

## appetizers

### **lobster bisque 10-**

crostini, lobster chunks

### **classic onion soup 9-**

gruyere & grana padano cheese, toasted crouton

### **grilled jumbo shrimp 18-**

blue corn grits, shellfish veloute, arugula, melted tomatoes

### **burrata cheese 16-**

delicate mozzarella cheese filled with cream & mozzarella, fried green tomato, balsamic reduction, basil olive oil, arugula and red onion salad

### **lobster & crab cake 21-**

smoked corn salsa, basil and meyer lemon vinaigrette, chipotle aioli, frisee

### **tuna tartare 18-**

sushi grade tuna, sweet chili, soy pearls, seaweed salad, miso yuzu aioli, wontons

### **tasting of beets 12-**

roasted beets, beet foam, goat cheese pillows, pistachio crumbs, black pepper caramel

### **short rib ropa vieja 15-**

boniato, espresso demi, guava, pimento

### **carpaccio of beef 19-**

thin sliced pepper crusted tenderloin, capers, truffle, baby arugula, lemon aioli, parmesan cheese

### **artisan cheese 28-**

imported & domestic cheese paired with sweet & savory sides, warm baguette & sesame crackers

## island salads

### **latitude's caesar 12-**

garlic caper dressing, imported white anchovies, asiago croutons

### **wedge salad 12-**

gorgonzola cheese, florida citrus segments, toasted almonds, fresh melon, papaya ranch dressing

### **mixed green salad 12-**

baby greens, oven roasted tomatoes, country olives, sun-dried pomegranates, shaved parmesan cheese, balsamic vinaigrette

### **baby spinach 12-**

humboldt fog cheese, red onion, heirloom tomato, dried apricot, coconut, hibiscus dressing

## island entrees

### **pan-seared salmon 36-**

vegetable quinoa stir fry, yuzu lemon grass butter, toasted sesame, crisp rice noodles

### **yellowtail snapper 36-**

cumin and coriander dusted, corn veloute, sweet baby peppers, chive risotto, jicama lime salsa

### **springer's all natural chicken 32-**

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

### **saffron crusted black grouper 38-**

goat cheese tomato croquette, maui onion cream, grilled asparagus, smoked paprika oil

### **pan roasted lamb sirloin 44-**

parmesan and leek farro, golden balsamic reduction, roasted carrot puree, marcona almond crumble

### **seared sea scallops 38-**

mushroom risotto, piquillo peppers coulis, truffled arugula salad, balsamic reduction, frico

### **seafood pasta 42-**

key west pinks, seared scallops, lobster, fresh tagliatelle pasta, smoked yellow tomato coulis, squash and zucchini salad, smoked paprika oil

### **waygu beef skirt steak 40-**

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

### **grilled florida lobster tail 42-**

mango cilantro couscous, navel orange beurre blanc, jicama slaw

### **tenderloin 44-**

grilled filet topped with mushroom duxelle and gruyere cheese, yukon puree, asparagus, chorizo stuffed piquillo pepper

### **surf and turf 60-**

petite filet and lobster, sauce robert, navel orange beurre blanc, garlic mash, asparagus

### **baked eggplant 30-**

burrata cheese, grilled saffron polenta, asparagus, housemade tomato basil sauce, roasted chipollini onions

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity will be added to parties of six or more. If you believe the amount should be increased or decreased, please notify your server.

