

EAT A LITTLE

STEAMER CLAMS

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

PNW BAKED OYSTERS^{GF}

4 Puget sound oysters, oven baked topped with Dungeness crab, hollandaise sauce & fresh chives. 16 $\frac{3}{10}$

BACON WRAPPED PRAWNS^{GF DF}

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

CHICKEN WINGS

1/2 a pound of deep fried wings. Your choice of plain, Thai BBQ or Hot. Comes with Ranch or Blue Cheese dressing. 9 $\frac{9}{10}$

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 a flour tortilla with Thai coleslaw, sweet wasabi vinaigrette, carrot & radish. 13 $\frac{9}{10}$

HALIBUT TACOS

Hand-cut, seared & presented on a flour tortilla with shredded cabbage, Baja sauce, fresh Pico de Gallo, lemon & lime. 14 $\frac{2}{10}$

CILANTRO LIME TACOS

Marinated flat iron steak thinly sliced, pan seared with lime, jalapeños & salt. Presented on a flour tortilla 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 butter milk ranch batter & Panko. Crispy fried with a side of chipotle aioli. 11 $\frac{9}{10}$

TUESDAY STEAK NIGHT SPECIAL

Begins at 5pm on Tuesdays Only.

PICK A STEAK: 8oz Sirloin 17 $\frac{9}{10}$ • 8oz Flat Iron 19 $\frac{9}{10}$ • 13oz Ribeye 24 $\frac{9}{10}$

PICK A SAUCE: Mushroom Demi-glace, Peppercorn, or Chimi churri

All steaks are served with red smashed potatoes & seasonal vegetables.

SOUPS & SALADS

SEARED AHI SALAD*^{GF DF}

Sashimi grade sesame seed encrusted Ahi Tuna, pan seared to rare, then sliced thin on a bed of organic greens with tomato, cucumber, carrot, wakame & diakon radish with 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, garlic herbed 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 & potatoes. CUP 6 $\frac{9}{10}$ | BOWL 9 $\frac{9}{10}$

SOUP OF THE DAY

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

TABBOULEH SALAD^{DF V}

Organic mixed greens, Israeli Couscous, cucumber, bell pepper, red onion, parsley & mint all in a roasted garlic vinaigrette. 11 $\frac{9}{10}$

THAI CHICKEN SALAD^{GF}

Oven roasted seasoned 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

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

BEET KALE SALAD^{GF}

Pickled tri-colored beets, baby kale, roasted pumpkin seed and goat cheese with a red beet vinaigrette. 13 $\frac{9}{10}$

*Extra sides of dressing are .75

^{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 Cavatappi pasta. Topped with toasted bread crumbs & green onions, served with grilled garlic bread. 23⁹/₁₀

PRAWN PEANUT CURRY

Jumbo prawns stir fried with our oriental blend of vegetables, finished in our house made peanut curry sauce presented on a bed of purple sticky rice. 24⁹/₁₀

FISH & CHIPS

Hand-cut filet of 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 purple sticky rice, steamed asparagus & raspberry chipotle sauce. 26⁹/₁₀

— Add grilled chicken, steak, salmon or prawns. 7

HALIBUT PUTTANESCA* GF

Pan seared Halibut with artichoke hearts, Kalamata olives, sun dried tomatoes & Sambuca liquor. Finished with feta cheese & served on a bed of Farfalle pasta. 29⁹/₁₀

RIBEYE STEAK* GF

A hand-cut 13 ounce USDA choice ribeye, chargrilled to your specifications, finished with red wine, shallot and 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-glace. 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 Tomato Basil 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

PAN SEARED CHICKEN WITH GNOCCHI

Lightly breaded chicken breast pan seared in olive oil, presented on a bed of potato gnocchi in brown butter sauce with fresh sage, thyme, butternut squash, broccolini & cranberries topped with apple slaw. 18⁹/₁₀

BURGERS & SANDWICHES

SMASH BURGER*

Bacon, Cheddar & Havarti cheeses, sautéed red onion, jalapeño pepper smashed between two tenderloin beef patties, grilled, served on a toasted Brioche bun with butter leaf lettuce, dill pickle & Smash sauce. 16¹/₂

LAMB BURGER*

Ground lamb mixed herbs & spices, charbroiled, topped with feta cheese, placed on a toasted potato bun with Kalamata olive mayo, cucumber slices, red onion, & fresh baby arugula. 15¹/₂

PRIME RIB PHILLY*

Sliced prime rib grilled with caramelized onions & red bell peppers. Topped with melted Provolone cheese then folded into a dutch crunch roll. Served with house 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*

A 6oz ground chuck patty, topped with beer battered & deep-fried jalapeños, pepper jack cheese & our house made ghost chili "Diablo" sauce. Served on a pretzel bun, this is 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. Served on a grilled brioche bun with chipotle mayo. 13⁹/₁₀

LOFT BURGER*

The classic 6oz ground chuck patty with mayonnaise, tomato, sliced onion, crisp lettuce & a Dill pickle wedge, served on a pretzel bun. 12⁹/₁₀

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

SOFT SHELL CRAB PO'BOY DF

2 soft shell crabs lightly breaded in flour & Old Bay seasoning. Deep fried & presented on a toasted brioche bun with thai slaw mix and Singapore sauce. 16¹/₂

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