



Soups & Salads

New England Clam Chowder *with Bacon and Potatoes... a local favorite* 7.00

French Onion Soup *with Gratinued Gruyere Cheese* 8.00

Bibb Lettuce Salad *with a Dill-Buttermilk Vinaigrette and Crispy Parmesan Cracklin's* 8.00

Roasted Beet Salad *with Blood Oranges, a Citrus-Beet Puree, Candied Walnuts and Crumbled Goat Cheese* 12.00

Classic Caesar Salad *with Crispy Anchovies* 9.00

Grilled Artichoke & Shrimp Salad *with Petit Romaine Hearts, Shaved Pecorino and Aged Red Wine Vinaigrette* 13.00

Frisse Salad *with Bacon Lardoons, Crispy Soft Poached Egg over Grilled Brioche with Sherry Dijon Vinaigrette* 10.00

Starters

Latitude 41 Baked Oysters (4) *Topped with a Leek and Swiss Fondue and Herbed Crumb Topping* 12.00

Escargot Provencal *over a Buttered Garlic Crostini* 10.00

Mussels Marinière *In a White Wine and Herb Broth Finished with Butter* 10.00

Slow Cooked Mushroom Ragout *over Brioche with Soft-Poached Egg & Watercress* 8.00

Crispy Calamari *Tossed with Tomatoes, Lemon and Olives* 10.00

Crispy Cod Cake *with House-made New England Baked Beans and Red Cabbage Cole Slaw* 9.00

Crispy Duck Confit *over Braised Lentils with a Fried Farm Fresh Egg* 12.00

Raw Bar *with Traditional Accompaniments... Littlenecks 1.75 ea Oysters 2.25 ea Jumbo Shrimp Cocktail 3.00 ea*





Mains

Maple Smoked Pork Loin *Wrapped in Bacon over Butter Cup Squash with Ginger Roasted Root Vegetables and Fig Jus 23.00*

Grilled "Steak Frites" *New York Strip over Watercress with Roasted Shallot-Bordelaise Butter 26.00*

Sautéed Rainbow Trout *over a Bed of Rich Lentils with Crab Melted in Brown Butter 23.00*

Slow Cooked Lamb Shank *with a Ragout of Tomatoes, Olives, Artichoke Hearts & White Beans 22.00*

Seared Jumbo Scallops *over Melted leeks and Cabbage with Baby Red Potatoes with a Dijon Pan Sauce 24.00*

Grilled Bistro Steak *with Blue Cheese Fondue, Bacon Roasted Brussels Sprouts & Crispy Potato Cake 23.00*

Seafood Bouillabaisse *of Shrimp, Crab, Cod, Little Neck Clams & Mussels in a rich Saffron-Fish Broth with Grilled Bread and Rouille 26.00*

Grilled Atlantic Salmon *over a Squash & Potato Cake with English Pea Broth 23.00*

Four Cheese Baked Rigatoni *in Tomato Sauce with Ricotta, Gorgonzola, Parmesan, Pecorino & House-Made Italian Sausage 18.00*

Fettuccini & Little Necks (6) *Tossed with Fresh Herbs and Minced Clams and Topped with Grated Parmesan Cheese 20.00*

Crispy Skin "Brick Chicken" *Basted with Lemon-Thyme Honey over Creamy Parmesan Polenta & Finished with Roasted Onion Jus 21.00*

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

