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# LATITUDE

• seafood co. •

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## HANDCRAFTED MARTINIS & COCKTAILS

**LOCAL MOSCOW MULE \$8.9**

48-HOUR INFUSION OF LOCALLY DISTILLED CIRRUS VODKA AND GINGER ROOT, GINGER BEER, MINT

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**LOCAL RED SKY AT NIGHT \$8.9**

LOCALLY DISTILLED CIRRUS VODKA, CRANBERRY, GRAPEFRUIT, ORANGE, BASIL

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**SAILOR'S PUNCH \$7.9**

SAILOR JERRY'S NAVY SPICED RUM, PEACH, PINEAPPLE, CRANBERRY, ORANGE

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**HOT AZUL DIABLO \$8.9**

ESPOLÓN BLANCO TEQUILA, FRESH SOUR, JALAPEÑO, BLUE CURACAO

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**SHOOTING STAR \$8.9**

HENDRICK'S, WATERMELON, CUCUMBER, GRAPEFRUIT

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**KEY LIME-A-RITA \$8.9**

ESPOLÓN BLANCO, FLORIDA KEY LIME JUICE, LIGHTLY SWEETENED

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**HOME SWEET KENTUCKY \$9.9**

PLAY ON AN OLD FASHIONED FEATURES KNOB CREEK'S SMOKED MAPLE AND ANGOSTURA ORANGE BITTERS

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**AUTHENTIC RED SANGRIA \$8.9**

48-HOUR INFUSION OF RED WINE, BRANDY, POMEGRANATE, FRESH FRUIT

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**HOT STRAWBERRY HEAT \$8.9**

KETEL ONE BOTANICAL PEACH & ORANGE BLOSSOM, LIME, JALAPEÑO, PEACH, LEMON, STRAWBERRY

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**NEW AUTUMN APPLE \$8.9**

JIM BEAM APPLE, DOMAINE DE CANTON, DI SARONNO, FRESH APPLE CIDER, GRANNY SMITH APPLES, AND CINNAMON-GINGER ROOT SYRUP

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**HOT LATITUDE ULTIMATE BLOODY MARY \$12.5**

TITO'S VODKA, FRESH BLOODY MARY MIX, CELERY, TWO SLICES OF BACON, PICKLED ASPARAGUS, BLUE CHEESE STUFFED OLIVES

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**OLIVE BRANCH \$9.9**

48-HOUR INFUSION OF GREY GOOSE LE CITRON AND OLIVES, SERVED WITH BLUE CHEESE STUFFED OLIVE SKEWER

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**BLACK PEARL \$8.9**

KRAKEN SPICED RUM, PINEAPPLE, LIME, GINGER, BITTERS, SUGAR CANE

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## SPARKLING: BUBBLES, BUBBLES, BUBBLES

MÉNAGE A TROIS PROSECCO, VENETO, ITALY	9 / 27
RUFFINO SPARKLING ROSE, VENETO, ITALY	9 / 27
CAPOSALDO SPARKLING PEACH MOSCATO, LOMBARDY, ITALY	10 / 30
SANTA MARGHERITA SPARKLING BRUT ROSE, ITALY	\$46
PERRIER-JOUËT GRAND BRUT, ÉPERNAY, FRANCE	\$82
MOËT & CHANDON IMPÉRIAL BRUT CHAMPAGNE, EPERNAY, FRANCE, WS 91	\$107

## PINOT GRIGIO: APPLE, CRISP, EASY DRINKING

BRANCOTT ESTATE, MARLBOROUGH, NEW ZEALAND	8 / 24
BORGIO CONVENTI DOC, COLLIO, ITALY	11 / 33
<small>LOCAL</small> BARBOURSVILLE, VIRGINIA	12 / 36
KING ESTATE PINOT GRIS, OREGON, W&S 90	13 / 39

## SAUVIGNON BLANC: EXOTIC FRUIT, CITRUS, HERBS

NOBILO, MARLBOROUGH, NEW ZEALAND	8 / 24
MICHAEL DAVID, LODI, CALIFORNIA	9 / 27
BLACK STALLION, NAPA, CALIFORNIA	10 / 30
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	12 / 36

## CHARDONNAY: PEAR, APPLE, TOAST, BUTTER

NOBLE VINES 446, MONTEREY, CALIFORNIA	8 / 24
J LOHR RIVERSTONE, MONTEREY, CALIFORNIA	9 / 27
CHATEAU STE. MICHELLE "MIMI", HORSE HEAVEN HILLS, WASHINGTON	9 / 27
CARMEL ROAD UNOAKED, MONTEREY, CALIFORNIA	10 / 30
FRANCIS FORD COPPOLA DIRECTOR'S CUT, RUSSIAN RIVER VALLEY, CALIFORNIA	13 / 39
JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA, WE 91	\$65
CAKEBREAD, NAPA, CALIFORNIA	\$68

