

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-

mofongo, 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 roasted salmon 36-

edamame succotash, roasted garlic yukon puree, whole grain mustard sauce, crispy leeks

yellowtail snapper 36-

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

all natural airline chicken breast 32-

pan roasted, sage roasted fingerling potatoes, baby root vegetables, truffle honey, chicken jus

saffron crusted black grouper 38-

potato napoleon, maui onion cream, grilled asparagus, smoked paprika oil

grilled wild boar 38-

boursin cheese and caramelized onion bonito cake, pineapple tomato jam, crispy pancetta, veal jus

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

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.