

EAT A LITTLE

STEAMER CLAMS

Local manila clams are flash steamed with butter, white wine, garlic & thyme. Presented with lemon & grilled garlic bread. 16 $\frac{1}{2}$

CEVICHE* GF

Fresh prawns, scallops, salmon & halibut poached then tossed with lime juice, jalapeño peppers, cilantro, tomato, onion & cucumber. Presented with fresh avocado & house fried corn tortilla chips. 14 $\frac{9}{10}$

BACON WRAPPED PRAWNS GF

Five jumbo prawns wrapped in smoked bacon, deep fried & presented with sambal honey dipping sauce. 12 $\frac{9}{10}$

CRAB RANGOON

Dungeness crab, mixed with cream cheese, garlic, ginger, soy sauce & green onion placed inside a wonton wrapper & deep fried to a golden crisp. Served with sweet chili sauce. 12 $\frac{9}{10}$

CALAMARI

Rings and tentacles marinated in buttermilk, then dusted in seasoned flour, flash fried & presented on a bed of our house made coleslaw, garlic aioli & lemon. 11 $\frac{9}{10}$

AHI TACOS*

Sashimi grade Ahi tuna seared rare, & sliced thin. Placed on warm flour tortillas with Thai coleslaw, sweet wasabi vinaigrette, carrot & radish. 13 $\frac{9}{10}$

HALIBUT TACOS

Hand-cut local halibut, seared & presented on warm flour tortillas with shredded cabbage, Baja sauce, fresh Pico de Gallo, lemon & lime. 14 $\frac{9}{10}$

CILANTRO LIME TACOS

Marinated flat iron steak thinly sliced, pan seared with lime, jalapeños & salt. Presented on warm flour tortillas with fresh Pico de Gallo & cilantro crème fraîche. 13 $\frac{9}{10}$

MUAY THAI MEATBALLS GF

Hand formed ground pork meatballs with green curry paste, chopped onion & garlic. Oven baked and served on a bed of Thai coleslaw with coconut cream sweet chili sauce. 9 $\frac{9}{10}$

AVOCADO FRIES V

Hand-sliced fresh avocado, dredged in flour, spicy Sriracha-ranch batter & Panko. Crispy fried with a side of chipotle aioli. 11 $\frac{9}{10}$

SOUPS & SALADS

SEARED AHI SALAD* GF DF

Sashimi grade Ahi tuna, pan seared to rare, then sliced thin on a bed of organic greens with tomato, cucumber, carrot, radish & our sweet wasabi vinaigrette dressing. 17 $\frac{1}{2}$

MIXED GREEN SALAD DF V

Our custom blend of mixed organic greens with sliced cucumbers, radish, carrots, tomatoes, croutons & grated Parmesan cheese. Presented with our house raspberry vinaigrette. 11 $\frac{9}{10}$

LATITUDES CLAM CHOWDER

Creamy New England style chowder with bacon, ocean clams, chopped celery, onions, fennel & potatoes. CUP 6 $\frac{9}{10}$ | BOWL 9 $\frac{9}{10}$

SOUP OF THE DAY

CUP 6 $\frac{9}{10}$ | BOWL 9 $\frac{9}{10}$

—| Add grilled chicken, steak, salmon or prawns to any salad. 7 $\frac{1}{2}$

*Extra sides of dressing are .75

SEAFOOD SALAD GF

Sautéed prawns, scallops, salmon & halibut served on a bed of baby spinach. Finished with a balsamic vinaigrette & feta cheese. 18 $\frac{9}{10}$

THAI CHICKEN SALAD GF

Thinly sliced oven roasted chicken, tossed with shredded cabbage, red bell pepper, onion & our tangy herbed Thai vinaigrette dressing. Presented on a bed of organic greens with vermicelli noodles, peanuts & fresh cilantro. 15 $\frac{1}{2}$

CAESAR SALAD V

Whole leaf romaine tossed with our scratch-made Caesar dressing, croutons & freshly grated Parmesan blend (anchovies on request). 11 $\frac{9}{10}$

WATERMELON QUINOA SALAD GF V

Baby Kale & cucumbers tossed with lemon lime vinaigrette presented on watermelon & quinoa. Finished with feta cheese. 13 $\frac{9}{10}$

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

*Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

18% gratuity added to parties of 8 or more guests.

