

# Starters

## New England Clam Chowder

Bacon, Scallion,  
Crumbled Chowder Cracker 8

## Marinated

## Jumbo Shrimp Cocktail

Bloody Mary Cocktail Sauce,  
Local Watermelon, Mint,  
Fennel Salad 16

## Pan Seared Lump Crab Cake

Pickled Mustard Seeds, Roasted  
Corn & Charred Scallion Salad,  
Piquillo Pepper Vinaigrette 15

## Prince Edward Island Mussels

Leeks, Green Curry, Heirloom Tomatoes,  
Scallion, Crispy Lotus Root Chips 13

## Local Cheese Board

Fiddlehead Farm Tomme,  
Landaff Farm Monchego,  
Creamy Goat, Spiced Nuts,  
Marinated Olives, Peach-Raspberry  
Preserves, Flatbreads 18

## Chilled Seafood Platter

Chilled Lobster, Local Oysters,  
Marinated Jumbo Shrimp, Colossal Crabmeat,  
Cocktail Sauce, Maitland's Farm Horseradish,  
Ginger Mignonette 39

## Tempura Lobster Roll

Maine Lobster, Sushi Rice, Nori, Tobiko  
Wasabi, Shiso Leaf, Ponzu 16

## Tomato and Pressed Watermelon

Pearl Mozzarella, Mint Crunch,  
Balsamic, Sea Salt, Olive Oil, Cress 13

## Simple Summer Salad

Baby Greens, Strawberries,  
"Purple Haze" Goat Cheese,  
Strawberry Tarragon Vinaigrette,  
Sliced Almonds, Cucumber 10

# Farm Fresh Salads

## Latitudes Caesar Salad

Black Pepper Croutons, Marinated Tomatoes, Kalamata Olives, Shaved Parmesan, Caesar Dressing 11

• Add Grilled Shrimp 5 or Chicken 3

## Greek Salad

Pickled Onion, Kalamata Olives, Tomatoes, Feta, Mint, Baby Lettuce, Cilantro, Pepperoncini, Shaved Cucumber, Herb Vinaigrette, Spice Dusted Tuna 17

## Maine Lobster Salad

Petite Field Greens, Heirloom Tomatoes, Fennel, Cucumber Croutons, Mango & Avocado, Citrus Vinaigrette 20

## Asian Noodle Salad

Mixed Petite Lettuce, Cashews, Grape Tomatoes, Avocado, Radish, Curled Carrots, Mustard Dressing, Grilled Chicken 16

# Sandwiches & Lighter Fare

Spicy Maitland Farms Pickle & Choice of Coleslaw or Fries

• Substitute a side Latitudes Salad 4

## Sirloin Burger

Brioche Bun, Lettuce, Tomato, Red Onion, choice of American, Cheddar or Swiss Cheese 13

• Add Bacon 1

## New England Lobster Roll

Lemon Mayonnaise, Buttered Roll 19

## Grilled Chicken Sandwich

Maple Barbeque, Cheddar, Caramelized Onions, Bacon, Grilled Ciabatta Roll 13

## Blackened Mahi Mahi Tacos

Lime Aioli, Cabbage Slaw, Heirloom Tomato, Flour Tortillas 14

## Traditional Fish & Chips

Long Line Haddock, Golden French Fries, Cabbage Slaw, Lemon Tartar Sauce 14

## Falafel Gyro

Naan Bread, Tomatoes, Pickled Onion, Lettuce, Yogurt, Harissa Honey 12

# Alternatives

available after 5pm

## Peppercorn Crusted Filet Mignon

Latitudes Steak Sauce, Chimmichurri, Roasted Mushroom Confit 36

*Catena 'Vista Flores' Malbec 10*

## Misty Knolls Chicken

Honey Glazed, Tomato-Pickled Onion & Watercress Salad, Garlic Cream 29

*Laurenz & Sophie 'Singing'*

*Gruner Veltliner 13*

## Wild Mushroom Cannelloni

Hand-Rolled, Mushroom Cream, Grilled Tomato Vinaigrette, Arugula 26

*Louis Jadot Beaujolais 9*

## Petite Filet & Grilled Lobster Tail

Latitudes Steak Sauce, Citrus Butter Sauce, Grilled Lemon 39

*Breca Old Vines Garnacha 13*

# Coastal Entrées

Entrées accompanied by a medley of  
Heirloom Potatoes & Grilled Asparagus

available after 5pm

## Day Boat Cod

Summer Tomato, Greek Olive  
& Caper, Reserve Olive Oil 26

*Petit Albet Blanc 9*

## Spice Rubbed Blue Fin Tuna

Fried Avocado, Pineapple Pico de Gallo 30

*Arindo Verdejo 10*

## Herb Crusted Halibut

Citrus Butter Sauce, Arugula Pesto 28

*J. Lohr 'Flume Crossing' Sauvignon Blanc 12*

## Chilean Sea Bass

Gazpacho sauce,  
Tomato-Basil Salsa, Arugula 29

*Casal Garcia Rose, Vinho Verde 8*

## Wild Salmon

Shaved Fennel & Citrus Salad,  
Tarragon Sauce, Tangerine Honey 27

*Block Nine 'Caiden's Vineyard' Pinot Noir 12*

## Diver Scallops

Carrot Butter Sauce, Grilled Shiitake  
Mushrooms, Ginger-Soy Syrup 32

*Chateau Ste. Michelle Riesling 9*

## Atlantic Seafood Stew

Yellow Tomato Broth, Prince Edward Island  
Mussels, Heirloom Potatoes, Coldwater  
Lobster Tail, Jumbo Shrimp, Local Catch  
of the Day, Colossal Crab Meat,  
Leeks & Fennel 33

*Cercius Cotes du Rhone 11*