

STARTERS

CALAMARI FRITTI 14

Crispy Calamari, Miso Vinaigrette, Cilantro Crema

HOUSE GUACAMOLE 14

Salsa, Tortilla Chips

GULF COAST MUSSELS* 16

Tomato Broth or Garlic Cream Sauce, Toasted Crostini

LATITUDE 26 WINGS 14

Buffalo, Parmesan Garlic, Sweet Chili, Guava BBQ, East Meets West

THAI PINEAPPLE 16

Gulf Shrimp on Fresh Pineapple Bed, Thai Sauce

BRAISED CHICKEN QUESADILLA 14

Braised Chicken, Cheddar Cheese, Peppers, Onion, Pico de Gallo, Sour Cream

BLUE CRAB CAKES 18

Cajun Remoulade, Avocado Mouse

FLAT BREADS

MARGHERITA FLATBREAD 15

Fresh Mozzarella, Balsamic Reduction, Basil Pesto

CARNE FLATBREAD 16

Sausage, Pastrami, Pepperoni

SCAMPI FLATBREAD 16

Gulf Shrimp, Basil, Garlic Butter Wine Cream Cheese Spread

SOUPS & SALADS

SALAD ADD-ONS Grilled Chicken 6 | Shrimp 6 | Salmon 7

SOUP OF THE DAY 7

DON CAESAR 13

Baby Romaine, Parmesan Crostini, Caesar Dressing, Shaved Romano Cheese

IMMOKALEE BOWL 17

Romaine, Herb Quinoa, Chicken, Egg, Bacon, Red Onion, Tomato, Cucumber, Queso Fresco, Citrus Vinaigrette

5TH AVE. SEAFOOD CHOWDER 9

Catch of the day, Clams, Mussels, Bacon, Grilled Rustic Bread

CHOPPED FARM 13

House Greens, Heirloom Tomatoes, Salt Roasted Beets, English Cucumber, Carrots, Roasted Peppers, Red Onions

AVOCADO CITRUS 14

House Greens, Homestead Avocado, Local Citrus, Almonds, Tomato, Ranch Dressing

WAVES & DUNES

RATATOUILLE (V) 20

Green Zucchini, Yellow Squash, Tomato, Roasted Red Pepper, Caramelized Onion, Balsamic Glaze

LEMON HERB CHICKEN 26

All-Natural Airline Chicken, Loaded Mash Potato, Seasonal Farm Vegetables

PASTA PESCATORE 29

Pappardelle Pasta with Scallops, Shrimp, Squid, Mussels, Peppers, Onions, Scallions

RIBEYE 31

12oz Rib Eye, Roasted Red Potatoes, Garlic Spinach House Demi Glaze

GULF GROUPER 32

Gulf Fresh Grouper, Sticky Rice, Mushrooms, Edamame, Sweet and Sour Beurre Blanc

NY STRIP 27

10oz NY Strip, Roasted Garlic Mash, Seasonal Vegetables

SEA SCALLOPS 28

Roasted Pumpkin Risotto, Roasted Broccoli Brown Buttered Carrots

PORK TENDERLOIN 26

Pan Roasted Pork Tenderloin, Sweet Potato Hash, Bacon and Wild Mushroom Broth

SALMON 27

Pan Seared Salmon, Stir Fried House Rice, Succotash, Ponzu Mayonnaise Onion

1/2 LB "HYATT HOUSE" BURGER* 18

Ground Chuck, Brisket and Sirloin, with Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Brioche Bun

Add-Ons Bacon 2, Mushroom 2, Fried Egg 2, Avocado 2

SIDES 5

MASH POTATO | CREAMY SPINACH | SWEET POTATO | SEASONAL VEGGIES | HOUSE FRIED RICE | ROASTED RED POTATO

DESSERTS 7

All Served with Fresh Berries

FLAN | KEY LIME PIE | CHOCOLATE FANTASY | PINEAPPLE UPSIDE DOWN CAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness
18% gratuity added for parties of 5 or more

EXECUTIVE CHEF: *Richard Montalvo*