EAT A LOT

CRAB RAVIOLI

Dungeness crab, whole milk ricotta & our three cheese blend folded into handmade ravioli. Topped with rich Asiago cream sauce with red pepper remoulade, basil crème fraîche & grilled garlic bread. 25⁹/₁₀

PESTO PRAWN LINGUINI

Jumbo prawns are butter sautéed & simmered with our house made pesto infused Asiago cream sauce, tossed with tender linguini noodles & presented with grilled garlic bread. 24⁹/₁₀

CAJUN MAC & CHEESE

Prawns, Dungeness crab, crawfish & Andouille sausage, sautéed with onion, garlic & red bell pepper. Finished in a creamy Cajun cheese sauce & tossed with Cavatapi pasta. Topped with toasted bread crumbs & green onions, served with grilled garlic bread. 23⁹/₁₀

SZECHUAN BOWL

Stir fry vegetables, pan seared & simmered in our spicy Szechuan sauce with yakisoba noodles. Topped with roasted peanuts. 15¹/₂

—| Add grilled chicken, steak, salmon or prawns. 7¹/₂

FISH & CHIPS

Hand-cut filet of locally caught Pacific halibut or cod, beer battered & crispy fried. Served with our house-cut fries & dill-caper tartar sauce. HALIBUT 20¹/₂ | COD 17¹/₂

PAN SEARED PACIFIC SALMON* GF

Hand-cut 7oz fillet pan seared in olive oil, served with calrose rice, steamed asparagus & raspberry chipotle sauce. 26⁹/₁₀

HALIBUT OSCAR* GF

Fresh hand-cut 7oz halibut fillet pan seared & presented on a bed of asiago mashed potatoes & steamed asparagus. Topped with fresh Dungeness crab & lemon thyme burre blanc. (market price)

RIBEYE STEAK* GF

A hand-cut 13 ounce USDA choice ribeye, chargrilled to your specifications, finished with compound butter. Presented with garlic Asiago mashed potatoes & steamed seasonal vegetables. 32⁹/₁₀

FLAT IRON STEAK* GF

8 oz hand-cut steak, chargrilled to your specifications, topped with house made mushroom demi-glaze sauce. Presented with Asiago mashed potatoes & steamed seasonal vegetables. 25⁹/₁₀

SEAFOOD CHIMICHANGA

Dungeness crab, scallops & prawns with red bell pepper, corn, red onion, cheddar & herbed cream cheeses all folded into a flour tortilla. Crispy fried & topped with Baja sauce, chipotle aioli & cilantro crème fraîche. Served with a mixed green salad. 25⁹/₁₀

BUTTERNUT SQUASH RISOTTO GF DF V

Classic risotto sautéed with butternut squash purée, topped with roasted butternut squash & asparagus. Finished with roasted pumpkin seeds & fried sage leaves. 18⁹/₁₀

STEAK & ALASKAN KING CRAB GF

10oz New York steak chargrilled to your specifications. Served with steamed Alaskan King Crab legs, asiago mashed potatoes & steamed seasonal vegetables. 35⁹/₁₀

BURGERS & SANDWICHES

SMASH BURGER*

Petit filet mignon, bacon, onion, jalapeños, cheddar & Havarti cheeses ground together & hand formed into patties. Presented on a grilled brioche bun with chopped pickle, shredded lettuce & our house made "Smash" sauce. 16¹/₂

SOUTHWEST CHICKEN WRAP

Crispy fried panko breaded chicken with mixed green, cheddar cheese, black beans, Pico de Gallo, ranch & diablo sauce. Wrapped in a tomato basil tortilla. 13⁹/₁₀

PRIME RIB PHILLY*

Shaved prime rib pan seared with caramelized onions & red bell peppers. Topped with melted Provolone cheese then folded into a soft grilled baguette. Served with real au jus. 16⁹/₁₀

CHICKEN AVOCADO MELT

Roasted chicken breast topped with hickory bacon, fresh sliced avocado, provolone cheese & chipotle aioli on a thick grilled sourdough. 15¹/₂

DIABLO BURGER*

Topped with beer battered & deep-fried jalapeños, pepper jack cheese & our house made ghost chili "Diablo" sauce. A "for real" spicy burger!! 15¹/₂

SOUTHWEST BEAN BURGER V

House made patty with black beans, mushrooms, red bell peppers, corn, red onion & egg. Breaded in Panko & grilled with butter. Topped with melted pepper jack cheese, fresh Pico de Gallo, lettuce & tomato. Served on a grilled brioche bun with chipotle mayo. 13⁹/₁₀

LOFT BURGER*

The classic with rich mayonnaise, tomato, sliced onion, crisp lettuce & a Dill pickle wedge. 12⁹/₁₀

—| Add Cheese, Bacon, Grilled Onions, Jalapenos or Mushrooms. 1 Avocado or Deep Fried Jalapeños. 2

ELK BURGER*

NW Ground elk meat mixed with bacon & red wine, chargrilled & topped with smoked Gouda cheese, Marion berry rosemary relish & arugula. Served on a potato bun. 15⁹/₁₀

All burgers & sandwiches come with fries. Upgrade to Garlic Parmesan Fries, Sweet Potato Fries, Caesar or Green Salad - Add \$3 / Extra side of sauce are .75