

# Appetizers

## **Crispy Lobster Crab Cakes**

Citrus Aioli, Caribbean Slaw 14-

## **Lobster Bisque**

Laced with Sherry, Lobster Fritter 8-

## **Sunset Key Shrimp**

Crabmeat Stuffed Jumbo Shrimp, Wrapped in Maple Barbecue Glazed Bacon, Key Lime Mustard, Passion Fruit Slaw 14-

## **Artisan Cheese Platter**

Rare Imported and Domestic Cheese Ripened to Perfection and served with Accompaniments 21-

## **Lobster & Winter Melon**

Chilled Maine Lobster, Fresh Melon, Baby Arugula, Lemon Scented Oil 15-

## **Neptune's Glory**

Two Tiers of the Freshest Seasonal Shellfish including Shrimp, Lobster, Scallops and Crab (Enough to Share) 48-

## **Short Ribs**

Roasted Onion Marmalade, Charred Tomato Coulis, Horseradish Cream 17-

## **"Trio of Island Gazpacho Shooters"**

English Cucumber, Yellow Pepper, and Heirloom Tomato, Little Cumin Croutons 9-

# Island Salads

## **Mixed Green Salad**

Organic Baby Greens, Belgian Endive and Marinated Roasted Tomato with Balsamic Vinaigrette 8-

## **Latitude's Caesar**

Caper Garlic Dressing, Parmesan Crisp, Pine Nuts, and Imported White Anchovies 10-

## **Baby Arugula and Shaved Fennel, Citrus Salad**

Pan Fried Goat Cheese, Macadamia Nut Brittle, Black Pepper Vinaigrette 9-

# Island Entrees

## **Tuscan Chicken**

Roasted Chicken Breast, Herb Potato Puree, Haricot Vert, Aged Balsamic Shallot Reduction 25-

## **Pan Seared Atlantic Salmon**

Garlic Potato Puree, Roasted Pepper Salad, Grain Mustard Sabayon 26-

## **Pan Roasted Diver Scallops**

Wilted Swiss Chard, Apple Wood Smoked Bacon, Roasted King Oyster Mushrooms, Creamy Polenta, Meyer Lemon Sauce 28-

## **"Tasting of Prime Beef"**

Seared Filet of Beef and Ginger Braised Short Ribs, Sweet Shallot Puree, Fennel Scented Potato Fondant, Veal Jus 38-

## **Pan Seared Yellowtail Snapper**

Key West Pink Shrimp, Italian Parsley Potato, Lemon Caper Sauce 28-

## **Pappardelle di Mare**

Florida Lobster, Shrimp, Fresh Tomato, Asparagus, Pesto, Portobello, Roasted Garlic and Aged Parmesan Cheese 36-

## **Tenderloin of Beef**

Grilled Center Cut Filet, Saffron Braised Ciropolini Onions, Scallop Potato, White Wine Shallot Jus 42-

## **Roasted Colorado Rack of Lamb**

Dijon Herb Crusted, Garlic Mashed Potatoes, Sauteed Spinach, Grain Mustard Jus 35-

## **Spinach Linguini and Heirloom Tomatoes**

Fresh Mozzarella, Torn Basil and First Press Olive Oil 24-

## **Whole Roasted Maine Lobster**

Sweet Crab and Lobster Stuffing, Caribbean Corn Fritters, Cilantro Mango Butter Sauce 48-