

STARTERS

Housemade Onion Brioche / 10
CHARCOAL TRUFFLE BUTTER, STRACCIATELLA

East Coast Oysters Selections / 18
HALF-SHELL OYSTERS, ORANGE-BLUEBERRY MIGNONETTE,
FRIED SHALLOTS

PEI Mussels / 22
HERBAL MANGO LEMON BUTTER,
ROASTED GARLIC, SOURDOUGH

Maine Lobster Bisque / 18
COGNAC, LOBSTER DUMPLING

Responsibly Raised Pork Belly / 16
ELOTE, JALAPENO AVOCADO SALSA, SHAVED RADISH, FRIED
CHILI THREADS

Jumbo Lump Crab Toast / 22
ARUGULA SALAD, PICKLED ONION, LEMON VINAIGRETTE,
BRIOCHE

Crispy Calamari and Shrimp / 16
CHILI FLAKES, PICKLED VEGETABLE, PEPPERONCINI, TOMATO
SAUCE

Whipped Feta & Heirloom Beets / 14
DUQQA, FLORIDA CITRUS, SESAME CROSTINI

COASTAL SELECTIONS

SERVED WITH SAFFRON RISOTTO, CONFIT FENNEL, BLACK GARLIC

Florida Black Grouper / 42

Yellowtail Snapper / 40

Atlantic Salmon / 38

Key West Shrimp / 32

Sauces
CITRUS BEURRE BLANC, VIERGE

ENTRÉES

Modern Butter Chicken / 38
HALF ROASTED CHICKEN, BASMATI RICE CAKE,
TOASTED ALMONDS, PICKLED SHALLOTS

Bone-in Short Ribs / 48
CREAMY BLUE CHEESE GRITS, WILTED GREENS

Grilled Cabbage Vadouvan / 36
CARROT PUREE AND TOASTED SPICED PEPITAS

Florida Wildflower Honey-Glazed Duck Breast / 44
WILDFLOWER HONEY, SAUTEED SPINACH, TOASTED
WALNUTS, FENNEL PUREE, ONION FIG JAM

Angus Filet Mignon / 58
POTATO ESPUMA, CARROT PUREE,
MAITAKE FLOWER, TRUFFLE DEMI

30-Day Dry Age NY Strip / 68
AGED BEEF FAT BEARNAISE

SALADS

L28 Caesar Salad / 12
OVEN DRIED TOMATO, CROUTONS, CAESAR DRESSING

Garden Salad / 14
GREENS, CHERRY TOMATO, PISTACHIO, CRANBERRIES,
PICKLE ONIONS, CITRUS VINAIGRETTE

Florida Citrus Burrata Salad / 18
SMOKED CREAMY BURRATA CHEESE, FLORIDA CITRUS,
PISTACHIOS, BLOOD ORANGE VINAIGRETTEE

Enhance Salads with Organic Chicken 8
Local Grouper 18, Key West Shrimp 16

SIDES

Truffle Lobster Mac & Cheese / 18
POACHED LOBSTER, HERB PANKO

Butter Roasted Potatoes / 10
BACON JAM, BLACK GARLIC & CARAMELIZED ONION
BUTTER

Grilled Asparagus / 12
CURED EGG YOLK

Crispy Brussels / 12
BRUSSELS SPROUTS, MAPLE RUM GLAZED BACON
LARDONS

Glazed Heirloom Baby Carrots / 12
WILDFLOWER HONEY

Truffle Fries / 14
BOURBON KETCHUP

20% SERVICE CHARGE FOR PARTIES OF 6 AND ABOVE WILL BE ADDED TO YOUR CHECK FOR YOUR CONVENIENCE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LATITUDE 28°
LIBATIONS

