

Soups

New England Clam Chowder

7.

Lobster Bisque

9

Soup Du Jour

6.

Salads

***Market Salad**

Spiced Walnuts, Dried Cranberries,
Goat Cheese,
Balsamic Vinaigrette
9.

*** "Wedge"**

Iceberg Lettuce, Blue Cheese
Dressing, Grape Tomatoes,
Red Onion and Lardons
10.

Caesar Salad

Hearts of Romaine,
Garlic Croutons
Shaved Pecorino
9.

Additions

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

Operations Management Team

Chef De Cuisine Eric Veilleux

Valarie OBrien,
Cynthia McCormick,
Edwin Gonzalez



**Parties of 6 or More
a 20% Gratuity
Will Be Added.**

**Thoroughly Cooking
Eggs, Shellfish,
Meats And Poultry,
May Reduce
The Risk Of Foodborne Illness.**

Small Plates

Jumbo Shrimp Cocktail

Four Jumbo Shrimp, Housemade
Cocktail Sauce.
12.

Black and Tan P.E.I Mussels

Guinness Stout, Caramelized
Onions, Tear Drop Tomatoes,
Grilled Baguette
13.

Market Crab Cake

Herb Salad, Red Pepper Aioli
15.

Crispy Calamari

Housemade Cherry Peppers,
Herbs, Lemon and Marinara
11.

Buffalo Flatbread

Grilled Chicken, Bleu Cheese,
Hot Sauce, Celery & Carrot Slaw
13.

Prosciutto Flatbread

Fig Jam, Gorgonzola, Balsamic
Prosciutto, Arugula
13.

Margarita Flatbread

Garlic Puree, Roma Tomatoes,
Fresh Mozzarella, Basil Pesto
13.

Latitude 41 Clam Fritters

Housemade Tarter Sauce,
Parsley Salad
12.

***Monkey Fist Wings**

IPA Soaked Chicken Wings,
Dry- Rubbed, Sweet Thai Chili
Sauce
11.

Asparagus Frites

Tempura Battered, Spicy Ginger
Pineapple Sauce
13.

Tavern Dip

Spinach, Artichokes, Water
Chestnuts, Pepper Jack Cheese
Warm Crusted Bread
13.

Hand Battered

Onion Ring Tower

Chipotle Brown Sugar Ketchup
9.

***Cider Braised**

Pork Shanks

Braised Pork Shanks in Shipyard
Export Ale and Apple Cider,
Natural Reduction, Apple Crisps
15.

Tavern Casino

Pancetta, Red Peppers, Panko Ritz,
Red Onions, Parm Dusted
10.

Tempura Pickles

Shipyard Ale
Battered Kosher Spears,
Mae Ploy, Horseradish Crème
7.

Burgers & Sandwiches

All Served with a Choice of
House Fries, Fresh Greens
or Chips

Latitude Burger

Topped with Fries, Beer Batter
Pickle & Onion Ring, Cheddar,
Lettuce and Tomato
14.

The Farm Burger

8oz Angus Burger, Chorizo
Sausage, Cheddar, Potato Sticks
Topped with a Fried Egg
14.

Naked Burger

8oz Angus Burger, Green Leaf,
Vine Ripe Tomatoes
8.
Add America Cheddar or Swiss
10.

Rueben Panini

Thin Sliced Pastrami, Corned Beef,
Swiss Cheese, Lemon Aioli,
Pickled Red Cabbage,
Vine Ripe Tomato
13.

Hot Lobster Roll

Butter Basted Cold Water Lobster,
Grilled Brioche Roll
21.

Greenmanville Street

Tacos

Crispy Haddock, Romaine Hearts,
Grilled Corn Salsa Fresca, Cilantro
Lime Crème Fraiche
13.

Grilled Chicken Sandwich

Green Leaf, Tomato, Pepper Jack,
Grilled Onions, Applewood Bacon,
Roasted Pepper Mayo
13.

New England Fish Hoagie

Hand Battered Haddock,
Crisp Green Leaf, Vine Ripe
Tomatoes, Housemade Tarter,
Sharp Cheddar, Griddled Hoagie
14.

Seafood Plates

Fish and Chips

Haddock, Seaport Pale Ale Batter,
House Fries and Housemade Tartar
Sauce
19.

Lobster Pot Pie

Crispy Short Crust,
Grilled Asparagus
27.

Fried Scallops

Hand Battered Local Scallops,
House Fries
Housemade Tartar Sauce
24.

Whole Belly Clams

Pale Ale Batter,
House Fries
Housemade Tartar Sauce
22.