

# LATITUDE

• seafood co. •

## APPETIZERS / SOUP

**HOT** Hellfire Shrimp \$12  
*fried shrimp / spicy aioli / spicy cabbage / green onion*

**NEW** P.E.I. Mussels \$13  
*sambuca / tomato / onion / herbs / lemon butter cream sauce*

**NEW** Spinach & Artichoke Dip \$9  
*spinach / cream cheese / parmesan / artichoke heart / tortilla chips*

Shrimp Quesadilla \$14  
*havarti / extra sharp cheddar / pico de gallo / lime sour cream / guacamole*

Calamari \$11  
*green and red bell pepper / creole aioli*

Chicken Wings (6) - \$10 / (12) - \$17

*sweet chili / buffalo / lime jalapeño / honey sriracha / hellfire*  
— grilled or fried —

Salmon Dip \$9  
*cream cheese / old bay / jalapeño / tortilla chips*

**GF** Oysters Rockefeller (6) - \$16 / (12) - \$26

*spinach / cream cheese / parmesan / smoked bacon / lemon butter*

Fried Oysters (6) - \$14 / (12) - \$24  
*fresh counts / rémoulade*

Yellowfin (Ahi) Tuna Sashimi\* \$18

*served rare / wasabi / pickled ginger / sriracha / lime jalapeño*  
— ½ order \$12 —

Baked Seafood Imperial Dip \$13

*shrimp / scallop / lump crab / jalapeño / havarti / extra sharp cheddar / tortilla chips*

**GF** Shrimp Cocktail \$11  
*½ pound chilled jumbo shrimp / cocktail*

**GF** Oysters Raw\* or Steamed (6) - \$13 / (12) - \$23  
*[served with cocktail, horseradish, mignonette, saltines, or oyster crackers]*

## SOUP / SALADS

*Add: 8 oz. chicken \$6 / 6 grilled shrimp \$7 / north-atlantic salmon\* \$9 / 4.5 oz. ahi tuna sashimi\* \$11 / 10 oz. sirloin\* \$16*  
*dressings: house / asian / blue cheese / ranch / greek / honey mustard*

Latitude Lobster Bisque cup - \$6 / bowl \$8  
*lobster body stock / cream / sherry / brandy*

Soup du jour cup - \$5 / bowl \$7

Caesar Salad \$6 (with entrée \$4)  
*romaine / croutons / parmesan*

**GF** BLT Wedge \$7 (with entrée \$5)  
*iceberg / smoked bacon / tomato / danish blue cheese crumbles*

**GF** House Salad \$6 (with entrée \$4)  
*feta / tomato / onion / carrots / cucumber*

**NEW** Greek Salad \$8 (with entrée \$6)  
*romaine / cucumber / tomato / onion / pepperoncini / red pepper / feta / olives*

**GF** Asian Sesame Salad \$8 (with entrée \$6)  
*mandarin orange / avocado / carrot / onion / cucumber*

## ENTRÉES

*choice of two side - garlic mashed potatoes / broccoli / honey sriracha brussels sprouts / french green beans / sidewinder fries / hush puppies with honey butter*

**GF** Jumbo Dry Scallops \$30  
*½ pound dry scallops / blackened / lemon butter*

Maryland Crab Cakes \$30  
*jumbo lump & lump crab / rémoulade*

Stuffed Wild Flounder \$20  
*latitude crab filling / havarti / extra sharp cheddar / green bell pepper*

Jumbo Shrimp \$21  
*twelve / grilled or fried*

**GF** Chicken Riviera \$16  
*grilled / goat cheese / basil / sun dried tomatoes / citrus-tomato-garlic sauce*

**GF** Sirloin \$22  
*10 oz. / 21 day aged*

## FRESH FISH

*choice of two side - garlic mashed potatoes / broccoli / honey sriracha brussels sprouts / french green beans / sidewinder fries / hush puppies with honey butter*  
*choice of sauce : lemon butter / lime jalapeño / sage & brown butter*

**GF** Grilled Yellowfin (Ahi) Tuna\* [Caribbean] \$25

**NEW** Grilled Swordfish [Canada] \$24

*premium toppings : [riviera] - goat cheese / basil / sun dried tomatoes / citrus-tomato-garlic sauce + \$3*  
*[rockefeller] - spinach / cream cheese / parmesan / smoked bacon / lemon butter + \$4*  
*[imperial] - shrimp / scallop / lump crab / jalapeño / havarti / extra sharp cheddar + \$5*

