

<p><b>SMALL PLATES</b></p> <p><b>Fried Oyster Lettuce Wraps</b> 18 Crisp lettuce wraps filled with fried oysters, served with comeback sauce &amp; piquant chilis</p> <p><b>Flatbread “Alfredo” (V)</b> 22 Flatbread topped with alfredo sauce, roasted garlic, mushrooms, tomato, arugula and fontina cheese</p> <p><b>Crispy Lobster Cigars</b> 24 Delicate lobster cigars infused with saffron, tomato and roasted pepper harissa sauce</p> <p><b>Charcuterie (GF Possible)</b> 24 cured meats, stracciatella cheese, agrodolce peppers, crostini</p> <p><b>Raw Tuna Trio*</b> 24 sushi, poke, tetaki</p> <p><b>Boiled Peanut Dip</b> 15 house pickles, house crackers</p> <p><b>Daily Artisan Cheese Selection (GF Possible)</b> Daily Price House crackers, house jam</p>	<p><b>SALADS</b></p> <p><b>Shoals Salad (GF Possible)</b> 16 A refreshing mix of tomatoes, cucumbers, pickled shallots, candied walnuts, dressed with Banyuls vinaigrette and Roquefort cheese</p> <p><b>Baby Gem Caesar Salad</b> 14 Crisp baby gem lettuce tossed with garlic toasted breadcrumbs and parmesan cheese</p> <p><b>Belgian Endive Salad</b> 16 Mango, Humboldt Fog, Marcona almonds, basil champagne vinaigrette</p> <p>Any Salad may be topped with your choice of protein</p> <table> <tr> <td>Chicken</td> <td>8</td> </tr> <tr> <td>Shrimp</td> <td>12</td> </tr> <tr> <td>Steak</td> <td>14</td> </tr> </table>	Chicken	8	Shrimp	12	Steak	14						
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<p><b>HANDHELDS</b></p> <p><b>Panned Chicken Sandwich</b> 17 Chicken cutlet with puttanesca sauce, cherry peppers, fontina cheese, arugula and parmesan fries</p> <p><b>Tempura Fish Taco (GF Possible)</b> 18 Lightly battered fish taco served with ancho salsa, crema, mango, cabbage, and tortilla chips</p> <p><b>Black Bean Fritter Tacos (V)</b> 16 Tacos filled with black beans, ancho salsa, ‘tortilla’ crema, mango, tortilla chips</p> <p><b>Panned Celery Root Sandwich (V)</b> 16 Celery root cutlet with puttanesca sauce, cherry peppers, arugula and parmesan fries</p> <p><b>Latitudes Burger* (GF Possible)</b> 22 Signature burger featuring smoked gouda, praline bacon, garlic aioli, arugula, tomato, onion, and served with fingerling fries</p>	<p><b>SEA COCKTAILS</b></p> <p><b>Jumbo Shrimp (GF)</b> Succulent jumbo shrimp served with peppadew cocktail sauce</p> <table> <tr> <td>6 Shrimp</td> <td>18</td> </tr> <tr> <td>12 shrimp</td> <td>36</td> </tr> </table> <p><b>Half Shell Oysters* (GF)</b> Fresh oysters served on the half shell with tangerine yuzu mignonette</p> <table> <tr> <td>6 Oysters</td> <td>18</td> </tr> <tr> <td>12 Oysters</td> <td>36</td> </tr> </table> <p><b>Maine Lobster (GF)</b> Tender Maine lobster served with tarragon crema</p> <table> <tr> <td>Half Lobster</td> <td>24</td> </tr> <tr> <td>Whole Lobster</td> <td>50</td> </tr> </table> <p><b>The Bounty* (GF possible)</b> 80 A seafood platter featuring four oysters, four shrimp, half lobster, tuna sushi, and tuna poke.</p>	6 Shrimp	18	12 shrimp	36	6 Oysters	18	12 Oysters	36	Half Lobster	24	Whole Lobster	50
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REVISED 5.16.24

*\*\*Before placing your order or consuming any food, please alert your server about any allergy you or your party may have. As required by the State of North Carolina, we provide this information: \*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*