

Latitudes

BAR & LOUNGE

SMALL PLATES

BAKED OYSTERS 18

apple, fennel, andouille

CRISPY CALAMARI 15

five spices, chilis, peanuts, scallions, cilantro

TASSO HAM FLATBREAD 17

maitake, smoked gouda, mozzarella

GREEN CHILI PORK NACHOS (GF) 16

black beans, pico de gallo, cheddar, jack, smoked chili crema

STEAMERS

old bay spice, lemons, garlic butter

CLAM STEAMER (GF) 16

two dozen littleneck clams

SHRIMP STEAMER (GF) 24

one pound peel + eat shrimp

HANDHELDS

PRIME RIB FRENCH DIP SLIDERS 17

horseradish crema, rosemary jus

TEMPURA GROUPEL TAGOS 22

ginger cucumber salsa, eel sauce, wasabi aioli

CRAB QUESO DIP 19

roasted corn crab salsa, farmer's cheese, crispy tortillas

VIETNAMESE CHICKEN WINGS (GF) 15

garlic sauce, peanuts, cilantro, mint

BABY ROMAINE WEDGE SALAD 15

tomato, pancetta, pickled apples, buttermilk bleu dressing, tobacco onions

CARROT "HUMMUS" 14

buttermilk yogurt, pecans, spice plumped raisins, fry bread

OYSTER STEAMER (GF) 28

one dozen oysters

ALL IN ONE STEAMER POT (GF) 32

six oysters, half pound peel + eat shrimp, one dozen littleneck clams

FRIED CHICKEN SLIDERS 15

bread + butter pickles, bacon ranch

SIRLOIN BURGER* 22

cambozola bleu, bacon jam, heirloom tomato, tobacco onions, rosemary fingerling fries

DESSERTS

PEACH TRIFLE 11

Champagne Mascarpone Cream

MANGO PASSION FRUIT TART 11

White Chocolate Sauce,
White Chocolate Curls

TURTLE CHEESECAKE

Pretzel Crust, Caramel Cheesecake, Caramel Pecans
(\$1 of the sale of this dessert is donated to the Conservancy)

NUTELLA MOUSSE 11

Espresso Sauce, Brandy Snap