

LATITUDE

• seafood co. •

HAND CRAFTED MARTINIS & COCKTAILS

KEY LIME-A-RITA 1800 AÑEJO TEQUILA, FLORIDA KEY LIME JUICE, LIGHTLY SWEETENED	\$8.9	PERFECT KNOB CREEK MANHATTAN KNOB CREEK'S KENTUCKY STRAIGHT BOURBON, SWEETENED WITH MARASCHINO CHERRY JUICE, ANGOSTURA ORANGE BITTERS	\$10.9	LOCAL MOSCOW MULE 48-HOUR INFUSION OF LOCALLY DISTILLED CIRRUS VODKA AND GINGER ROOT, GINGER BEER, MINT	\$8.9
LOCAL RED SKY AT NIGHT LOCALLY DISTILLED CIRRUS VODKA, CRANBERRY, GRAPEFRUIT, ORANGE, BASIL	\$8.9	HOT LATITUDE ULTIMATE BLOODY MARY TITO'S VODKA, FRESH BLOODY MARY MIX, CELERY, TWO SLICES OF BACON, PICKLED ASPARAGUS, BLUE CHEESE STUFFED OLIVES	\$12.5	AUTHENTIC RED SANGRIA 48-HOUR INFUSION OF RED WINE, BRANDY, POMEGRANATE, FRESH FRUIT	\$8.9
SAILOR'S PUNCH SAILOR JERRY'S NAVY SPICED RUM, PEACH, PINEAPPLE, CRANBERRY, ORANGE	\$7.9	OLIVE BRANCH 48-HOUR INFUSION OF STOLICHNAYA CITROS AND OLIVES, SERVED WITH BLUE CHEESE STUFFED OLIVE SKEWER	\$9.9	NEW KENTUCKY CIDER 48-HOUR INFUSION OF RUSSELL'S RESERVE 10 YEAR BOURBON, FRESH CIDER, CINNAMON-ORANGE SYRUP, RED DELICIOUS APPLE	\$8.9
NEW SCOTCH BUCK FAMOUS GROUSE SMOKY BLACK SWEETENED WITH LEMON AND HONEY, GINGER BEER	\$8.9				

OYSTERS

PLEASE ALLOW FOR TIME AS YOUR OYSTERS ARE SHUCKED TO ORDER

GFLOCAL RAW* OR STEAMED [RAPAHANNOCK XL] COCKTAIL, HORSERADISH, MIGNONETTE, AND TABASCO AVAILABLE UPON REQUEST	(6) - \$13 / (12) - \$23
FRIED [NEW ORLEANS (COUNT)] SERVED WITH RÉMOULADE	(6) - \$15 / (12) - \$25
GFLOCAL ROCKEFELLER [RAPAHANNOCK XL] SPINACH, CHEESES, APPLEWOOD BACON, LEMON BUTTER	(6) - \$16 / (12) - \$26

STARTERS

HOT HELLFIRE SHRIMP FRIED, TOSSED IN SPICY AÏOLI OVER SPICY CABBAGE	\$10.9	HOT WINGS (GRILLED OR FRIED) HELLFIRE, SWEET CHILI, BUFFALO, OR LIME-JALAPEÑO • CELERY, CARROTS, BLUE CHEESE AND RANCH AVAILABLE UPON REQUEST	(6) - \$7.9 / (12) - \$12.9
CALAMARI FRIED WITH GREEN AND RED BELL PEPPERS, DRIZZLED WITH CREOLE AÏOLI	\$8.9	GF P.E.I. MUSSELS HERB INFUSED BROTH OF WHITE WINE, TOMATO, ONION, GARLIC, LEMON BUTTER	\$10.9
SALMON DIP CREAMY BLEND OF SALMON AND CREAM CHEESE, CORN TORTILLA CHIPS	\$8.9	GF STEAMED SHRIMP ONE POUND SEASONED WITH OLD BAY • ½ POUND \$10.9	\$18.9
CHICKEN LETTUCE WRAPS SWEET AND SPICY, CHICKEN, ONION, MUSHROOM, SERVED WITH ICEBURG LETTUCE	\$7.9	COCONUT SHRIMP BUTTERFLIED JUMBO SHRIMP, DRIZZLED WITH SWEETENED CHILI SAUCE	\$7.9
YELLOWFIN (AHI) TUNA SASHIMI* BLACKENED AND SEARED-RARE, WASABI, PICKLED GINGER, SRIRACHA, JALAPEÑO MIGNONETTE • ½ ORDER \$12.9	\$19.9	NEW CORN FRITTERS FRIED SWEET CORN FRITTERS FILLED WITH JALAPENOS, RED PEPPERS, AND GREEN ONIONS. SERVED WITH HONEY BUTTER	\$5.9
FRIED GREEN TOMATOES CORNMEAL BATTERED, PIMENTO CHEESE, BACON, SCALLIONS	\$7.9		

