



latitude<sup>41°</sup>  
RESTAURANT

## DINNER MENU

### 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

BEEFSTEAK TOMATO & BERMUDA ONION - 11 \*

Baby Spinach, Crumbled Gorgonzola, Red Wine Reduction,  
Extra Virgin Olive Oil

LOBSTER SALAD - 22

Vine-Ripe Tomatoes, English Cucumbers, Brioche Croutons,  
White Balsamic Vinaigrette

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 \*

### SMALL PLATES

MARKET CRAB CAKE - 14

Fresh Herb Salad, Caper Aioli

THAI COCONUT MUSSELS - 12

Sliced Scallions, Ciabatta Crouton

AGRODOLCE SHORT RIBS - 14 \*

Radicchio Red Pepper Slaw,  
White Balsamic Sweet and Spicy Glaze

CRISPY CALAMARI - 14

Fried Artichokes, Banana Peppers, Parsley, Marinara

AHI TUNA POKE - 14 \*

White Soy, Ripe Mango, Scallions, Macadamia Crumble,  
Hawaiian Red Salt, Plantain Chips

PROSCIUTTO FLATBREAD - 13

Fig Jam, Gorgonzola, Prosciutto, Arugula, Balsamic

SCALLOP & BACON FLATBREAD - 16

House Bacon Jam, Honey Mustard Drizzle, Fresh Cut Chives

LOBSTER & ASPARAGUS CREPES - 16

Grilled Asparagus, Lobster, Sherry Cream

RICOTTA STUFFED MEATBALLS - 12

Crispy Sage Breaded, Chili Aioli Sauce

### RAW BAR \*

LOCAL OYSTERS - 2.75 ea.

Orange Mignonette Sauce

JUMBO SHRIMP - 3 ea.

House Cocktail Sauce

LITTLENECK CLAMS - 1.75 ea.

Cayenne Pepper Hot Sauce

### MAIN PLATES

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

Sweet Potato Fries, Corn Succotash, House Steak Sauce

CHICKEN FLORENTINE - 23

Sautéed Baby Spinach and Mushrooms, Sun-dried Tomatoes,  
Creamy Risotto

C.A.B. 8 oz. FILET - 34 \*

Idaho Scalloped Potatoes, Cabernet Cipollini Demi-Glace,  
Grilled Asparagus

BBQ BRAISED SHORT RIBS - 26 \*

Summer Vegetable Ratatouille, Mashed Yukon Gold Potatoes,  
Chipotle BBQ

### OCEAN

MARKET FISH OF THE DAY - MKT

Chef's Local Catch, Baby Greens, Brioche Croutons,  
White Balsamic Vinaigrette, Lemon Butter

TWIN CRAB CAKES - 26

Lump Crab, Seasonal Vegetables, Yukon Gold Mashed Potatoes,  
Red Pepper Coulis

SHIPYARD COQUILLES ST.-JACQUES - 29 \*

Colossal Pan-Seared Scallops, Delicate Mushroom and  
Caramelized Onion Cream, Idaho Scalloped Potatoes

LATITUDE LOBSTER POT PIE - 31

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

CAJUN GRILLED SWORDFISH - 27 \*

Baby Arugula Salad, Sweet Potato Fries, Lemon Butter

SEAFOOD BOUILLABAISSSE - 28

Shrimp, Salmon, Cod, Swordfish, Clams and Mussels,  
Saffron Tomato Broth, Potato Laces

FISH & CHIPS - 19

Cod Fish, Pale Ale Batter, House Fries, Coleslaw

LOBSTER ROLL - 22

Fresh Lobster, Tarragon Mayo, Lettuce, Grilled Brioche

### PASTAS

GARLIC SHRIMP ALFREDO - 28

Tagliatelle Pasta, Roasted Red Peppers, Shaved Parmesan,  
Fresh Herbs

MEDITERRANEAN - 22

Capers, Kalamata Olives, Roasted Red Peppers,  
Artichoke Hearts, Pappardelle Pasta

CHICKEN PESTO AGLIO E OLIO - 23

Fresh Basil, Broccolini Florets, Grape Tomatoes,  
Extra Virgin Oil, Tagliatelle Pasta

CREAMY VEGETABLE RISOTTO - 21

Arborio Rice, Mirepoix Vegetables, Mushrooms, English Peas,  
Asparagus Tips, Shaved Parmesan

### \* GLUTEN FREE

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