



DINNER MENU

MONDAY NIGHT HALF PRICED APPS 3:00-6:00:

HAND BREADED TENDERS 9.1 ADD BLEU CHEESE DRESSING AND CELERY .4
OVEN BAKED MARGHERITA FLAT BREAD 9.5
GRILLED PORTOBELLO MUSHROOM 10
SAUTEED BEEF TIPS 8
CRISPY FRIED PICKLES 7.5
OVEN BAKED STEAK N BLEU FLATBREAD 10.5
ROASTED VEGETABLE FLATBREAD 9.5
MEAT LOVERS FLATBREAD 11.5
WINGS BY THE POUND 9.5 (1 lb.) 13.5 (2 lbs.) 17.5 (3 lbs.)

131 Harbor Village Lane, Apollo Beach, FL 33572 • (813) 645-9700 • www.latitudesapollo.com

START HERE APPETIZERS

CHICKEN FINGERS Hand breaded tenders, served with crispy french fries and our creamy honey mustard dipping sauce; also available tossed in Buffalo sauce. 9.1

CHICKEN FINGER ADDITIONS....

BLEU CHEESE DRESSING AND CELERY .4

GRILLED PORTOBELLO Grilled portobello mushroom stuffed with heirloom spinach and artisan goat cheese topped with tri-color quinoa accompanied by our smoked tomato sriracha sauce. 10

PEEL AND EAT SHRIMP Jumbo Gulf shrimp simmered in our house seasoning and spices. Served with our hand crafted cocktail sauce and drawn butter. 12 (1/2 lb.) 22.5 (1 lb.)

BEEF TIP Sautéed beef tenderloin tips seasoned with our house seasoning and spices, accompanied by our signature orange garlic aioli. 8

STEAMED EDAMAME Steamed soy bean pods topped with sea salt. 6

GROUPEL BITES Tender pieces of grouper lightly dredged in Latitudes seasoned flour, fried until golden brown and delicious. Served with our hand crafted cocktail sauce. 10.5

OYSTERS IN THE HALF SHELL Freshly shucked gulf oysters, served with lemon wedges, grated horseradish and our hand crafted cocktail sauce. Market Price

MARYLAND STYLE CRAB CAKES Pan seared Maryland style crab cakes placed on a bed of mixed greens, drizzled with our signature orange garlic aioli and hand crafted cocktail sauce. 10.75

SESAME SEARED YELLOW FIN TUNA Sesame seared yellow fin tuna, accompanied by soy sauce, pickled ginger and wasabi. 10.99

HAPPY HOUR daily from 11 am until 6:30

EARLY BIRD MENU Monday thru Thursday 2:30 - 5:30

DAILY FOOD AND DRINK SPECIALS

LIVE ENTERTAINMENT Wednesday thru Saturday

SUNDAY

Sunday brunch from 10-1 with the bloody Mary bar from 11am -2pm

Latitudes signature prime rib from 2 to close

MONDAY

Happy Hour Appetizers from 3-6 and Martini Monday all day

TUESDAY

Taco Tuesday starting at 3 pm

WEDNESDAY

Wine down Wednesday with half price bottles of house wine

THURSDAY

Last Thursday of every month food and wine pairing

SHAREABLES

TIN CAN NACHOS Crispy corn tortilla chips layered with warm queso cheese, slow simmered black beans, house made Pico de Gallo, and chopped cilantro, topped with monterey jack cheese and pickled jalapeños. 16.5

NACHOS ADDITIONS....

GRILLED CHICKEN 3 GROUND STEAK 6.5

WONTON WRAPPED SHRIMP Crispy wonton wrapped shrimp stuffed with steamed vegetables, accompanied by our hand crafted sweet chili dipping sauce. 11.99

ARTISAN CHEESE AND CHARCUTERIE BOARD Select cheeses of different textures, mild varieties and regions to pair perfectly with our imported cured meats and accoutrements. 19.25

COCONUT SHRIMP Crispy hand breaded coconut shrimp, accompanied by our sweet chili dipping sauce. 11.99

MARGHERITA FLATBREAD Melted mozzarella cheese, vine ripe roma tomato and oven roasted garlic puree layered on a warm and crispy flatbread garnished with fresh basil. 9.5

STEAK AND BLEU FLATBREAD Tender pieces of grilled steak, roasted bell peppers, basil, pesto and Danish style bleu cheese crumbles, drizzled with an aged balsamic reduction. 10.5

ROASTED VEGETABLE FLATBREAD Oven roasted zucchini, sweet red onions, bell peppers, portobello mushroom, vine ripe tomato layered on a warm crispy flat bread with our marinara sauce and topped with cheddar jack cheese. 9.5

MEAT LOVER'S FLATBREAD Flame grilled chicken breast, ribeye steak, prosciutto, our signature meatballs, layered on a warm and crispy flatbread with melted mozzarella cheese and our herb marinara sauce. 11.5

FRIED PICKLE SPEARS Crispy Italian breaded dill pickle spears served with buttermilk ranch dressing. 7.5

XL BAVARIAN PRETZEL Extra large oven baked Bavarian pretzel, served with French's yellow mustard or our craft beer cheese dipping sauce. 11.5

WINGS BY THE POUND Crispy jumbo chicken wings hand tossed with your favorite Toss-sauce: Hot, Medium, Mild, Honey BBQ, Sweet Asian Chili, Garlic Parmesan, accompanied by celery and bleu cheese. 9.5 (1 lb.) 13.5 (2 lbs.) 17.5 (3 lbs.)

