
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

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

HOT HELLFIRE SHRIMP \$12

fried / spicy aioli / spicy cabbage

SHRIMP QUESADILLA \$14

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

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

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 / jalapeño mignonette
– ½ order \$11.9 –

BAKED SEAFOOD IMPERIAL DIP \$12

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

CALAMARI \$9

green and red bell pepper / creole aioli

CHICKEN LETTUCE WRAPS \$8

onion / wild mushroom / water chestnut / iceberg
lettuce

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

NEW **BEET AND GOAT CHEESE** \$8 (WITH ENTRÉE \$6)

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

NEW **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]

Grilled

GF BOURBON-BACON PORK CHOPS* \$20

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

GF SIRLOIN* \$20

12 oz. 21 day aged Certified Angus Beef
– 6 oz. \$14 –

YELLOWFIN (AHI) TUNA* \$19

lime-jalapeño

GF NORTH-ATLANTIC SALMON* \$18

pineapple salsa

GF JUMBO SHRIMP \$18

lemon butter

GF CHICKEN RIVIERA \$16

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

GF MAHI ROCKEFELLER \$23

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

Sautéed

GF IMPERIAL CHILEAN SEABASS \$37

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

GF DUELING LOBSTER TAILS \$33

north-atlantic tail / caribbean tail / 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

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 / latitude lager batter / tartar
sauce / sidewinder fries

SEAFOOD GUMBO \$20

creole style / jumbo shrimp / lump crab /
andouille sausage

SHRIMP AND GRITS \$17

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

NEW SCALLOP & CRAB PASTA \$21

bay scallop / lump crab / basil lemon cream / angel hair

ADD ONS

GF COLD OR WARM WATER LOBSTER TAIL \$17

GF ½ POUND ALASKAN SNOW CRAB LEGS \$13

MARYLAND CRAB CAKE \$10

GF 6 GRILLED SHRIMP \$7

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NEW LOCAL BURGERS

[½ POUND SEVEN HILLS BEEF / PINK OR NO PINK / POTATO BUN / ONE SCRATCH SIDE]
[SUBSTITUTE GRILLED CHICKEN BREAST OR ¼ POUND BEYOND MEAT BURGER FOR \$1]

NEW BACON CHEDDAR BURGER* 16

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

NEW BLACK AND BLUE BURGER* 16

blackened / danish blue / dry-aged jones' cherrywood extra thick bacon / arugula / onion / tomato

NEW THE BIG LAT* 13

special sauce / onion / american cheese / pickles

NEW OCEANSIDE BURGER* 19

maryland crab cake / rémoulade / havarti / arugula

NEW SHROOMIN' BURGER* 16

gruyère / wild mushroom / arugula / tomato / caramelized onion

NEW CALIFORNIA BURGER* 16

american cheese / pico de gallo / guacamole / arugula / dry-aged jones' cherrywood extra thick 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-leg 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

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

NEW GF CUCUMBER SALAD
GF GRILLED ASPARAGUS
SIDEWINDER FRIES
HOT HONEY ROASTED SRIRACHA BRUSSELS SPROUTS
NEW 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 - 804-129-8441 - WWW.LATITUDESEAFOODCO.COM - PARTIES OF 8

OR MORE INCLUDE AN 20% GRATUITY