**GF** Grilled Salmon\* [Chile] \$19

**NEW** Pan Seared Rainbow Trout [Idaho] \$22

## BOWLS

**NEW** Lobster Ravioli \$19  
*lobster filled / lobster cream sauce*

Noah's Fish and Chips \$15  
*wild caught haddock / latitude lager batter / tartar*

Shrimp and Grits \$24  
*andouille sausage / extra sharp cheddar / gruyère / bacon / green onion*

**NEW** Clam Linguine \$18  
*hog island bay middle neck clams*

## FORGET THE FORK

*choice of one side - garlic mashed potatoes / broccoli / honey sriracha brussels sprouts / french green beans / sidewinder fries / hush puppies with honey butter*

Hellfire Shrimp Tacos \$13  
*spicy cabbage / pico de gallo / lime-sour cream*

Fish Tacos \$14  
*tequila-lime marinated / blackened / spicy cabbage / pico / sour cream*

Crab Cake Sandwich \$22  
*jumbo lump crab / lump crab / old bay / lettuce / tomato / special sauce*

Bacon Cheddar Burger\* \$13  
*extra sharp cheddar / bacon / lettuce / tomato / onion / pickle / burger sauce*

## DESSERTS

Nightingale Ice Cream Sandwiches \$8  
*chocolate french roast / fat banana / peaches & cinnamon / cookie monster*

Say Cheesecake RVA \$8  
*key lime / chocolate overload / pumpkin vanilla swirl / oreo*

## KIDS

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

Cheeseburger - Popcorn Shrimp - Fried Fish - Chicken Tenders - Grilled Cheese

All checks will include an automatic 20% gratuity

\*- 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

# LAGER / PILSNER / ALE / KÖLSCH / WHEAT

<input type="checkbox"/> <b>Latitude Lager</b> 4.9% ABV / 16 oz / Charlotte, North Carolina <i>our house beer, a light lager brewed by sycamore brewing</i>	\$5 / \$14 Growler
<input type="checkbox"/> <b>LOCAL Devils Backbone Vienna Lager</b> 5.2% ABV / 16 oz / Lexington, Virginia	\$6 / \$14 Growler
<input type="checkbox"/> <b>Miller Lite</b> 4.17% ABV / 16 oz / Milwaukee, Wisconsin	\$4 / \$11 Growler
<input type="checkbox"/> <b>Bud Light</b> 4.2% ABV / 16 oz / St. Louis, Missouri	\$4 / \$10 Growler
<input type="checkbox"/> <b>Michelob Ultra</b> 4.2% ABV / 16 oz / St. Louis, Missouri	\$5 / \$12 Growler
<input type="checkbox"/> <b>LOCAL Ardent Pilsner</b> 5% ABV / 16 oz / Richmond, Virginia	\$6 / \$16 Growler
<input type="checkbox"/> <b>Kona Big Wave Golden Ale</b> 4.4% ABV / 16 oz / Kailua-Kona, Hawaii	\$6 / \$15 Growler
<input type="checkbox"/> <b>LOCAL Midnight Rockville Red Irish Red Ale</b> 5.5% ABV / 16 oz / Rockville, Virginia	\$8 / \$20 Growler
<input type="checkbox"/> <b>LOCAL Holy Mackerel Panic Attack Belgian Strong Pale Ale</b> 10% ABV / 13 oz / Hopewell, Virginia	\$8 / \$25 Growler
<input type="checkbox"/> <b>Cushwa Kölschman Kölsch</b> 5% ABV / 13 oz / Williamsport, Maryland	\$8 / \$27 Growler
<input type="checkbox"/> <b>Blue Moon Belgian White Witbier</b> 5.4% ABV / 16 oz / Golden, Colorado	\$6 / \$15 Growler

