

LATITUDE

• seafood co. •

OYSTERS

PLEASE ALLOW TIME AS OUR OYSTERS ARE SHUCKED TO ORDER

LOCAL GF **RAW* OR STEAMED** (6) - \$13 / (12) - \$23

[cocktail, horseradish, mignonette, saltines, oyster crackers upon request]

FRIED [CHESAPEAKE BAY (COUNT)]

rémoulade

(6) - \$15 / (12) - \$25

LOCAL GF **ROCKEFELLER OYSTERS** (6) - \$16 / (12) - \$26

spinach / cream cheese / parmesan / smoked bacon / lemon butter

STARTERS

NEW GF **JUMBO CRAB COCKTAIL** \$19

jumbo lump blue crab / old bay / cocktail / horseradish

HOT **HELLFIRE SHRIMP** \$12

fried / spicy aioli / spicy cabbage

CALAMARI \$9

green and red bell pepper / creole aioli

HOT **FRIED OR GRILLED WINGS** (6) - \$8 / (12) - \$13

hellfire / sweet chili / buffalo / lime-Jalapeño
– celery / carrots / blue cheese / ranch –

YELLOWFIN (AHI) TUNA SASHIMI* \$18

blackened / seared rare / wasabi / pickled ginger /
sriracha / lime jalapeño
– ½ order \$12 –

CHICKEN LETTUCE WRAPS \$8

green onion / wild mushroom / water chestnut / iceberg

NEW **FRIED GREEN TOMATOES** \$9

chopped bacon / pimento cheese

BAKED SEAFOOD IMPERIAL DIP \$12

shrimp / scallop / lump crab / jalapeño / havarti / extra
sharp cheddar

SALMON DIP \$9

cream cheese / old bay / jalapeño / corn tortilla chips

GF **BOURBON BACON JAM SCALLOPS** \$12

¼ pound dry scallops / bacon cream corn / bourbon
bacon jam

NEW GF **P.E.I. MUSSELS** \$11

white wine / tomato / lemon butter cream sauce

SHRIMP QUESADILLA \$14

havarti / extra sharp cheddar / pico de gallo / lime sour
cream / guacamole / flour tortilla

SOUPS

LATITUDE LOBSTER BISQUE

lobster body stock / cream / sherry / brandy
CUP - \$6 / BOWL \$8

SOUP DU JOUR

please inquire with your server or bartender for today's
selection
CUP - \$5 / BOWL \$7

SALADS

ADD 8 OZ. CHICKEN - \$6 6 GRILLED SHRIMP - \$7 6 OZ. SIRLOIN* - \$8 NORTH-ATLANTIC SALMON* - \$9 DANISH BLUE CHEESE CRUMBLES - \$2

GF **HOUSE** \$6 (WITH ENTRÉE \$4)

romaine / iceberg / arugula / onion / cucumber / grape tomato / carrot / feta / smoked paprika vinaigrette

CAESAR SALAD \$5 (WITH ENTRÉE \$3)

romaine / croutons / parmesan

GF **BLT WEDGE** \$7 (WITH ENTRÉE \$5)

iceberg / smoked bacon / tomato / danish blue cheese crumbles / blue cheese dressing

GF **BEEF AND GOAT CHEESE** \$8 (WITH ENTRÉE \$6)

romaine / iceberg / arugula / beets / sliced almonds / mandarin orange / goat cheese / red onion / honey balsamic dressing

GF **GEORGIA HARVEST** \$10 (WITH ENTRÉE \$8)

romaine / iceberg / arugula / fiorucci prosciutto / grilled peach / goat cheese / sliced almond / honey balsamic dressing

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HOUSE SPECIALTIES

[SERVED WITH TWO SCRATCH SIDES]

GF BOURBON-BACON PORK CHOPS* \$20

two 7 oz. chops / grilled / apple cider brine /
bourbon bacon jam

GF SIRLOIN* \$20

grilled / 12 oz. 21 day aged certified angus beef
– 6 oz. \$14 –

GF IMPERIAL CHILEAN SEABASS \$37

havarti / jalapeño / old bay / shrimp / dry
scallops / lump crab / lemon butter

YELLOWFIN (AHI) TUNA* \$19

grilled / lime-jalapeño

GF CHICKEN RIVIERA \$16

grilled / goat cheese / basil / sun dried
tomatoes / citrus-tomato-garlic sauce

GF MAHI ROCKEFELLER \$23

grilled / spinach / cream cheese / parmesan /
smoked bacon / lemon butter

NEW GF LOBSTER MIXED GRILL \$35

5-6 oz. canadian lobster tail / two jumbo
shrimp / two jumbo dry scallops / lemon
butter

