

## appetizers

**lobster bisque 11-**  
lobster crostini

**chilled heirloom tomato soup 10-**  
parmesan espuma, basil threads, garlic croutons

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

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

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

**mojo coconut cracked conch 16-**  
chayote, frisée, citrus sauce

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

**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

## main plate salads

**latitudes' caesar 12-**  
garlic-caper dressing, imported white anchovies, herb croutons  
**grilled chicken 16-      key west pink shrimp 20-**

**ocean breeze 15- GF**  
mixed greens, red & yellow tomatoes, seasonal fruit, grape & walnut chicken salad

**grilled steak\* 24-**  
mixed baby greens, white balsamic vinaigrette, country olives,  
roasted tomatoes, balsamic cipollini onions, portobello,  
hearts of palm, crumbled gorgonzola, crispy onions

**the harvest 23- GF**  
cucumber wrapped artisan greens, sweet balsamic dressing, oven-roasted strawberries,  
boursin cheese, toasted almonds, crisp apple, roasted tomatoes  
**choice of honey-chipotle glazed chicken breast or salmon\***

**maine lobster salad 27-**  
frisée, watermelon radish, jicama, mango dressing, grilled baguette

**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.

## sandwich selections

all sandwiches served with crispy pickle, choice of potato chips, house-seasoned fries, arugula salad or sweet potato salad

### **latitudes' burger\* 18-**

grilled, choice of american, swiss or cheddar,  
toasted brioche bun

### **duck confit angus burger\* 26-**

green hill brie cheese, onion jam, mushroom duxelle,  
toasted brioche bun, parmesan truffle fries

### **grouper 25-**

grilled, blackened or fried, shredded lettuce, tomato, caramelized onions,  
key lime tartar sauce, toasted cuban bread

### **mojo pork belly & turkey cubano 18-**

swiss cheese, spicy pickled mango, dijonaise dressing,  
pressed cuban bread

### **turkey avocado club 18-**

lettuce, tomato, applewood smoked bacon, swiss cheese,  
roasted garlic aioli, wheatberry bread

### **grilled chicken 18-**

boursin cheese, roasted red pepper, guanciale bacon, onion-jalapeño relish,  
arugula, toasted brioche bun

### **key west fish tacos 19-**

flour tortillas, tempura-battered grouper, crispy slaw, jack cheese, tomato salsa, chipotle aioli

### **maine lobster roll 26-**

light mayonnaise, white pepper, butter griddled bun

### **vegetable bánh mì 16-**

pickled mushrooms, cucumbers, carrots, watermelon radish, cilantro, toasted baguette

## entrées

### **roasted creole chicken 19- GF**

seasonal vegetables, roasted fingerling potatoes, chicken jus

### **sautéed yellowtail snapper 24- GF**

sweet potato purée, swiss chard, red beet bundle, spiced berry gastrique, basil oil

### **grilled shrimp flatbread 24-**

roasted garlic, heirloom tomato, manchego cheese, arugula, balsamic drizzle

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