## IPA

<input type="checkbox"/> <b>Terrapin Cryosphere American IPA</b> 5.5% ABV / 13 oz / Athens, Georgia	\$7 / \$21 Growler
<input type="checkbox"/> <b>LOCAL Commonwealth Wapatoolie American IPA</b> 6.4% ABV / 13 oz / Va Beach, Virginia	\$8 / \$27 Growler
<input type="checkbox"/> <b>LOCAL Isley High-PA New England IPA</b> 6.5% ABV / 13 oz / Richmond, Virginia	\$9 / \$31 Growler
<input type="checkbox"/> <b>Sycamore Drippy New England IPA</b> 7% ABV / 13 oz / Charlotte, North Carolina	\$7 / \$24 Growler
<input type="checkbox"/> <b>LOCAL Triple Crossing Falcon Smash New England IPA</b> 7.4% ABV / 16 oz / Richmond, Virginia	\$9 / \$23 Growler
<input type="checkbox"/> <b>Lagunitas A Little Sumpin' Sumpin' American IPA</b> 7.5% ABV / 16 oz / Petaluma, California	\$6 / \$16 Growler
<input type="checkbox"/> <b>LOCAL Väsen Cashmere Tropics New England DIPA</b> 8% ABV / 13 oz / Richmond, Virginia	\$7 / \$21 Growler
<input type="checkbox"/> <b>LOCAL Isley Beach Bucket West Coast IPA</b> 8.7% ABV / 13 oz / Richmond, Virginia	\$9 / \$29 Growler

## CIDER / SOUR / GOSE / KOMBUCHA

<input type="checkbox"/> <b>LOCAL 2 Silos Lime Gose</b> 3.5% ABV / 13 oz / Manassas, Virginia	\$7 / \$24 Growler
<input type="checkbox"/> <b>LOCAL Bingo Fassonola Gose</b> 5.2% ABV / 13 oz / Richmond, Virginia	\$8 / \$26 Growler
<input type="checkbox"/> <b>LOCAL Trapezium Union Hill Sour</b> 6% ABV / 16 oz / Petersburg, Virginia	\$7 / \$19 Growler
<input type="checkbox"/> <b>LOCAL Aslin Volcano Sauce Milkshake Sour</b> 6% ABV / 13 oz / Alexandria, Virginia	\$8 / \$24 Growler
<input type="checkbox"/> <b>LOCAL Blue Ridge Juniper Trail Kombucha</b> 5.5% ABV / 13 oz / Waynesboro, Virginia	\$8 / \$27 Growler

## SEASONAL / STOUT / BROWN ALE

<input type="checkbox"/> <b>Samuel Adams Märzen Oktoberfest</b> 5.3% ABV / 16 oz / Boston, Massachusetts	\$6 / \$15 Growler
<input type="checkbox"/> <b>LOCAL Three Notch'd Hansel &amp; Kettle Imperial Märzen Oktoberfest</b> 8.0% ABV / 13 oz / Richmond, Virginia	\$7 / \$21 Growler
<input type="checkbox"/> <b>Dogfish Head Punkin' Ale</b> 7% ABV / 16 oz / Milton, Delaware	\$6 / \$15 Growler
<input type="checkbox"/> <b>LOCAL Isley Stunt Dubbel Pumpkin Belgian</b> 7.0% ABV / 16 oz / Richmond, Virginia	\$7 / \$22 Growler
<input type="checkbox"/> <b>LOCAL Alewerks Pumpkin Ale</b> 7.3% ABV / 16 oz / Williamsburg, Virginia	\$6 / \$16 Growler
<input type="checkbox"/> <b>Guinness Irish Dry Stout [Nitro]</b> 4.2% ABV / 16 oz / Dublin, Ireland	\$7 / \$22 Growler
<input type="checkbox"/> <b>LOCAL Crazy Rooster Uptown Toledo Brown Ale</b> 5.5% ABV / 16 oz / Powhatan, Virginia	\$8 / \$21 Growler

## ON DECK

<input type="checkbox"/> <b>LOCAL 2 Silos Mosaic Goat DIPA</b> 8.5% ABV / 13 oz / Manassas, Virginia	\$9 / \$27 Growler
<input type="checkbox"/> <b>Maine Peeper American Pale Ale</b> 5.5% ABV / 13 oz / Freeport, Maine	\$9 / \$31 Growler
<input type="checkbox"/> <b>LOCAL Väsen Golden Stout</b> 6.5% ABV / 13 oz / Richmond, Virginia	\$9 / \$28 Growler
<input type="checkbox"/> <b>New Belgium Voodoo Ranger Juicy Haze New England IPA</b> 7.5% ABV / 13 oz / Fort Collins, Colorado	\$8 / \$25 Growler
<input type="checkbox"/> <b>New Holland Dragon's Milk American Imperial Stout</b> 11% ABV / 13 oz / Holland, Michigan	\$9 / \$35 Growler
<input type="checkbox"/> <b>Sycamore Tangyland IPA</b> 6.7% ABV / 13 oz / Charlotte, North Carolina	\$7 / \$24 Growler

