



latitude^{41°}

R E S T A U R A N T

SOUPS

New England Clam Chowder - 7
Lobster Bisque - 9
Soup Du Jour - 6

SALADS

MARKET SALAD - 10 *

Spiced Walnuts, Dried Cranberries, Goat Cheese, Balsamic Vinaigrette

WEDGE SALAD - 12 *

Iceberg Lettuce, Pickled Red Onion, Peppered Maple Bacon, Grape Tomato, Crumbled Bleu Cheese

CAESAR SALAD - 10

Hearts of Romaine, Garlic Croutons, Shaved Pecorino

ADDITIONS

(5 oz.) Grilled Salmon - 7 *
(4 ea.) Grilled Shrimp - 8 *
(6 oz.) Grilled Chicken - 7 *
(5 oz.) Hanger Steak - 9 *

SMALL PLATES

MARKET CRAB CAKE - 14

Mache Greens, Fennel, Orange Segments, Saffron Aioli

BANH MI SHORT RIB SLIDERS - 14

Braised Short Ribs, Asian Slaw, Minted Ginger Aioli

"RHODY" CALAMARI - 14

Cornmeal Crusted, Cherry Peppers, Red Onion, Garlic, Lemon, Roma Tomato, Scallions, Marinara

SPICY AHI TUNA & SALMON POKE BOWL - 16 *

Cucumber, Edamame Salad, Avocado, Ginger, Daikon Radish, Soba Noodles, Togarashi Vinaigrette

BACON WRAPPED SCALLOP LOLLIPOPS (3) - 15 *

Bacon Jam, Bourbon Glaze

WILD SMOKED SALMON & AVOCADO CROSTINI (3) - 14

Pickled Red Onion, Roasted Garlic & Dill Aioli

PROSCIUTTO FLATBREAD - 14

Fig Jam, Gorgonzola, Prosciutto, Arugula, Balsamic

WILD MUSHROOM FLATBREAD - 13

Spinach, Ricotta, Mozzarella, Roasted Garlic, Truffle Oil

HONEY & GARLIC CRUSTED PORK BELLY - 13

Crème Fraîche

LOBSTER MAC & CHEESE

Small Croc 16 / Large Croc 28

LOBSTER & ASPARAGUS CREPES - 16

Grilled Asparagus, Lobster, Sherry Cream

RAW BAR *

LOCAL OYSTERS - 2.75 EA.

Orange Mignonette Sauce

JUMBO SHRIMP - 3.00 EA.

House Cocktail Sauce

LITTLENECK CLAMS - 1.75 EA.

Cayenne Pepper Hot Sauce

BURGERS & SANDWICHES

Choice of House Fries, Fresh Greens or Chips

LATITUDE 41 BURGER - 14

Stacked with French Fries, Beer Batter Pickles & Onion Ring, Cheddar Cheese, Lettuce, Tomato, Mayonnaise

THE CLASSIC - 12

8 oz. Angus Burger, American Cheese, Lettuce, Tomato, Mayonnaise

GRILLED CHICKEN SANDWICH - 14

Provolone Cheese, Roasted Red & Yellow Peppers, Baby Arugula, Roasted Garlic Aioli

LOBSTER GRILLED CHEESE - 22

Brie, Gouda & Gruyère

ROAST TURKEY CLUB - 16

Triple Decker, Roast Turkey, Bacon, Lettuce, Tomato, Mayonnaise

LOBSTER SALAD ROLL - 22

Fresh Lobster, Tarragon Mayo, Lettuce, Grilled Brioche Roll

HOT LOBSTER ROLL - 24

Fresh Lobster, Hot Sherry Butter, Grilled Brioche Roll

GREENMANVILLE TACOS - 15

Cod or Salmon, Beer Battered, Shredded Romaine, Corn Salsa Fresca, Cilantro Lime Crème Fraîche

MAIN PLATES

BOURBON SEARED SCALLOPS - 29

Cauliflower Purée, Bacon Jam, Tuscan Brussels sprouts, Chive Crème Fraîche

MARKET FISH OF THE DAY - MKT *

Chef's Local Catch, Warm Marinated Heirloom Tomato & Baby Squash Salad, Baby Arugula, Champagne Vinaigrette

SOLE FLORENTINE - 24

Spinach & Feta Stuffed, Champagne Lobster Cream, Mashed Potatoes, Chef's Vegetable

LATITUDE LOBSTER POT PIE - 31

Lobster Meat, Pearl Onions, Peas, Carrots, Asparagus, Madeira Cream Sauce, Shortbread Crust

FISH & CHIPS - 19

Cod Fish, Pale Ale Batter, House Fries, Coleslaw

TWIN CRAB CAKES - 26

Lump Crab, Seasonal Vegetables, Mashed Potatoes

CHICKEN LIMONE - 23

Exotic Mushrooms, Lemon, Garlic, White Wine, Mashed Potatoes & Chef's Vegetable

C.A.B. 12 oz. N.Y. STRIP - 33 *

Parmesan Truffle Fries, Chef's Vegetable

CABERNET BRAISED SHORT RIBS - 27

Root Vegetable Hash, Tuscan Brussels Sprouts, Cabernet Demi, Fig Glaze

STUFFED BONELESS PORK CHOPS - 24

Spinach, Provolone, Prosciutto, Mashed Potato, Broccolini

GARLIC SHRIMP - 28

Sun-Dried Tomatoes, Asparagus, Red Peppers, Artichoke Hearts, Grape Tomatoes, Lobster Butter Sauce, Tri-Colored Tortellini

SEAFOOD CIOPPINO - 28 *

Shrimp, Salmon, Cod, Swordfish, Clams, Saffron & Fennel Tomato Broth, Crispy Scallions

* **GLUTEN FREE** Thoroughly cooking eggs, shellfish, meats and poultry may reduce the risk of foodborne illness