

appetizers

lobster bisque 11-
lobster crostini

classic onion soup 9-
gruyere cheese, toasted crouton

chilled shrimp 18- (GF)
mango chayote salad, tropical sambal, coconut gastrique

burrata cheese 16-
delicate mozzarella cheese filled with cream and mozzarella,
fried green tomato, balsamic reduction, basil olive oil,
arugula, onion salad

lobster and crab cake 21-
Thai chile sauce, watermelon radish salad

mirin and white balsamic beets 15-
coconut ricotta, basil threads, mint sauce, sea salt roasted marcona almonds

togarashi charred tuna tataki* 18-
wakame, spaghetti squash salad, miso brown butter aioli

braised wagyu short rib 19-
plantain gnocchi, Cuban spiced mole

carpaccio of beef* 19- (GF)
thin sliced pepper crusted tenderloin, capers, truffle, baby arugula,
lemon aioli, parmesan cheese

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

salads

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

wedge salad 14- (GF)
gorgonzola cheese, Florida citrus segments, toasted almonds,
fresh melon, papaya ranch dressing

organic baby kale salad 12- (GF)
pistachio, lemon dressing

frisee salad 12- (GF)
mango dijon vinaigrette, mojo pork belly, Cuban coffee cured egg yolk, cilantro mint oil

tomato and watermelon salad 14- (GF)
pearl mozzarella, mint, aged balsamic, lava salt, Chilean olive oil

 Gluten Free Item

*Many 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.

entrees

pan seared salmon* 36-

asian spiced, yucca tots, grilled citrus and miso coconut sauces

yellowtail snapper 36-

tomato fennel ragout, israeli couscous, truffle butter

springer's all natural chicken 32-

pan roasted, thyme jus, garlic mash, roasted carrots, crispy shallots

seared grouper 44-

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

rosemary pan roasted cobia* 38-

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

seared sea scallops* 40-

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

cavatelli pasta 44-

Key West pink shrimp, lobster, chorizo, sofrito sauce

wagyu beef skirt steak* 52-

honey and ancho chile crusted, roasted garlic potato puree, goat cheese corncake, sauce romesco, fried vidalia onions

butter roasted florida lobster tail 42-

parsnip purée, fingerling potato chips, lobster sauce

grilled tenderloin* 46- GF

blue cheese espuma, port wine glazed cipollini onion, yukon mash

surf and turf* 60- GF

petite filet and lobster tail, yukon mash, asparagus, demi-glace, lemon beurre blanc

plantain gnocchi 32-

arugula, roasted zucchini, grilled pineapple dressing, butternut chutney