

LATITUDE

• seafood co. •

FORGET THE FORK

Fried Seafood Platter \$26

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

Fish Tacos \$14

tequila-lime marinated / blackened / spicy cabbage

— cucumber pico de gallo with lime sour cream OR pineapple salsa with guacamole —

NEW Noah's Fish and Chips \$15

wild caught haddock / latitude lager batter / tartar

Hellfire Shrimp Tacos \$13

spicy cabbage / pico de gallo / lime-sour cream

Lobster Grilled Cheese \$19

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

Bacon Cheddar Burger* \$13

extra sharp cheddar / bacon / lettuce / tomato / onion / pickle / burger sauce

Steak Tacos \$13

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

Crab Cake Sandwich \$22

jumbo lump crab / lump crab / old bay / lettuce / tomato / special sauce

DESSERTS

Key Lime Pie \$7

graham cracker crust / key lime juice

Nightingale Ice Cream Sandwiches \$8

Locally handmade sandwich from Nightingale

— Ask for our daily flavors —

Cheesecake \$8

Locally Made from Say Cheese..cake!

— Ask for our daily flavors —

NEW Totally Baked! \$10

Ghirardelli brownie / vanilla bean ice cream / Nutella cream / candied pecans.

KIDS

\$6 / under 12 years of age / comes with one side and choice of beverage

Mac & Cheese
Chicken Tenders
Fish Sticks

Grilled Cheese
Popcorn Shrimp
Cheeseburger

SIDES

GF Collard Greens \$4

GF Honey Roasted Sriracha Brussels Sprouts \$4

GF Garlic Whipped Potatoes \$4

GF Steamed Broccoli \$4

Sidewinder Fries \$4

Sweet Tots with honey butter \$4

GF Grilled Asparagus \$4

Crab Mac & Cheese \$6

Creamy blend of lobster stock, crab meat, imported cheeses

*- 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 - www.latitudeseafoodco.com - All parties include a 20% gratuity

LATITUDE

• seafood co. •

OYSTERS

- GF Oysters Rockefeller (6) - \$16 / (12) - \$26**
spinach / cream cheese / parmesan / smoked bacon / lemon butter
- GF Oysters Raw* or Steamed (6) - \$13 / (12) - \$23**
[served with cocktail, horseradish, mignonette, saltines, or oyster crackers]
- Fried Oysters (6) - \$14 / (12) - \$24**
fresh counts / rémoulade

STARTERS

- Calamari \$11**
green and red bell pepper / creole aioli
- Hellfire Shrimp \$12**
fried shrimp / spicy aioli / spicy cabbage / green onion
- Shrimp Quesadilla \$14**
havarti / extra sharp cheddar / pico de gallo / lime sour cream / guacamole
- P.E.I. Mussels \$13**
sambuca / tomato / onion / herbs / lemon butter cream sauce
- NEW Shrimp Eggrolls \$8**
shrimp / cabbage / jalapeño / lime / honey sriracha

- GF Salmon Dip \$9**
cream cheese / old bay / jalapeño / tortilla chips
- Peel and Eat Shrimp ½ lb \$13 / 1lb \$20**
Wild Caught Argentinian Red Shrimp / Old Bay / Cocktail
- Baked Seafood Imperial Dip \$16**
shrimp / scallop / lump crab / jalapeño / havarti / extra sharp cheddar / bread
- GF Chicken Wings (6) - \$10/ (12) - \$17**
*sweet chili / buffalo / lime jalapeño / honey sriracha / hellfire
— grilled or fried —*
- NEW Loaded Shrimp Nachos \$15**
tortilla chips / shrimp / queso cheese / pico de gallo / lime sour cream

SOUP/SALAD

- GF House Salad \$6 (with entrée \$4)**
arcadian harvest / onion / cucumber / grape tomato / carrot / feta / smoked paprika vinaigrette
- Caesar Salad \$6 (with entrée \$4)**
romaine / croutons / parmesan
- Latitude Lobster Bisque cup - \$6 / bowl \$8**
lobster body stock / cream / sherry / brandy
- Clam Chowder cup - \$5 / bowl \$7**

ENTRÉE

- Stuffed Wild Flounder \$20**
latitude crab filling / havarti / extra sharp cheddar / green bell pepper
- GF Mahi Rockefeller \$23**
grilled / spinach / cream cheese / parmesan / smoked bacon / lemon butter
- GF North-Atlantic Salmon* \$19**
grilled / your choice of lemon butter, pineapple salsa, or lime jalapeño
- GF Jumbo Dry Scallops \$30**
½ pound dry scallops / blackened / lemon butter
- Creole Seafood Gumbo \$24**
jumbo shrimp / lump crab / andouille sausage / okra / tomato / rice
- NEW Stuffed Chicken \$18**
charbroiled / prosciutto / havarti / beurre blanc

- Maryland Crab Cakes \$30**
jumbo lump & lump crab / rémoulade
- Seafood Pasta \$25**
bay scallop / lump crab / shrimp / basil lemon cream / shaved parmesan / angel hair
- Shrimp and Grits \$24**
andouille sausage / extra sharp cheddar / gruyère / bacon / green onion
- GF Jumbo Shrimp \$21**
twelve / grilled or fried
- GF Grilled Sirloin* 6oz - \$14 12oz - \$22**
Hand Cut 21 day aged Certified Angus Beef
- Crab Stuffed Lobster Tail \$49**
Crab / Maine Lobster / Beurre Blanc

All checks will automatically include a 20% service charge