
LATITUDE

• seafood co. •

HANDCRAFTED MARTINIS & COCKTAILS

LOCAL MOSCOW MULE \$8.9

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

LOCAL RED SKY AT NIGHT \$8.9

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

SAILOR'S PUNCH \$7.9

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

HOT AZUL DIABLO \$8.9

ESPOLÓN BLANCO TEQUILA, FRESH SOUR, JALAPEÑO, BLUE CURACAO

SHOOTING STAR \$8.9

HENDRICK'S, WATERMELON, CUCUMBER, GRAPEFRUIT

KEY LIME-A-RITA \$8.9

ESPOLÓN BLANCO, FLORIDA KEY LIME JUICE, LIGHTLY SWEETENED

HOME SWEET KENTUCKY \$9.9

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

AUTHENTIC RED SANGRIA \$8.9

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

HOT STRAWBERRY HEAT \$8.9

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

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

OLIVE BRANCH \$9.9

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

BLACK PEARL \$8.9

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

NEW AUTUMN APPLE \$8.9

CROWN ROYAL APPLE, FRESH APPLE CIDER, GRANNY SMITH APPLES, AND
CINNAMON-GINGER ROOT SYRUP

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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
<small>NEW</small> LOUIS JADOT CHASSAGNE-MONTRACHET BLANC, COTE DE BEAUNE, BURGUNDY, FRANCE	\$122
<small>NEW</small> FAR NIENTE CHARDONNAY, OAKVILLE, NAPA VALLEY, CALIFORNIA	\$122

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
<small>NEW</small> TRINCHERO FAMILY ESTATES FORTE RED BLEND, NAPA VALLEY, CALIFORNIA, RP 93	\$122
<small>NEW</small> MASI AGRICOLA COSTASERA AMARONE CLASSICO RISERVA, VENETO, ITALY, WS 91	\$137

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
<small>NEW</small> TAPIZ BLACK TEARS MALBEC, VALLE DE UCO, MENDOZA, ARGENTINA, WE 93, WS 92	\$92

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

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

GF 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
GF JUMBO DRY SCALLOPS \$26.9 ½ POUND DRY SEA SCALLOPS, SAUTÉED WITH ROSEMARY, LEMON BUTTER	NEW SEARED DUCK* \$20.9 8 OZ. DUCK BREAST WITH DEMI-GLACE, SERVED MEDIUM-RARE
GF CHICKEN RIVIERA \$16.9 WOOD GRILLED CHICKEN BREAST, GOAT CHEESE, BASIL, SUN DRIED TOMATOES, CITRUS-TOMATO-GARLIC SAUCE	GF GRILLED SIRLOIN* \$19.9 12 OZ. 21 DAY AGED CERTIFIED ANGUS BEEF • 6 OZ. \$13.9 •
NEW GF 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	GF 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	CHICKEN CHESAPEAKE \$21.9 SAUTÉED AND BAKED, CRAB IMPERIAL, LEMON BUTTER

BOWLS

GF 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
NEW 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

GF COLD OR WARM WATER LOBSTER TAIL \$12.9
GF ½ POUND ALASKAN SNOW CRAB LEGS \$10.9
LATITUDE CRAB CAKE \$8.9
GF 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.
- 9216 Stony Point Pkwy # 148 Richmond VA 23235-1955 - 804-729-8441 - www.latitudeseafoodco.com - Parties of 8 or more include an 18% gratuity