

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, saltines, oyster crackers upon request]

LOCAL GF **ROCKEFELLER (6) - \$16 / (12) - \$26**

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

STARTERS

NEW GF **SHRIMP COCKTAIL \$11**

½ pound chilled jumbo shrimp / cocktail /
rémoulade

GF **JUMBO CRAB COCKTAIL \$19**

jumbo lump blue crab / old bay / cocktail /
horseradish

HOT **HELLFIRE SHRIMP \$12**

fried / spicy aioli / spicy cabbage

CALAMARI \$9

green and red bell pepper / creole aioli

HOT **FRIED OR GRILLED WINGS (6) - \$8 / (12) - \$13**

hellfire / sweet chili / buffalo / lime-jalapeño
– celery / carrots / blue cheese / ranch –

SHRIMP QUESADILLA \$14

havarti / extra sharp cheddar / pico de gallo / lime
sour cream / guacamole / flour tortilla

FRIED GREEN TOMATOES \$9

chopped bacon / pimento cheese

BAKED SEAFOOD IMPERIAL DIP \$12

shrimp / scallop / lump crab / jalapeño / havarti /
extra sharp cheddar

SALMON DIP \$9

cream cheese / old bay / jalapeño / corn tortilla
chips

GF **P.E.I. MUSSELS \$11**

white wine / tomato / lemon butter cream sauce

CHICKEN LETTUCE WRAPS \$8

green onion / wild mushroom / water chestnut /
iceberg

YELLOWFIN (AHI) TUNA SASHIMI* \$18

blackened / seared rare / wasabi / pickled ginger /
sriracha / lime jalapeño
– ½ order \$12 –

SOUPS

LATITUDE LOBSTER BISQUE

lobster body stock / cream / sherry / brandy
CUP - \$6 / BOWL \$8

SOUP DU JOUR

please inquire with your server or bartender for
today's selection
CUP - \$5 / BOWL \$7

SALADS

ADD 8 OZ. CHICKEN - \$6 6 GRILLED SHRIMP - \$7 6 OZ. SIRLOIN* - \$8 NORTH-ATLANTIC SALMON* - \$9

GF **HOUSE \$6 (WITH ENTRÉE \$4)**

romaine / iceberg / arugula / onion / cucumber / grape tomato / carrot / feta / smoked paprika vinaigrette

CAESAR SALAD \$5 (WITH ENTRÉE \$3)

romaine / croutons / parmesan

GF **BLT WEDGE \$7 (WITH ENTRÉE \$5)**

iceberg / smoked bacon / tomato / danish blue cheese crumbles / blue cheese dressing

GF **SALMON, BEET, & GOAT CHEESE SALAD \$18**

romaine / iceberg / arugula / beets / sliced almonds / mandarin orange / goat cheese / red onion / honey balsamic dressing

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HOUSE SPECIALTIES

[SERVED WITH TWO SCRATCH SIDES]

NEW GF FLAT IRON STEAK \$22

8 oz. 21 day aged certified angus beef

GF BOURBON-BACON PORK CHOPS* \$20

two 7 oz. chops / grilled / apple cider brine /
bourbon bacon jam

YELLOWFIN (AHI) TUNA* \$19

grilled / lime-jalapeño

GF CHICKEN RIVIERA \$16

grilled / goat cheese / basil / sun dried
tomatoes / citrus-tomato-garlic sauce

GF NORTH-ATLANTIC SALMON* \$18

grilled / pineapple salsa

GF JUMBO SHRIMP \$18

twelve / grilled or fried / lemon butter

GF LOBSTER MIXED GRILL \$35

5-6 oz. canadian lobster tail / two jumbo
shrimp / two jumbo dry scallops / lemon
butter

MARYLAND CRAB CAKES \$27

jumbo lump crab / lump crab / old bay /
rémoulade

GF JUMBO DRY SCALLOPS \$26

½ pound dry scallops / rosemary / lemon
butter

STUFFED WILD FLOUNDER \$20

latitude crab filling / havarti / extra sharp
cheddar / green bell pepper

GF MAHI ROCKEFELLER \$23

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

BOWLS

FRIED SEAFOOD PLATTER \$23

jumbo shrimp / wild alaskan cod / scallops / clams / tartar / french fries

SHRIMP AND GRITS \$17

andouille sausage / extra sharp cheddar / gruyère / bacon / green onion

FISH-N-CHIPS \$14

wild alaskan cod / beer battered / tartar sauce / sidewinder fries

SEAFOOD PASTA \$21

bay scallop / lump crab / p.e.i mussels / basil lemon cream / angel hair

ADD ONS

GF 5-6 OZ. CANADIAN LOBSTER TAIL \$17

GF ½ POUND ALASKAN SNOW CRAB LEGS \$13

MARYLAND CRAB CAKE \$10

GF 6 GRILLED OR FRIED SHRIMP \$7

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FORGET THE FORK

[SERVED WITH ONE SCRATCH SIDE]

BACON CHEDDAR BURGER* \$13

½ pound certified angus beef / pink or no pink / potato bun / extra sharp cheddar / dry-aged cherrywood bacon / arugula / tomato / onion / pickle
– substitute grilled chicken breast for \$1 –

CRAB CAKE SANDWICH \$18

jumbo lump crab / lump crab / old bay / arugula / tomato / special sauce / potato bun

JENATHA'S LOBSTER GRILLED CHEESE \$17

claw-knuckle meat / havarti / extra sharp cheddar / tomato / sourdough

FISH TACOS \$14

tequila-lime marinated / blackened / spicy cabbage
– cucumber pico de gallo with lime sour cream OR pineapple salsa with guacamole –

HELLFIRE SHRIMP TACOS \$13

spicy cabbage / pico de gallo / lime-sour cream

SCRATCH SIDES

^{GF} BROCCOLINI

^{GF} GARLIC WHIPPED POTATOES

^{HOT} JALAPEÑO CHEDDAR HASH

SWEET TOTS WITH HONEY BUTTER

^{GF} COLLARD GREENS

^{GF} BAKED APPLES

^{GF} GRILLED ASPARAGUS

SIDEWINDER FRIES

^{HOT} HONEY ROASTED SRIRACHA BRUSSELS SPROUTS

CRAB MAC & CHEESE + \$3

DESSERTS

^{LOCAL} MILL STREET CAKE \$8

Inquire with your bartender or server about today's selections

^{LOCAL} NIGHTINGALE ICE CREAM SANDWICHES \$8

Inquire with your bartender or server about today's selections

KEY LIME PIE \$7

graham cracker crust / whipped cream / key lime juice

GRAND FINALE \$7

ghirardelli brownie / coconut / vanilla ice cream / chocolate syrup

KIDS

[\$6]

[12 AND UNDER]

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

[SERVED WITH SWEET TOTS, 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 - WWW.LATITUDESEAFOODCO.COM - PARTIES OF 8 OR MORE INCLUDE AN 20% GRATUITY