

appetizers

lobster bisque 11-
lobster crostini

chilled lemongrass melon soup 9- (GF)
jicama croutons, basil, agave key lime meringue

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

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

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

conch hushpuppies 16-
leek ash dusted, chorizo aioli

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

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

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

main plate salads

latitudes' caesar 12-
garlic caper dressing, imported white anchovies, asiago croutons
grilled chicken 16- or Key West pink shrimp 20-

ocean breeze 15- (GF)
mixed greens, red and yellow tomatoes, seasonal fruit, grape and walnut chicken salad

gorgonzola steak salad* 22-
grilled steak, mixed baby greens, white balsamic vinaigrette, country olives,
roasted roma 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 slices, roasted tomatoes, honey chipotle glaze,
choice of grilled chicken breast or salmon*

maine lobster salad 25-
stacked with avocado, tomato, bibb lettuce, white balsamic

 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.

sandwich selections

all sandwiches served with choice of potato chips, fries, arugula salad or sweet potato salad

latitudes' burger* 18-

grilled with your choice of American, Swiss or cheddar
on a toasted brioche bun

grass-fed wagyu short rib burger* 26-

10 oz. grass-fed burger, wagyu braised short rib, blue cheese, pickled red onion,
truffle aioli, toasted brioche bun, parmesan truffle fries

grouper sandwich 22-

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

turkey and mojo pork belly cubano 18-

Swiss cheese, spicy pickled mango, dijonnaise dressing,
pressed Cuban bread

turkey avocado club 18-

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

grilled chicken 18-

lemon brined smoked chicken, gruyere cheese, mango chayote salad,
poblano chile aioli, toasted baguette

key west fish tacos 19-

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

lobster roll 24-

Maine lobster, light mayonnaise, white pepper, butter griddled bun

grilled pita 16-

artichoke hummus, puttanesca, arugula salad

entrées

creole roasted chicken breast 19- (GF)

seasonal vegetables, roasted fingerling potatoes, chicken jus

sautéed yellowtail snapper 23- (GF)

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

grilled shrimp flatbread 24-

roasted garlic, manchego cheese, grilled shrimp, tomato, arugula, balsamic drizzle