## BOTTLE / CAN

<b>Budweiser 5%</b> . . . . . \$4	<b>Island Southern Peach 4.5%</b> . . . . . \$6	<b>Corona Extra 4.6%</b> . . . . . \$5
<b>Bud Light 4.2%</b> . . . . . \$4	<b>Stella Artois 5%</b> . . . . . \$6	<b>Corona Light 4.1%</b> . . . . . \$5
<b>Coors Light 4.2%</b> . . . . . \$4	<b>Heineken 5%</b> . . . . . \$5	<b>Budweiser Zero [Non-Alcoholic]</b> . . . . . \$4
<b>Miller Lite 4.2% [16 oz can]</b> . . . . . \$4	<b>White Claw Watermelon 5%</b> . . . . . \$5	<b>Truly Punch 5%</b> . . . . . \$5
<b>Michelob Ultra 4.2%</b> . . . . . \$5	<b>GF Glutenberg Pale Ale 5.5%</b> . . . . . \$8	<i>fruit, berry, tropical, or citrus</i>

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## WINE

### *Sparkling*

Chloe / Prosecco / Veneto, Italy \$9 / 27

Caposaldo / Sparkling Peach Moscato / Lombardy, Italy \$10 / 30

Moët & Chandon / Impérial Brut Champagne / Épernay, France / WS 91 \$88 [bottle]

### *White*

Locatour / Pinot Grigio / California \$6 / 18

LOCAL Barbourville / Pinot Grigio / Virginia \$9 / 27

Seaglass / Sauvignon Blanc / Santa Barbara, California \$7 / 21

Kim Crawford / Sauvignon Blanc / Marlborough, New Zealand \$10 / 30

Kenwood Yulupa / Chardonnay / California \$6 / 18

J Lohr / Chardonnay / Monterey, California \$9 / 27

Cakebread / Chardonnay / Napa, California \$72 [bottle]

### *Rosé*

Noble Vines 515 / Rosé / California \$7 / 21

### *Sweet*

Cupcake / Moscato / Italy \$6 / 18

Kung Fu Girl / Riesling / Washington \$8 / 24

### *Red*

Mark West / Pinot Noir / California \$7 / 21

Dashwood / Pinot Noir / Marlborough, New Zealand \$8 / 24

Diora La Petite Grace / Pinot Noir / Monterey, California / WE 91 \$10 / 30

Patz & Hall / Pinot Noir / Sonoma, California \$58 [bottle]

Noble Vines 181 / Merlot / California \$7 / 21

Prayers of Sinners / Red Blend / Washington \$8 / 24

Unshackled by Prisoner / Red Blend / California \$39 [bottle]

Zolo / Malbec / Mendoza, Argentina \$7 / 21

Kenwood Yulupa / Cabernet Sauvignon / California \$6 / 18

Francis Coppola Diamond Claret / Cabernet Sauvignon / California \$10 / 30

Silver Oak / Cabernet Sauvignon / Alexander Valley, California / WS 90 \$152 [bottle]

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## COCKTAILS

### Olive Branch \$12

*cirrus vodka-olive infusion / blue cheese stuffed olives*

### <sup>HOT</sup> Tropical Margarita \$11

*don julio blanco / blue curacao / pineapple / jalapeño / fresh lime*

### Latitude Ultimate Bloody Mary \$9

*tito's / fresh bloody mary mix / celery / applewood smoked bacon / pickled asparagus / danish blue cheese stuffed olives*

### Bulleit Smash \$10

*orange / lemon / mint*

### Sailor's Punch \$9

*captain morgan spiced rum / peach / pineapple / cranberry / orange*

### Ketel One Skinny Spritzer \$9

*choice of grapefruit & rose / cucumber & mint / peach & orange blossom*

### Moscow Mule \$9

*cirrus vodka-ginger root infusion / ginger beer*

### Cougar Juice \$8

*hennessy / mango / banana / kiwi / orange*

### Latitude Juice \$5

*smirnoff infused cocktail on tap / ask your server about today's juice*

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20% gratuity