SOUP & SALAD

ADD 8 OZ. CHICKEN - \$6	6 GRILLED SHRIMP - \$7	6 OZ. SIRLOIN* - \$8	NORTH-ATLANTIC SALMON* - \$9	FETA, BLUE CHEESE CRUMBLES, OR AVOCADO - \$9
GF HOUSE MIXED GREENS, RED ONION, TOMATO, CUCUMBER, SMOKED PAPRIKA VINAIGRETTE	\$4.9 (WITH ENTRÉE \$2.9)	GF BEET AND GOAT CHEESE MIXED GREENS, CHOPPED BEETS, SLICED ALMONDS, MANDARIN ORANGES, GOAT CHEESE, RED ONION, MANDARIN VINAIGRETTE	\$7.9 (WITH ENTRÉE \$5.9)	
CAESAR CRISP ROMAINE HEARTS, CROUTONS, PARMESAN, CAESAR DRESSING	\$4.9 (WITH ENTRÉE \$2.9)	GF BLT WEDGE TOMATOES, SMOKED APPLEWOOD BACON, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING	\$6.9 (WITH ENTRÉE \$4.9)	
LATITUDE LOBSTER BISQUE STOCK MADE FROM WHOLE LOBSTER BODIES, VEGETABLES, BRANDY, SHERRY AND CREAM	CUP - \$6 / BOWL \$7.9	NEW GF WINTER HARVEST BIBB LETTUCE, RAISINS, GRUYÈRE CHEESE, ONION, PECANS, CELERY, RED DELICIOUS APPLE, DIJON VINAIGRETTE	\$5.9 (WITH ENTRÉE \$3.9)	
SOUP DU JOUR PLEASE INQUIRE WITH YOUR SERVER OR BARTENDER FOR TODAY'S SELECTION	CUP - \$5 / BOWL \$6.9			

SEA TO THE GRILL

SERVED WITH CHOICE OF TWO SCRATCH SIDES

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

GF CORVINA [WHITE, FLAKY, MILD-SWEET]	\$21.5	GF YELLOWFIN (AHI) TUNA* [DEEP RED, VERY FIRM, MEDIUM]	\$19.2
GF MAHI MAHI [PINK, FIRM, MILD-SWEET]	\$21.7	GF NORTH-ATLANTIC SALMON* [PINK-ORANGE, MEDIUM-FIRM, RICH]	\$14.9
GF SWORDFISH [IVORY-PINK, MEATY, MILD-MEDIUM]	\$20.1	GF GRILLED JUMBO SHRIMP	\$16.9

PREMIUM TOPPINGS:

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

GF SCAMPI: JUMBO SHRIMP, SCAMPI SAUCE + \$5

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

*- 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 * 804-379-8100 * WWW.LATITUDESEAFOODCO.COM

LATITUDE

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HOUSE SPECIALTIES

SERVED WITH CHOICE OF TWO SCRATCH SIDES

GF DUELING LOBSTER TAILS NORTH-ATLANTIC AND CARIBBEAN TAILS, STEAMED, TOPPED WITH LEMON BUTTER	\$27.9	STUFFED WILD FLOUNDER STUFFED WITH CHEESES, GREEN PEPPER, FRESH LUMP AND JUMBO LUMP CRAB FILLING, LEMON BUTTER	\$18.3
LATITUDE CRAB CAKES TRUE BLUE CERTIFIED FRESH MARYLAND JUMBO LUMP CRAB MEAT, RÉMOULADE	\$22.9	GF CHICKEN RIVIERA WOOD GRILLED CHICKEN BREAST, GOAT CHEESE, BASIL, SUN DRIED TOMATOES, CITRUS-TOMATO-GARLIC SAUCE	\$16.9
HERB CRUSTED HADDOCK HERB INFUSED PANKO BREAD CRUMBS SAUTÉED AND BAKED, LEMON-BASIL BUTTER	\$19.9	GF GRILLED SIRLOIN* 12 OZ. 21 DAY AGED CERTIFIED ANGUS BEEF • 6 OZ. \$13.9	\$19.9
GF JUMBO DRY SCALLOPS ½ POUND DRY SEA SCALLOPS, SAUTÉED WITH ROSEMARY, LEMON BUTTER	\$26.9	NEW STEAK DIANE* FILET MIGNON MEDALLIONS, SAUTÉED IN BUTTER AND PAN JUICES, FLAMBÉED AND TOPPED WITH A CREAMY COGNAC DEMI-GLACE	\$21.9
CHICKEN CHESAPEAKE SAUTÉED AND BAKED, CRAB IMPERIAL, LEMON BUTTER	\$21.9		

