

appetizers

lobster bisque

laced with sherry, lobster fritter 8-

classic onion soup

gruyere & grana padano cheese, toasted crouton 8-

sunset key shrimp

crabmeat stuffed, wrapped in maple barbecue glazed bacon, key lime mustard, passion fruit slaw 14-

crispy lobster crab cakes

pineapple ginger aioli, caribbean slaw 14-

artisan cheese platter

imported & domestic cheeses perfectly paired with sweet & savory sides, served with warm baguette & sesame crackers 24-

latitude's oysters

baked rockefeller style 14-

carpaccio of beef

thin sliced angus tenderloin, capers, baby arugula, lemon aioli, grana padano cheese 13-

yellowfin tuna

perfectly seared, mango aioli, wakame salad, crisp wonton 12-

island salads

wedge salad

gorgonzola crumbles, florida citrus segments, toasted almonds, fresh melon, papaya ranch dressing 12-

mixed green salad

baby greens, belgian endive, roasted tomatoes, balsamic vinaigrette 10-

latitude's caesar

garlic caper dressing, pine nuts and imported white anchovies 10-

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

island entrees

pan seared yellowtail snapper

roasted summer tomato broth, asparagus, guanciale, spring onions,
fingerling potatoes, taylor bay scallops 28-

pan roasted chicken

roasted apple and thyme jus, garlic mash, wilted greens,
root vegetables 25-

grilled swordfish

pan seared baby bok choy, pineapple and fig chutney,
smoked tomato gazpacho, salsa verde,
frizzled leeks 27-

sweet potato crusted grouper

roasted garlic thyme sauce, summer truffle cauliflower puree, asparagus 32-

grilled marinated lamb

mediterranean tapenade, preserved lemons, ricotta cheese,
honey dijon lamb jus 34-

citrus marinated salmon

pan roasted, blood orange and pink peppercorn beurre blanc,
risotto style farro, grilled asparagus 26-

scallop and lobster

wrapped in delicate housemade pasta, saffron sauce, rock shrimp,
summer peas, fennel, smoked paprika lobster oil 32-

waygu beef skirt steak

seared on cast iron, mocha demi-glace, roasted garlic potato puree,
heirloom tomato goat cheese tart, romesco, fried onions 28-

florida lobster tail

roasted garlic mashed potatoes, jumbo asparagus, corn and roasted red pepper chutney 36-

tenderloin

grilled 8 oz. filet topped with roasted shallot truffle butter, swiss chard,
yukon puree, roasted wild mushrooms, balsamic demi-glace 36-