema

Fried Fish Sandwich • 17.9

wild-caught haddock • beer-battered • tartar

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

SCRATCH SIDES

Steamed Broccoli • 5

Collard Greens • 5

Garlic Mashed Potatoes • 5

Sidewinder Fries • 5

PREMIUM SIDES

Tomato Cucumber Feta • 6

Steamed Asparagus • 6

Sweet Potato Fries • 6

Honey Sriracha Brussels • 7

Crab Mac & Cheese • 7

COMPLEMENTS

Grilled Chicken Breast • 8.9 8 oz. Sirloin* • 17.9

6 Grilled Shrimp • 8.9 ½ lb. Jumbo Scallops* • 29

6 Fried Shrimp • 8.9 Latitude Crab Cake • 26

Salmon* • 16.9 ½ lb. Snow Crab Legs • 22

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

• seafood co. •

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

OYSTERS

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

Rockefeller* • 17 | 32

spinach • cream cheese • parmesan • 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. 20

Old Bay • cocktail • lemon

Crab Dip • 18.9

lump crab • Havarti • cream cheese • Old Bay • toasted baguette

Fried Catfish Bites • 10

fried catfish • rémoulade

Chicken Wings • [6] 11 | [12] 17

sweet chili • buffalo • honey sriracha • lime jalapeño

Salmon Dip • 11

cream cheese • onion • jalapeño • Old Bay • sherry • tortilla chips

Latitude Nachos • 12

queso • extra sharp cheddar • pico de gallo • sour cream •
jalapeño • cilantro • **Chicken 5** • **Shrimp 6** • **Crab 10**

Coconut Shrimp • 11

coconut crusted • sweet chili sauce • basil

Tuna Poke Tower • 15

avocado • cucumber • onion • cilantro • layered wontons • Asian aioli

Mozzarella Sticks • 14

fra diavolo • basil

Whipped Goat Cheese & Hot Pepper Jam • 13

house-made hot pepper jam • arugula

SOUPS AND SALADS

house • blue cheese • ranch • honey mustard • Caesar • honey balsamic

She-Crab Soup • 9 | 12

crab stock • lump crab • cream • dry sherry

House Salad • 7.5

feta • tomato • onion • carrots • cucumber

Caesar Salad • 9

romaine hearts • housemade croutons • Parmesan

BLT Wedge • 9.5

iceberg • bacon • tomato • red onion • Danish blue cheese

Blackberry Avocado Spinach Salad • 13

baby spinach • blackberries • toasted almonds • Danish blue cheese

Tomato Crab Caprese Salad • 18

tomato • lump crab • balsamic glaze • fresh mozzarella

CRAFT COCKTAILS

Sailor's Punch • 9.9

Captain Morgan's Spiced Rum • peach • pineapple • cranberry • orange

Key Lime Crush • 9

Pinnacle whipped • Fresh lime • pineapple • condensed milk

Island in the Sun • 9.9

RumChata Coconut Cream • Malibu • pineapple • lime zest

Blackberry Lemondrop • 12.7

Cirrus • lemon • blackberry • simple

Cake by the Ocean • 12

Absolut Vanil • Malibu • pineapple • lime zest

Soulmate Spritzer • 13

Ketel One Peach & Orange Blossom • St. Germain, strawberry, lavender

19th Hole • 9

Tito's • Chambord • grape • lime

It's Hot Outside • 10

21 Seeds Cucumber Jalapeno • wildflower honey syrup, lime

Creamy Limoncello Margarita • 11

El Jimador Silver • Pallini Limoncello • condensed milk • sour

Latitude Mule • 11

Ginger-infused Cirrus • Gosling's ginger

Brown Butter Old Fashioned • 14.2

Maker's Mark • brown butter syrup • orange

WINE

La Marca Prosecco • 11 | 44

Veneto, Italy • crisp • fruity • refreshing

Josh Cellars Prosecco Rosé • 10 | 40

Veneto, Italy • bright • berry • lively

Vollereaux Champagne Brut Réserve • 90

Champagne, France • brioche • apricot • refined

J Vineyards Pinot Gris • 10 | 40

California • fresh • citrusy • clean

Scarpetta Pinot Grigio • 10 | 40

Friuli, Italy • mineral • lean • delicate

BV Tapestry Sauvignon Blanc • 12 | 48

Central Coast, California • bright • tropical • crisp

Kim Crawford Sauvignon Blanc • 11 | 44

Marlborough, New Zealand • zesty • tropical • juicy

Fleur de Prairie Rosé • 11 | 44

Côtes de Provence, France • dry • floral • delicate

J Lohr Riverstone Chardonnay • 10 | 40

Arroyo Seco, California • creamy • balanced • smooth

Sonoma-Cutrer Russian River Chardonnay • 13 | 52

Russian River Valley, California • rich • refined • buttery

Relax Riesling • 8 | 32

Mosel, Germany • peachy • floral • off-dry

Allegro Moscato • 8 | 32

California • sweet • fragrant • juicy

MacMurray Ranch Pinot Noir • 12 | 48

Central Coast, California • silky • cherry • earthy

Wente Pinot Noir • 15 | 60

Monterey, California • silky • cherry • balanced

Don Miguel Gascón Malbec • 10 | 40

Mendoza, Argentina • bold • plush • spicy

Chevalier du Grand Robert Bordeaux • 10 | 40

Bordeaux, France • structured • savory • classic

Josh Cellars Cabernet Sauvignon • 9 | 36

California • smooth • ripe • fruit-forward

Educated Guess Cabernet Sauvignon • 14 | 56

North Coast, California • velvety • dark-fruit • full-bodied

Charles Krug Cabernet Sauvignon • 72

Napa Valley, California • cassis • cedar • structured

Stags' Leap Cabernet Sauvignon • 90

Napa Valley, California • blackberry • structured • layered

MOCKTAILS

Blackberry Bay • 8

blackberry • peach • lemon • mint

Cucumber Cooler • 8

cucumber • mint • pineapple • lime • soda

Virgin Sailor's Punch • 7

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

graham cracker crust • whipped cream

Grand Finale • 10

triple chocolate brownie • toasted coconut • vanilla ice cream •
chocolate sauce

Southern Banana Pudding • 6.5

vanilla custard mousse • fresh banana • vanilla wafers • fresh
whipped cream

**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*