



# latitude<sup>41°</sup>

R E S T A U R A N T

## 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

WEDGE SALAD - 12 \*  
Iceberg Lettuce, Pickled Red Onion, Peppered Maple Bacon,  
Grape Tomato, Crumbled Bleu Cheese

LOBSTER SALAD - 24  
Vine-Ripe Tomatoes, English Cucumbers, Brioche Croutons,  
Applewood Bacon, Dill-Shallot Vinaigrette

CAESAR SALAD - 10  
Hearts of Romaine, Garlic Croutons, Shaved Pecorino

### ADDITIONS

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

### SMALL PLATES

BILLI BI MUSSELS - 14  
Dijon, White Wine, Cream, Garlic, Parsley, Grilled Bread

MARKET CRAB CAKE - 15  
Mache Greens, Fennel, Orange Segments, Saffron Aioli

BAHN MI SHORT RIB SLIDERS - 14 \*  
Braised Short Ribs, Asian Slaw, Minted Ginger Aioli

CRISPY CALAMARI - 14  
Banana Peppers, Red Onion, Marinara

SPICY AHI TUNA & SALMON POKE BOWL - 17 \*  
Cucumber, Edamame Salad, Avocado, Ginger, Daikon Radish,  
Soba Noodles, Togarashi Vinaigrette

BACON WRAPPED SCALLOP LOLLIPOPS (3) - 16 \*  
Bacon Jam, Bourbon Glaze

CHARCUTERIE & CHEESE - 17  
Prosciutto, Sopressata, Provolone, Marinated Vegetables

PROSCIUTTO FLATBREAD - 14  
Fig Jam, Gorgonzola, Prosciutto, Arugula, Balsamic

WILD MUSHROOM FLATBREAD - 13  
Spinach, Ricotta, Mozzarella, Roasted Garlic, Truffle Oil

ASIAN FRIED CAULIFLOWER - 13 \*  
Sweet Thai Chili Sauce, Sriracha Aioli

LOBSTER MAC & CHEESE - 16 SMALL / 28 LARGE

LOBSTER & ASPARAGUS CREPES - 17  
Grilled Asparagus, Lobster, Sherry Cream

POUTINE - 7 SMALL / 10 LARGE  
House Fries, Cheese Curd, Peppered Gravy

### 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

### HANDHELDS

Choice of House Fries, Fresh Greens or Chips

SHIPYARD BURGER - 17  
BBQ Short Ribs, Pepper Jack Cheese, Haystack Potatoes,  
Lettuce, Tomato

LATITUDE 41 BURGER - 15  
Stacked with French Fries, Beer Battered Pickles & Onion Ring,  
Cheddar Cheese, Lettuce, Tomato, Mayonnaise

GREENMANVILLE TACOS - 15  
Beer Battered Cod or Salmon, Shredded Romaine,  
Corn Salsa Fresca, Cilantro Lime Crème Fraiche

LOBSTER GRILLED CHEESE - 22  
Brie, Gouda & Gruyere

LOBSTER SALAD CLUB - 24  
Fresh Lobster, Bacon, Lettuce, Tomato, Sliced Avocado,  
Tarragon Mayo

HOT LOBSTER ROLL - 24  
Fresh Lobster, Hot Sherry Butter, Grilled Brioche Roll

LOBSTER SALAD ROLL - 22  
Fresh Lobster, Tarragon Mayo, Lettuce, Grilled Brioche Roll

### MAIN PLATES

CHICKEN LIMONE - 24  
Exotic Mushrooms, Artichoke Hearts, Lemon, Garlic,  
White Wine, Mashed Potatoes, Chef's Vegetable

C.A.B. 12 OZ. GRILLED N.Y. STRIP - 34 \*  
Parmesan Truffle Fries, Chef's Vegetable,  
Cipollini Cabernet Demi

CABERNET BRAISED SHORT RIBS - 27 \*  
Summer Vegetable Ratatouille, Sweet Potato Fries,  
Cabernet Demi, Chipotle BBQ Sauce

MARKET FISH OF THE DAY - MKT \*  
Chef's Local Catch, Local Greens, Citrus Vinaigrette,  
Heirloom Tomato & Edamame Succotash, Haystack Potatoes

TWIN CRAB CAKES - 28 \*  
Lump Crab, Seasonal Vegetables, Yukon Gold Mashed Potatoes,  
Red Pepper Coulis

LATITUDE LOBSTER POT PIE - 32  
Lobster Meat, Pearl Onions, Peas, Carrots, Asparagus,  
Madeira Cream Sauce, Shortbread Crust

SEAFOOD CIOPPINO - 28 \*  
Shrimp, Salmon, Cod, Swordfish, Clams, Saffron & Fennel  
Tomato Broth, Crispy Scallions

FISH & CHIPS - 19  
Cod Fish, Pale Ale Batter, House Fries, Coleslaw

PAN SEARED JUMBO SEA SCALLOPS - 30  
Black Beluga Lentils, Baby Arugula, Truffle Lemon Cream

GRILLED CAJUN SWORDFISH - 27  
Pineapple & Mango Salsa, Chef's Vegetable,  
Yukon Gold Mashed Potatoes

MEDITERRANEAN SALMON - 25  
Grilled & Topped with Capers, Tomatoes, Garlic, Olives,  
Black Beluga Lentils

GARLIC SHRIMP & BROCCOLI ALFREDO - 28  
Tagliatelle Pasta, Red & Yellow Roasted Peppers,  
Shaved Parmesan, Cream, Fresh Herbs

PRIMAVERA - 21  
Summer Vegetables, Penne Pasta, Pesto Cream

LITTLENECKS & CHOURICO - 24  
Garlic, Onion, White Wine, Basil, Tagliatelle

### \* GLUTEN FREE

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