
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, AND TABASCO AVAILABLE UPON REQUEST

FRIED [CHESAPEAKE BAY (COUNT)]

SERVED WITH RÉMOULADE
(6) - \$15 / (12) - \$25

LOCAL GF ROCKEFELLER (6) - \$16 / (12) - \$26
SPINACH, CHEESES, APPLEWOOD BACON, LEMON BUTTER

STARTERS

HOT HELLFIRE SHRIMP \$11.9

FRIED, TOSSED IN SPICY AÏOLI OVER SPICY CABBAGE

YELLOWFIN (AHI) TUNA SASHIMI* \$17.9

BLACKENED AND SEARED-RARE, WASABI, PICKLED GINGER, SRIRACHA, JALAPEÑO MIGNONETTE
• ½ ORDER \$11.9 •

SHRIMP QUESADILLA \$13.9

SAUTÉED SHRIMP, HAVARTI, EXTRA SHARP CHEDDAR, PICO DE GALLO, LIME SOUR CREAM, FLOUR TORTILLA, GUACAMOLE

BAKED SEAFOOD IMPERIAL DIP \$11.9

CREAMY SHRIMP, SCALLOP, AND CRAB MEAT, SERVED WITH BREAD

SALMON DIP \$8.9

CREAMY BLEND OF SALMON AND CREAM CHEESE, CORN TORTILLA CHIPS

CALAMARI \$8.9

FRIED WITH GREEN AND RED BELL PEPPERS, DRIZZLED WITH CREOLE AÏOLI

GF BOURBON BACON JAM SCALLOPS \$11.9

FRESH SEA SCALLOPS ON A BED OF BACON CREAM CORN, TOPPED WITH BOURBON BACON JAM

CHICKEN LETTUCE WRAPS \$7.9

SWEET AND SPICY, CHICKEN, ONION, MUSHROOM, SERVED WITH ICEBURG LETTUCE

HOT GRILLED/FRIED WINGS 6 - \$7.9 / 12 - \$12.9

HELLFIRE, SWEET CHILI, BUFFALO, OR LIME-JALAPEÑO
• CELERY, CARROTS, BLUE CHEESE AND RANCH AVAILABLE UPON REQUEST •

SOUPS

LATITUDE LOBSTER BISQUE

STOCK MADE FROM WHOLE LOBSTER BODIES,
VEGETABLES, BRANDY, SHERRY AND CREAM
CUP - \$6 / BOWL \$7.9

SOUP DU JOUR

PLEASE INQUIRE WITH YOUR SERVER OR BARTENDER
FOR TODAY'S SELECTION
CUP - \$5 / BOWL \$6.9

SALADS

ADD 8 OZ. CHICKEN - \$6 6 GRILLED SHRIMP - \$7 6 OZ. SIRLOIN* - \$8 NORTH-ATLANTIC SALMON* - \$9
FETA, BLUE CHEESE CRUMBLES, OR GUACAMOLE - \$.9

GF WINTER HARVEST 10.9 (WITH ENTRÉE \$8.9)

ARUGULA, PEAR, PECANS, PROSCIUTTO, GOAT CHEESE, HONEY BALSAMIC

GF HOUSE \$4.9 (WITH ENTRÉE \$2.9)

MIXED GREENS, RED ONION, TOMATO, CUCUMBER, SMOKED PAPRIKA VINAIGRETTE

CAESAR SALAD \$4.9 (WITH ENTRÉE \$2.9)

ROMAINE, CAESAR DRESSING, CROUTONS, PARMESAN

GF BLT WEDGE \$6.9 (WITH ENTRÉE \$4.9)

TOMATOES, SMOKED APPLEWOOD BACON, BLUE CHEESE CRUMBLES AND DRESSING

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HOUSE SPECIALTIES

SERVED WITH TWO SCRATCH SIDES

GF IMPERIAL CHILEAN SEABASS \$36.9

PAN SEARED AND FINISHED IN THE OVEN, STUFFED WITH CHEESE, SAUTÉED SHRIMP, SCALLOPS, AND CRAB MEAT, TOPPED WITH LEMON BUTTER