## INTERESTING WHITES

CUPCAKE MOSCATO, ITALY	6 / 18
TWIN VINES VINHO VERDE, PORTUGAL	6 / 18
CHATEAU STE. MICHELLE DRY RIESLING, WASHINGTON, W&S 90	7 / 21
DOMAINE VERDIER MUSCADET SEVRE ET MAINE, LOIRE, FRANCE	8 / 24
<small>LOCAL</small> BARBOURSVILLE CABERNET BLANC [SWEET BLUSH], VIRGINIA	8 / 24
SA PRUM ESSENCE RIESLING, MOSEL, GERMANY	9 / 27
<small>LOCAL</small> WILLIAMSBURG WINERY DRY ROSE, VIRGINIA	10 / 30
<small>LOCAL</small> BARBOURSVILLE RESERVE VIOGNIER, VIRGINIA	14 / 42

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## PINOT NOIR: RED FRUIT, FLORALS, FOOD FRIENDLY

10 SPAN, CALIFORNIA	7 / 21
MARK WEST, CALIFORNIA	7 / 21
NOBLE VINES 667, MONTEREY, CALIFORNIA	9 / 27
LA CREMA, MONTEREY, CALIFORNIA	13 / 39
DIORA LA PETITE GRACE, MONTEREY, CALIFORNIA, WE 91	\$45
NORTH VALLEY BY SOTER, WILLAMETTE VALLEY, OREGON	\$89
WALT BY KATHRYN WALT HALL, WILLAMETTE VALLEY SHEA VINEYARD, OREGON, WS 92	\$135

## INTERESTING REDS

7 MOONS RED BLEND, CALIFORNIA	7 / 21
14 HANDS MERLOT, COLUMBIA VALLEY, WASHINGTON	8 / 24
NORTH BY NORTHWEST RED BLEND, WASHINGTON, WE 90	10 / 30
SHATTER GRENACHE BY DAVE PHINNEY AND JOEL GOTT, LANGUEDOC, FRANCE	13 / 39
<small>LOCAL</small> WILLIAMSBURG CLARET, VIRGINIA	15 / 45
BOGLE PHANTOM RED BLEND, CALIFORNIA	15 / 45
EARTHQUAKE PETITE SIRAH BY MICHAEL DAVID, LODI, CALIFORNIA, RP 90	\$40
ST. SUPERY RUTHERFORD MERLOT, NAPA, CALIFORNIA, WS 90	\$60
DARIOUSH CARAVAN RED BLEND, NAPA VALLEY, CALIFORNIA	\$77

## ZINFANDEL: RIPE FRUIT, KITCHEN SPICE, SMOKE

RAVENSWOOD VINTNER'S BLEND, CALIFORNIA	7 / 21
PREDATOR "OLD VINE", CALIFORNIA	9 / 27
EARTHQUAKE BY MICHAEL DAVID, LODI, CALIFORNIA	\$42

## MALBEC: BLACKBERRY, MOCHA, BLACK PEPPER

TRAPICHE OAK CASK, ARGENTINA	7 / 21
DONA PAULA ESTATE, MENDOZA, ARGENTINA	9 / 27
TERRAZAS RESERVE, MENDOZA, ARGENTINA, JS 92	15 / 45

## CABERNET SAUVIGNON: CHERRY, CURRANT, CEDAR

CUPCAKE, CENTRAL COAST, CALIFORNIA	6 / 18
ROBERT MONDAVI, CALIFORNIA [BOURBON BARREL]	9 / 27
J LOHR 7-OAKS, PASO ROBLES, CALIFORNIA	10 / 30
FREAKSHOW BY MICHAEL DAVID, LODI, CALIFORNIA	12 / 36
AUSTIN HOPE, PASO ROBLES, CALIFORNIA, WE 97	20 / 60
MOUNT VEEDER, NAPA, CALIFORNIA	\$70
JORDAN, ALEXANDER VALLEY, CALIFORNIA, WE 92	\$107
ALTVS BY MERUS, NAPA VALLEY, CALIFORNIA, WE 91	\$119
SILVER OAK, ALEXANDER VALLEY, CALIFORNIA, WS 90	\$147

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## OYSTERS

**GFLOCAL 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

**GFLOCAL 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

**GF P.E.I. MUSSELS** \$10.9  
HERB INFUSED BROTH OF WHITE WINE, TOMATO, ONION,  
GARLIC, LEMON BUTTER

**SHRIMP QUESADILLA** \$14.9  
SAUTÉED SHRIMP, HAVARTI, EXTRA SHARP CHEDDAR,  
PICO DE GALLO, LIME SOUR CREAM, FLOUR TORTILLA,  
GUACAMOLE