MARYLAND CRAB CAKES \$27

jumbo lump crab / lump crab / old bay /
rémoulade

GF JUMBO DRY SCALLOPS \$26

½ pound dry scallops / rosemary / lemon
butter

STUFFED WILD FLOUNDER \$20

latitude crab filling / havarti / extra sharp
cheddar / green bell pepper

GF JUMBO SHRIMP \$18

twelve / grilled or fried / lemon butter

GF NORTH-ATLANTIC SALMON* \$18

grilled / pineapple salsa

BOWLS

FRIED SEAFOOD PLATTER \$23

jumbo shrimp / wild alaskan cod / scallops /
oysters / tartar / french fries

SEAFOOD AU GRATIN \$20

dry scallops / shrimp / lump crab / havarti /
extra sharp cheddar / gruyère / cavatappi

FISH-N-CHIPS \$14

wild alaskan cod / beer battered / tartar sauce /
sidewinder fries

SEAFOOD GUMBO \$20

creole style / jumbo shrimp / lump crab /
andouille sausage

SHRIMP AND GRITS \$17

andouille sausage / extra sharp cheddar /
gruyère / bacon / green onion

SEAFOOD PASTA \$21

bay scallop / lump crab / p.e.i mussels / basil
lemon cream / angel hair

ADD ONS

GF 5-6 OZ. CANADIAN LOBSTER TAIL \$17

GF ½ POUND ALASKAN SNOW CRAB LEGS \$13

MARYLAND CRAB CAKE \$10

GF 6 GRILLED SHRIMP \$7

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BURGERS

[1/2 POUND CERTIFIED ANGUS BEEF / PINK OR NO PINK / POTATO BUN / ONE SCRATCH SIDE]
[SUBSTITUTE GRILLED CHICKEN BREAST FOR \$1]

BACON CHEDDAR BURGER* \$13

extra sharp cheddar / dry-aged cherrywood bacon /
arugula / onion / tomato

THE BIG LAT* \$11

special sauce / onion / american cheese / pickles

SHROOMIN' BURGER* \$14

gruyère / wild mushroom / arugula / tomato /
caramelized onion

BLACK AND BLUE BURGER* \$14

blackened / danish blue / dry-aged cherrywood bacon /
arugula / onion / tomato

OCEANSIDE BURGER* \$19

maryland crab cake / rémoulade / havarti / arugula

CALIFORNIA BURGER* \$14

american cheese / pico de gallo / guacamole / arugula /
dry-aged cherrywood bacon

SANDWICHES

[SERVED WITH ONE SCRATCH SIDE]

CRAB CAKE SANDWICH \$18

jumbo lump crab / lump crab / old bay / arugula /
tomato / special sauce / potato bun

JENATHA'S LOBSTER GRILLED CHEESE \$17

claw-knuckle meat / havarti / extra sharp cheddar /
tomato / sourdough

TACOS

[FLOUR TORTILLAS / ONE SCRATCH SIDE]

STEAK TACOS \$13

certified angus sirloin / havarti / arugula / pico de gallo / sour cream

HELLFIRE TACOS \$13

spicy cabbage / hellfire shrimp / pico de gallo / lime-sour cream

FISH TACOS \$14

tequila-lime marinated / blackened / spicy cabbage
– cucumber pico de gallo with lime sour cream OR pineapple salsa with guacamole –

SCRATCH SIDES

^{NEW} GF BROCCOLINI
GF GARLIC WHIPPED POTATOES
^{HOT} JALAPEÑO CHEDDAR HASH
SWEET TOTS WITH HONEY BUTTER
GF CREAMED CORN WITH BACON
GF COLLARD GREENS

^{NEW} GF BAKED APPLES
GF CUCUMBER SALAD
GF GRILLED ASPARAGUS
SIDEWINDER FRIES
^{HOT} HONEY ROASTED SRIRACHA BRUSSELS SPROUTS
CRAB MAC & CHEESE + \$3

DESSERTS

LOCAL MILL STREET CAKE \$8

Inquire with your bartender or server about today's selections

LOCAL NIGHTINGALE ICE CREAM SANDWICHES \$8

Inquire with your bartender or server about today's selections

KEY LIME PIE \$7

graham cracker crust / whipped cream / key lime juice

GRAND FINALE \$7

ghirardelli brownie / coconut / vanilla ice cream /
chocolate syrup

KIDS

[\$6]

[12 AND UNDER]

[CHOICE OF MILK, COCA-COLA PRODUCTS, OR ICED TEA]

[SERVED WITH SWEET TOTS, GARLIC WHIPPED POTATOES, OR FRENCH FRIES]

CHEESEBURGER

FISH STICKS

GRILLED CHEESE

POPCORN SHRIMP

CHICKEN TENDERS

MAC & CHEESE

[no side]

*- 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. - 9216 STONY POINT PKWY #148, RICHMOND VA 23235-1955 - 804-729-8441 - WWW.LATITUDESEAFOODCO.COM - PARTIES OF 8
OR MORE INCLUDE A 20% GRATUITY