NEW MAHI ROCKEFELLER \$22.9

SPINACH, CHEESES, APPLEWOOD BACON, LEMON BUTTER

GF DUELING LOBSTER TAILS \$32.9

NORTH-ATLANTIC AND CARIBBEAN TAILS, STEAMED, TOPPED WITH LEMON BUTTER

GF JUMBO DRY SCALLOPS \$25.9

½ POUND DRY SEA SCALLOPS, SAUTÉED WITH ROSEMARY, LEMON BUTTER

YELLOWFIN (AHI) TUNA* \$18.9

WOOD FIRE GRILLED, TOPPED WITH LIME-JALAPEÑO

LATITUDE CRAB CAKES \$26.9

TRUE BLUE CERTIFIED FRESH MARYLAND JUMBO LUMP CRAB MEAT, RÉMOULADE

GF BOURBON-BACON PORK CHOPS* \$19.9

TWO 7 OZ. CHOPS, APPLE CIDER BRINE, FINISHED WITH A SWEET BOURBON AND BACON GLAZE

STUFFED WILD FLOUNDER \$19.9

FRESH LUMP AND JUMBO LUMP CRAB FILLING, STUFFED WITH CHEESES, GREEN PEPPER, LEMON BUTTER

GF GRILLED SIRLOIN* \$19.9

12 OZ. 21 DAY AGED CERTIFIED ANGUS BEEF

• 6 OZ. \$13.9 •

GF GRILLED JUMBO SHRIMP \$17.9

WOOD FIRE GRILLED, TOPPED WITH LEMON BUTTER

GF NORTH-ATLANTIC SALMON* \$17.9

WOOD FIRE GRILLED, TOPPED WITH PINEAPPLE SALSA

GF CHICKEN RIVIERA \$15.9

WOOD FIRE GRILLED CHICKEN BREAST, GOAT CHEESE, BASIL, SUN DRIED TOMATOES, CITRUS-TOMATO-GARLIC SAUCE

BOWLS

FRIED SEAFOOD PLATTER \$22.9

SHRIMP, COD, SCALLOPS, AND OYSTERS, WITH FRENCH FRIES

SEAFOOD GUMBO \$19.9

TRADITIONAL CREOLE GUMBO WITH SHRIMP, LUMP CRAB, AND ANDOUILLE SAUSAGE

SEAFOOD AU GRATIN \$19.9

SAUTÉED SCALLOPS, SHRIMP, LUMP CRAB MEAT, CHEESES, CAVATAPPI PASTA, BAKED TO GOLDEN BROWN

SHRIMP AND GRITS \$16.9

GRITS, ANDOUILLE SAUSAGE, SHRIMP, TOPPED WITH BACON AND GREEN ONIONS

FISH-N-CHIPS \$13.9

WILD ALASKAN COD, LATITUDE LAGER BATTER, TARTAR SAUCE, FRENCH FRIES

ADD ONS

GF COLD OR WARM WATER LOBSTER TAIL \$16.9

GF ½ POUND ALASKAN SNOW CRAB LEGS \$12.5

LATITUDE CRAB CAKE \$9.9

GF 6 GRILLED SHRIMP \$7

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ALE HOUSE FARE

SERVED WITH ONE SCRATCH SIDE

LOBSTER GRILLED CHEESE \$16.9

SOURDOUGH, TOMATO, HAVARTI, EXTRA SHARP CHEDDAR CHEESES MELTED WITH LOBSTER MEAT

CRAB CAKE SANDWICH \$17.9

TRUE BLUE CERTIFIED FRESH MARYLAND JUMBO LUMP CRAB MEAT, ARUGULA, TOMATO, SPECIAL SAUCE, BRIOCHE BUN

FISH TACOS \$13.9

TEQUILA-LIME MARINATED AND BLACKENED, SPICY CABBAGE, FLOUR TORTILLAS

• CHOICE OF CUCUMBER PICO DE GALLO WITH LIME SOUR CREAM OR PINEAPPLE SALSA WITH GUACAMOLE •

STEAK TACOS \$12.9

CERTIFIED ANGUS SIRLOIN, HAVARTI CHEESE, ARUGULA, CUCUMBER-PICO DE GALLO, SOUR CREAM, FLOUR TORTILLAS

HELLFIRE TACOS \$12.9

SPICY CABBAGE, HELLFIRE SHRIMP, PICO DE GALLO, LIME-SOUR CREAM, FLOUR TORTILLAS

LATITUDE BURGER* \$10.9

½ POUND CERTIFIED ANGUS BEEF

CHOICE OF CHEESE: HAVARTI, AMERICAN, EXTRA SHARP CHEDDAR, OR GRUYÈRE

TOPPINGS: BURGER SAUCE, ARUGULA, TOMATO, ONION, PICKLE

PREMIUM TOPPINGS + \$.9 EACH: BACON, AVOCADO, MUSHROOM, FRESH JALAPEÑO, FRIED EGG

SCRATCH SIDES

GF STEAMED BROCCOLI WITH CITRUS HERB BUTTER

GF MIXED GREENS WITH VINAIGRETTE

GF GARLIC WHIPPED POTATOES

GF GRILLED ASPARAGUS

SWEET TOTS WITH HONEY BUTTER

FRENCH FRIES

GF CREAMED CORN WITH BACON

SCALLOPED JALAPEÑO POTATOES AU GRATIN

HONEY ROASTED SRIRACHA BRUSSELS SPROUTS

NEW CRAB MAC & CHEESE + \$3

DESSERTS

LOCAL MILL STREET CAKE \$7.9

INQUIRE WITH YOUR BARTENDER OR SERVER ABOUT TODAY'S LOCALLY HANDMADE CAKE FROM MILL STREET BAKERY

LOCAL NIGHTINGALE ICE CREAM SANDWICHES \$7.5

INQUIRE WITH YOUR BARTENDER OR SERVER ABOUT TODAY'S LOCALLY HANDMADE SANDWICH FROM NIGHTINGALE

KEY LIME PIE \$6.9

GRAHAM CRACKER CRUST, WHIPPED CREAM, REAL KEY LIME JUICE, KEY LIME WHEEL

GRAND FINALE \$6.5

TOASTED COCONUT, GHIRARDELLI BROWNIE, VANILLA ICE CREAM, CHOCOLATE SYRUP

KIDS

[\$5.9]

[12 AND UNDER]

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

[SERVED WITH BROCCOLI, GARLIC WHIPPED POTATOES, OR FRENCH FRIES]

CHEESEBURGER

POPCORN SHRIMP

FISH STICKS

CHICKEN TENDERS

GRILLED CHEESE

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 an 20% gratuity