

## appetizers

**lobster bisque 11-**  
lobster crostini

**classic onion soup 9-**  
gruyère cheese, toasted crouton

**pickled key west pink shrimp 18-**  
manchego grit croutons, green tomato-bacon jam

**burrata cheese 16-**  
rich, creamy mozzarella, fried green tomato, balsamic reduction,  
basil olive oil, arugula, onion salad

**lobster & crab cake 21-**  
mango habanero-pineapple sauce, cucumber-carrot salad

**mirin & white balsamic beets 15- GF**  
coconut ricotta, basil threads, mint sauce, marcona almonds

**carpaccio spiced ahi tuna\* 18- GF**  
caper meringue, basil sauce, olive crumble, heirloom tomato "glass"

**smoked steak tartare\* 19-**  
tarragon sabayon, baguette croutons, caper, cornichon

**tomato & watermelon caprese 14- GF**  
pearl mozzarella, mint, aged balsamic, lava salt, evoo

**artisan cheese 28-**  
imported & domestic cheeses, sweet & savory sides,  
warm baguette, sesame crackers

## salads

**latitudes' caesar 12-**  
garlic-caper dressing, imported white anchovies, herb croutons

**organic arugula 12- GF**  
watermelon radish, chayote squash, cucumber vinaigrette

**tuscan kale 12- GF**  
pistachio, shaved fennel, lemon dressing

**frisée\* 12- GF**  
mango-dijon vinaigrette, mojo pork belly, cuban coffee cured egg yolk, cilantro-mint oil

**wedge salad 14- GF**  
gorgonzola cheese, florida citrus segments, toasted almonds,  
fresh melon, papaya-ranch dressing

**GF** Gluten-Free

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

\*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

## entrées

### **pan seared salmon\* 36-**

asian spiced, yuca tots, grilled citrus & miso coconut sauces

### **lemon glazed yellowtail snapper 36- GF**

pan-seared, wild rice, roasted vegetables, vin blanc sauce

### **pan roasted herb chicken 32-**

tri-color carrots, garlic potato purée, lemon chicken jus

### **seared grouper 44-**

turmeric, beet-citrus sauce, mango chayote salad, lavosh

### **pan roasted rosemary cobia\* 38-**

black olive romesco, caper crumble, preserved lemon,  
tomato vinaigrette

### **seared sea scallops\* 40- GF**

fresh corn polenta, sautéed swiss chard,  
burnt orange bourbon gastrique

### **seafood pasta 44-**

key west pink shrimp & prawns, strigoloni pasta, guanciale,  
heirloom baby tomato, zucchini, tomato fumé

### **wagyu beef skirt steak\* 52-**

korean barbecued, mushroom "ceviche," sesame potato purée, tempura asparagus

### **pan roasted caribbean lobster tail 42- GF**

sweet potato "risotto", pineapple vin blanc, red coconut curry

### **grilled center cut tenderloin\* 46- GF**

four onion-blue cheese-bacon relish, roasted garlic potato purée, cabernet jus

### **dry aged strip steak\* 48- GF**

duck fat fried potatoes, roasted vegetables, truffle shallot sauce

### **mushroom ragu linguini 32-**

zucchini, soy smoked tofu, spicy pickled mushrooms

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