BOWLS

GF LOW COUNTRY BOIL ALASKAN SNOW CRAB LEGS, JUMBO SHRIMP, CORN, POTATOES, P.E.I. MUSSELS, ANDOUILLE SAUSAGE	\$19.9
SEAFOOD AU GRATIN SAUTÉED SCALLOPS, SHRIMP, LUMP CRAB MEAT, CHEESES, CAVATAPPI PASTA, BAKED TO GOLDEN BROWN	\$18.9
BOURBON STREET SHRIMP, ANDOUILLE SAUSAGE, GARLIC, ONION, TOMATO, FETTUCCHINE PASTA, SPICY CAJUN CREAM SAUCE	\$16.9
GRILLED CHICKEN ALFREDO FETTUCCHINE PASTA IN A RICH CREAMY ALFREDO SAUCE • ADD 6 GRILLED SHRIMP FOR \$5.9	\$15.9

ALE HOUSE FARE

SERVED WITH SIDEWINDER FRIES OR MIXED GREENS (SWEET TOTS + \$1)

FISH-N-CHIPS WILD ALASKAN COD, DEVILS BACKBONE VIENNA LAGER BATTER, TARTAR SAUCE	\$13.9	STEAK TACOS CERTIFIED ANGUS SIRLOIN, FILET MIGNON, HAVARTI CHEESE, LETTUCE, CUCUMBER-PICO DE GALLO, SOUR CREAM, FLOUR TORTILLAS	\$12.9
JENATHA'S LOBSTER GRILLED CHEESE SOURDOUGH, TOMATO, HAVARTI, EXTRA SHARP CHEDDAR CHEESES MELTED WITH LOBSTER MEAT	\$16.9	NEW BLFGT SMOKED APPLEWOOD BACON, CRISPY ICEBURG LETTUCE, FRIED GREEN TOMATO, PIMENTO CHEESE	\$10.9
NEW YELLOWFIN (AHI) TUNA REUBEN* BLACKENED TUNA, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING, RYE BREAD	\$14.9	LATITUDE BURGER* ½ POUND CERTIFIED ANGUS BEEF • CHEESES: HAVARTI, AMERICAN, EXTRA SHARP CHEDDAR, OR GRUYÈRE TOPPINGS: BURGER SAUCE, LETTUCE, TOMATO, ONION, PICKLE PREMIUM TOPPINGS + \$.9 EACH: BACON, AVOCADO, MUSHROOM, FRESH JALAPEÑO, FRIED EGG	\$10.9
CRAB CAKE SANDWICH TRUE BLUE CERTIFIED FRESH MARYLAND JUMBO LUMP CRAB MEAT, LETTUCE, TOMATO, SPECIAL SAUCE, BRIOCHE BUN	\$15.9	NEW LOBSTER ROLL [CONNECTICUT-STYLE] WHOLE MAINE LOBSTER TOSSED IN LIGHTLY SALTED BUTTER, BIBB LETTUCE, NEW ENGLAND-STYLE ROLL	\$27.5
NEW HELLFIRE TACOS SPICY CABBAGE, HELLFIRE SHRIMP, PICO DE GALLO, LIME-SOUR CREAM, FLOUR TORTILLAS	\$12.9	CAPEK'S MAHI SANDWICH BLACKENED MAHI, BRIOCHE BUN, SPECIAL SAUCE, LETTUCE, TOMATO, AMERICAN CHEESE	\$19.9
FISH TACOS TEQUILA-LIME MARINATED AND BLACKENED, SPICY CABBAGE, FLOUR TORTILLAS • CHOICE OF CUCUMBER-PICO DE GALLO AND LIME SOUR CREAM OR PINEAPPLE SALSA AND GUACAMOLE	\$13.9		

SCRATCH SIDES

GF MIXED GREENS WITH VINAIGRETTE \$3
GF STEAMED BROCCOLI WITH CITRUS HERB BUTTER \$3
GF GARLIC WHIPPED POTATOES \$3
SCALLOPED JALAPEÑO POTATOES AU GRATIN \$3
NEW GF PIMENTO CHEESE RICE \$3
HONEY ROASTED SRIRACHA BRUSSELS SPROUTS \$3

PREMIUM SIDES

GF SWEET POTATO MASH \$3.5
GF GRILLED ASPARAGUS \$4
NEW GF VEGETABLE MEDLEY \$4
LOBSTER MAC-N-CHEESE \$6.5

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 \$5.9

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