

Appetizers

Seared Yellow Fin Tuna

Mango Wakame Stack, Lime Soy Emulsion, Wasabi Citrus Aioli
12-

Crispy Lobster Crab Cakes

Citrus Aioli, Curly Cress Salad and Mango Caviar 14-

Carpaccio

Black Angus Tenderloin, Capers, Truffle Oil, Sea Salt, Asparagus,
Aged Parmesan Cheese 17-

Neptune's Glory

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

Lobster Bisque

Laced with Sherry, Lobster Fritter 8-

Sunset Key Shrimp

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

Artisan Cheese Platter

Rare Imported and Domestic Cheese Ripened to Perfection and
Served with Assorted Gourmet Chutneys & Relishes 21-

Island Salads

Mixed Green Salad

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

Baby Arugula and Shaved Fennel, Citrus Salad

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

Latitude's Caesar

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

Island Entrees

Pappardelle di Mare

Florida Lobster, Shrimp, Fresh Tomato, Asparagus, Pesto Oil, Roasted Garlic and Aged Parmesan Cheese 38-

Bacon Crusted "Prime Rib" of Wild Salmon

Crisp Polenta, Braised Garlic, Sauce Soubise 29-

"Beef Two Ways"

Grilled Filet of Beef and Ginger Braised Short Ribs, Tempura Bermuda Onion Rings, Roast Garlic Potato Puree, Pan Jus 38-

Pan Seared Yellowtail Snapper

Garlic Shrimp, Citrus Risotto, Haricot Vert, Ginger Mango Butter Sauce 29-

Duo of Florida Lobster

Butter Basted Grilled and Lemon Grass Steamed Spiny Lobster, Sweet Corn Fritters, Asparagus and Crackling Garlic Butter 42-

Roasted Rack of Lamb

Dijon Herb Crusted, Garlic Mashed Potatoes, Braised Shallots, Apple Mint Jus 35-

Sunset Key Chicken Breast

Stuffed with Fresh Mozzarella, Sundried Tomato, Toasted Pinenuts, with Garlic Spinach, Roasted Fingerling Potatoes, Tomato Basil Beurre Blanc 28-

Macadamia Nut Crusted Grouper

Grilled Pineapple, Jalapeño Island Slaw, Thyme Roasted Potatoes 32-

Beef Tenderloin

Cipollini Onions, Tarragon Bordelaise, Potato Goat Cheese Roulade, Haricot Vert 42-

Blackened Tuna

Island Risotto, Garlicky Haricot Vert, Mango Beurre Blanc 34-

Capellini Primavera

Roasted Chicken, Herb Roasted Tomatoes, Kalamatta Olives, Asparagus Tips, Prosciutto, Fresh Garlic, Virgin Olive Oil, Aged Parmesan Cheese 28-