**CALAMARI** \$8.9  
FRIED WITH GREEN AND RED BELL PEPPERS, DRIZZLED  
WITH CREOLE AÏOLI

**YELLOWFIN (AHI) TUNA SASHIMI\*** \$19.9  
BLACKENED AND SEARED-RARE, WASABI, PICKLED  
GINGER, SRIRACHA, JALAPEÑO MIGNONETTE  
• ½ ORDER \$12.9 •

**COCONUT SHRIMP** \$7.9  
BUTTERFLIED JUMBO SHRIMP, DRIZZLED WITH  
SWEETENED CHILI SAUCE

**CORN FRITTERS** \$5.9  
FRIED SWEET CORN FRITTERS FILLED WITH JALAPENOS,  
RED PEPPERS, AND GREEN ONIONS. TOSSED WITH  
HONEY BUTTER

**CHICKEN LETTUCE WRAPS** \$7.9  
SWEET AND SPICY, CHICKEN, ONION, MUSHROOM,  
SERVED WITH ICEBURG LETTUCE

**SALMON DIP** \$8.9  
CREAMY BLEND OF SALMON AND CREAM CHEESE, CORN  
TORTILLA CHIPS

**GF STEAMED SHRIMP** \$19.9  
ONE POUND SEASONED WITH OLD BAY  
• ½ POUND \$11.9 •

**SPINACH & ARTICHOKE DIP** \$8.9  
SPINACH, CHEESES, APPLEWOOD BACON, ARTICHOKE  
HEARTS, HINT OF SRIRACHA, CORN TORTILLA CHIPS

**NEW GF BOURBON BACON JAM SCALLOPS** \$11.9  
FRESH SEA SCALLOPS ON A BED OF BACON CREAM  
CORN, TOPPED WITH BOURBON BACON JAM

**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 •

**LOBSTER RANGOONS** \$10.9  
LOBSTER, CREAM CHEESE, SCALLIONS, SWEETENED  
CHILI SAUCE

## 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

**NEW GF TUSCAN KALE & FUJI APPLE** \$7.9 (WITH ENTRÉE \$5.9)  
EXTRA SHARP CHEDDAR CHUNKS, FUJI APPLE, TOASTED ALMONDS, PARMESAN, SMOKED PAPRIKA VINAIGRETTE

**NEW GF AUTUMN 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)  
HOUSE MADE 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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## SEA TO THE GRILL

SERVED WITH TWO SCRATCH SIDES

CHOICE OF SAUCE: LEMON BUTTER (GF), PINEAPPLE SALSA, (GF), CHIMICHURRI (GF), OR LIME-JALAPEÑO

<b>GF</b> CHILEAN SEABASS [WHITE-PINK, FIRM, BUTTERY]	\$27.9
<b>GF</b> MAHI MAHI [PINK, FIRM, MILD-SWEET]	\$21.7
<b>GF</b> CORVINA [WHITE, FLAKY, MILD-SWEET]	\$21.5
<b>GF</b> YELLOWFIN (AHI) TUNA* [DEEP RED, VERY FIRM, MEDIUM]	\$19.2
<b>GF</b> NORTH-ATLANTIC SALMON* [ORANGE, MEDIUM-FIRM, RICH]	\$17.9
<b>GF</b> GRILLED JUMBO SHRIMP	\$17.9

PREMIUM TOPPINGS:

**GF** RIVIERA: SUN DRIED TOMATOES, GOAT CHEESE, AND A SWEET TOMATO LIME SAUCE + \$3

**GF** SCAMPI: JUMBO SHRIMP AND SCAMPI SAUCE + \$5

**GF** OSCAR: JUMBO LUMP CRAB, GRILLED ASPARAGUS SPEARS, AND LEMON BUTTER + \$6

## HOUSE SPECIALTIES

SERVED WITH TWO SCRATCH SIDES

<b>GF</b> DUELING LOBSTER TAILS \$27.9 NORTH-ATLANTIC AND CARIBBEAN TAILS, STEAMED, TOPPED WITH LEMON BUTTER	LATITUDE CRAB CAKES \$22.9 TRUE BLUE CERTIFIED FRESH MARYLAND JUMBO LUMP CRAB MEAT, RÉMOULADE
<b>GF</b> JUMBO DRY SCALLOPS \$26.9 ½ POUND DRY SEA SCALLOPS, SAUTÉED WITH ROSEMARY, LEMON BUTTER	<b>GF</b> FILET OSCAR* \$29.9 6 OZ. 21 DAY AGED FILET MIGNON SEASONED AND GRILLED TO PERFECTION, TOPPED WITH JUMBO LUMP CRAB MEAT, GRILLED ASPARAGUS SPEARS, AND LEMON BUTTER
STUFFED WILD FLOUNDER \$19.9 FRESH LUMP AND JUMBO LUMP CRAB FILLING, STUFFED WITH CHEESES, GREEN PEPPER, LEMON BUTTER	<b>NEW</b> <b>GF</b> BOURBON-BACON PORK CHOP* \$19.9 14 OZ. DOUBLE BONE-IN FRENCH CUT CHOP, APPLE CIDER BRINE, FINISHED WITH A SWEET BOURBON AND BACON GLAZE
CHICKEN CHESAPEAKE \$21.9 SAUTÉED AND BAKED, CRAB IMPERIAL, LEMON BUTTER	<b>GF</b> CHICKEN RIVIERA \$16.9 WOOD GRILLED CHICKEN BREAST, GOAT CHEESE, BASIL, SUN DRIED TOMATOES, CITRUS-TOMATO-GARLIC SAUCE
<b>GF</b> GRILLED SIRLOIN* \$19.9 12 OZ. 21 DAY AGED CERTIFIED ANGUS BEEF • 6 OZ. \$13.9 •	

## BOWLS

<b>GF</b> LOW COUNTRY BOIL \$20.9 ALASKAN SNOW CRAB LEGS, SHRIMP, CORN, POTATOES, P.E.I. MUSSELS, 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
<b>NEW</b> SEAFOOD GUMBO \$19.9 TRADITIONAL CREOLE GUMBO WITH SHRIMP, LUMP CRAB, AND ANDOUILLE SAUSAGE	GRILLED CHICKEN ALFREDO \$15.9 FETTUCCHINE PASTA IN A CREAMY ALFREDO SAUCE

## ADD ONS

<b>GF</b> COLD OR WARM WATER LOBSTER TAIL \$12.9
<b>GF</b> ½ POUND ALASKAN SNOW CRAB LEGS \$10.9
LATITUDE CRAB CAKE \$8.9
<b>GF</b> 6 GRILLED SHRIMP \$7

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## ALE HOUSE FARE

SERVED WITH CHOICE OF ONE SCRATCH SIDE

### YELLOWFIN (AHI) TUNA REUBEN\* \$14.9

BLACKENED TUNA, SWISS CHEESE, SAUERKRAUT,  
RUSSIAN DRESSING, RYE BREAD

### FISH TACOS \$13.9

TEQUILA-LIME MARINATED AND BLACKENED,  
SPICY CABBAGE, FLOUR TORTILLAS  
• CHOICE OF CUCUMBER-PICO DE GALLO AND  
LIME SOUR CREAM OR PINEAPPLE SALSA AND  
GUACAMOLE •

### CAPEK'S MAHI SANDWICH \$19.9

BLACKENED MAHI, BRIOCHE BUN, SPECIAL  
SAUCE, ARUGULA, TOMATO, AMERICAN CHEESE

### LOBSTER GRILLED CHEESE \$16.9

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

### LOCAL GRILLED CHICKEN SANDWICH \$12.9

FIORUCCI PROSCIUTTO, SWISS, ARUGULA, PICKLE,  
ONION, TOMATO, SPECIAL SAUCE

### 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] •

### STEAK TACOS \$12.9

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

### CRAB CAKE SANDWICH \$15.9

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

### HELLFIRE TACOS \$12.9

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

## SCRATCH SIDES

### GF MIXED GREENS WITH VINAIGRETTE

### GF CILANTRO-LIME SLAW

### CORN FRITTERS

### GF GRILLED ASPARAGUS

### GF GARLIC WHIPPED POTATOES

### FRENCH FRIES

### GF STEAMED BROCCOLI WITH CITRUS HERB BUTTER

### SWEET TOTS

### HONEY ROASTED SRIRACHA BRUSSELS SPROUTS

### GF CREAMED CORN WITH BACON

### SCALLOPED JALAPEÑO POTATOES AU GRATIN

### LOBSTER MAC-N-CHEESE + \$3

## DESSERTS

### LOCAL NIGHTINGALE ICE CREAM SANDWICHES \$7.5

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

### GRAND FINALE \$6.5

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

### KEY LIME PIE \$6.9

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

### LOCAL MILL STREET CAKE \$7.9

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

## KIDS

[\$5.9]

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

[SERVED WITH BROCCOLI, 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.  
- 15532 WC Commons Way Midlothian VA 23113-7321 - 804-379-8100 - www.latitudeseafoodco.com - Parties of 8 or more include an 18% gratuity