Black and Blue Mojito 17
BACARDI RESERVA OCHO RUM,
BLACKBERRIES, BLUEBERRIES,
MINT LEAVES, LIME JUICE, SODA, SUGAR

Cucumber Margarita 19
DON JULIO REPOSADO, LIME JUICE,
AGAVE, CUCUMBER

‘Clear’ Water Piña Colada 18
CRUZAN RUM, MALIBU RUM, PINEAPPLE
JUICE, LIME JUICE, COCONUT WATER,
CLARIFIED

Modern Fashion 20
WOODFORD RESERVE AMERICAN
WHISKEY, DEMERARA, ANGOSTURA &
ORANGE BITTERS

Jungle Bird 21
MYERS’S DARK RUM, PINEAPPLE JUICE,
FRESH LIME JUICE, CAMPARI FOAM

Parallel Lines 17
GREY GOOSE ESSENCES WHITE PEACH &
ROSEMARY, COINTREAU, LEMON JUICE,
CHAMOMILE SYRUP

White Linen 18
HENDRICK’S GIN, ST. GERMAIN, LEMON
JUICE, CUCUMBER

Oaxacan Old Fashioned 18
PATRÓN REPOSADO, DEL MAGUEY
VIDA MEZCAL, ANGOSTURA ORANGE,
XOCOLATL BITTERS, BANANA DEMERARA

Maverick Martini 19
ABSOLUT VODKA & BOMBAY SAPPHIRE
GIN, LILLET BLANC, LEMON JUICE,
LAVENDER

Café Espresso Martini 19
KETEL ONE VODKA, KAHLÚA, VANILLA,
ILLY ESPRESSO

MOCKTAILS

Strawberry Spritz 15
SEEDLIP GROVE 42 NON-ALCOHOLIC
SPIRIT, STRAWBERRIES, LIME,
AGAVE, MINT

Garden to Glass 15
SEEDLIP GARDEN 108 NON-ALCOHOLIC
SPIRIT, PINEAPPLE JUICE, COCONUT
WATER, MINT, PASSION FRUIT SYRUP

*All cocktails are handcrafted using
freshly squeezed juices*

BEER

<i>Domestic 8</i>	<i>Imported 9</i>
BUD LIGHT	AMSTEL LIGHT
BUDWEISER	CORONA
COORS LIGHT	CORONA LIGHT
YUENGLING	HEINEKEN
MILLER LITE	HEINEKEN 0.0
TRULY HARD	GUINNESS
SELTZER	PACIFICO
	STELLA ARTOIS

Craft 9
BLUE MOON
SAMUEL ADAMS SEASONAL

SPARKLING

Caposaldo, Prosecco 15 / 60
VENETO, ITALY

*Schramsberg, Mirabelle,
Sparkling Rosé 22 / 88*
NORTHERN COAST, CALIFORNIA

Taittinger Brut Reims 25 / 120
FRANCE

*Veuve Clicquot, Yellow Label,
Brut Champagne 25 / 120*
FRANCE

Möet Chandon Imperial Brut 150
FRANCE

Dom Perignon 500
FRANCE

WHITE

*Chateau Ste. Michelle,
Riesling 14 / 56*
COLUMBIA VALLEY, WASHINGTON

*Marchesi Di Barolo,
Moscato 18 / 72*
PIEDMONT, ITALY

*Fleurs De Praire, Rose, Cotes de
Provence 14 / 65*
FRANCE

Pighin, Pinot Grigio 14 / 56
FRIULI-VENEZIA GIULIA, ITALY

*Santa Margherita,
Pinot Grigio 17 / 68*
ALTO ADIGE, ITALY

Pascal Jolivet 140
SANCERRE, LOIRE, FRANCE

Louis Jadot Steel Chardonnay 14 / 64
BURGUNDY, FRANCE

Pine Ridge Chenin Blanc 16 / 64
CALIFORNIA

Sonoma-Cutrer, Chardonnay 16 / 64
RUSSIAN RIVER, CALIFORNIA

*Villa Maria,
Sauvignon Blanc 15 / 60*
MARLBOROUGH, NEW ZEALAND

Cakebread, Sauvignon Blanc 22 / 100
NORTH COAST, CALIFORNIA

Rombauer, Chardonnay 90,
CALIFORNIA

Heitz Cellar, Chardonnay 160
NAPA VALLEY, CALIFORNIA

Schlumberger Riesling 82
FRANCE

RED

Erath, Pinot Noir 16 / 64
WILLAMETTE VALLEY, OREGON

Meiomi, Pinot Noir 14 / 56
SONOMA COAST, CALIFORNIA

Belle Glos, Pinot Noir 120
SANTA MARIA, CALIFORNIA

Catena, Malbec 17 / 68
MENDOZA, ARGENTINA

Daou, Cabernet Sauvignon 16 / 64
PASO ROBLES, CALIFORNIA

Justin Cabernet Sauvignon 18 / 72
CALIFORNIA

Austin Hope Cabernet 28 / 150
PASO ROBLES, CALIFORNIA

The Prisoner 28 / 112
NAPA VALLEY, CALIFORNIA

Duckhorn, Merlot 150
NAPA VALLEY, CALIFORNIA

J. Lohr, Cabernet Sauvignon 72
PURE PASO, CALIFORNIA

Bodega Cuarto Malbec 92
MENDOZA, ARGENTINA

*Stag’s Leap Artemis
Cabernet Sauvignon 180*
NAPA VALLEY, CALIFORNIA

Silver Oak, Cabernet Sauvignon 360
NAPA VALLEY, CALIFORNIA

Opus One , Cabernet Sauvignon 595
NAPA VALLEY, CALIFORNIA

*DAOU Cabernet Sauvignon,
Soul of a Lion 310*
PASO ROBLES, CALIFORNIA

Caymus Cabernet Sauvignon 170
NAPA VALLEY, CALIFORNIA

PORT

Taylor Fladgate 10 Year 20

TAWNY PORT, PORTO, PORTUGAL *Taylor
Fladgate 20 Year 15*
TAWNY PORT, PORTO, PORTUGAL