FRIED CHEESE Italian breaded artisan mozzarella cheese accompanied by our garlic and herb marinara sauce. 7.5

SOUPS

SOUP OF THE DAY 3.99 (Cup) 5.99 (Bowl)

SALADS

LATITUDES SIGNATURE SALAD Mixed field greens topped with sliced tomato, cucumber, applewood smoked bacon, Danish style bleu cheese crumbles and grilled chicken breast, served with our hand crafted balsamic vinaigrette. 10 (Full) 5 (Side)

HAND TOSSED CAESAR SALAD Fresh cut romaine hearts tossed with our table side style Caesar dressing, topped with whole wheat croutons and grated Parmesan cheese. 7.5 (Full) 3.75 (Side)

LATITUDES GREEK SALAD Mixed field greens tossed in our hand crafted Greek vinaigrette with vine ripe tomatoes, sliced cucumbers, sweet red onions, and Kalamata olives, topped with imported feta cheese and Greek pepperoncinis. 10 (Full) 5 (Side)

CHOPPED SALAD Crisp romaine lettuce, sliced strawberries, toasted walnuts, applewood smoked bacon, sweet red onions, Danish style bleu cheese crumbles, chopped with our house made bleu cheese dressing drizzled with balsamic reduction. 10 (Full) 5 (Side)

GOAT CHEESE AND WILD BERRY SALAD Tender spring mix topped with mixed wild berries, pickled red onions, crispy fried capers, toasted almonds and artisan goat cheese crumbles accompanied by our hand crafted balsamic vinaigrette. 11.5 (Full) 6 (Side)

SALADS ADDITIONS....

CHICKEN 2.5
SHRIMP 6.5 BEEF TENDERLOIN TIPS 7

EARLY BIRD DINNER MENU

AVAILABLE MONDAY - THURSDAY,
2:30 - 5:30 P.M.

ALL ENTRÉES ARE SERVED WITH CHOICE OF
SOUP OR HOUSE SALAD (no substitution).

MEATBALL LINGUINE Jumbo hand crafted meatballs, placed on a bed of linguine, topped with our garlic and herb marinara sauce and grated Parmesan cheese. 9.99

GROUPEL PICCATA Lightly breaded grouper placed on a bed of steamed white rice, accompanied by chef selected seasonal vegetables, topped with a light lemon butter sauce and fried capers. 9.99

PULLED PORK SANDWICH Slow smoked fork tender BBQ pulled pork placed on a toasted brioche bun, accompanied by our house made cole slaw and crispy french fries. 9.99

CHICKEN FLORENTINE Light and crispy breaded chicken breast placed on orzo pasta accompanied by sautéed baby spinach, topped with a classic hollandaise sauce. 9.99

SHRIMP SCAMPI Large shrimp tossed with linguine, garlic, cherry tomatoes, and white wine lemon butter sauce. 9.99

CRANBERRY CHICKEN SALAD WRAP Oven roasted chicken salad tossed with dried cranberries and toasted almonds, placed on a warm garlic and herb tortilla with mixed field greens accompanied by our house made cole slaw and crispy french fries. 9.99



Latitudes Apollo

RESTAURANT &
LOUNGE

BURGERS, SANDWICHES AND WRAPS

SUBSTITUTE SIDE SALAD OR ONION RINGS 1.5
ADDITIONAL SIDES ARE À LA CARTE.

LATITUDES CHARGRILLED BURGER
Char-grilled 8 oz. burger placed on a toasted brioche bun with crisp iceberg lettuce, vine ripe tomato, and sweet red onions. Served with our house made cole slaw and crispy french fries. 11

BURGER ADDITIONS....

CHEESE .65 APPLEWOOD BACON .8

IRISH PORTER BEER CHEESEBURGER
Chargrilled 8 oz. steak burger topped with melted Irish porter beer cheese, and crispy battered onion rings placed on a toasted pretzel bun with crisp iceberg lettuce and vine ripe tomato, served with our house made cole slaw and crispy french fries. 12

28TH DEGREE BURGER Flame grilled 8 oz. steak burger placed on a toasted brioche bun with mixed field greens, pickled red onions, vine ripe tomato, fried capers and our hand crafted orange-garlic aioli, served with our house made cole slaw and crispy french fries. 12

ATHENS BURGER Flame grilled 8 oz. black Angus burger placed on a toasted brioche bun topped with crisp romaine lettuce, vine ripe tomato, sweet red onion, cucumber, imported Kalamata olives and artisan feta cheese, drizzled with our hand crafted Greek vinaigrette. Served with our house made cole slaw and crispy french fries. 12

GROUPEL SANDWICH Grilled gulf grouper placed on a toasted brioche bun with crisp iceberg lettuce, vine ripe tomato and sweet red onion accompanied by our house made tartar sauce, cole slaw and crispy french fries. Also available fried or blackened. 14

CAPRESE CHICKEN SANDWICH Balsamic grilled boneless chicken breast placed on a toasted brioche bun with mixed field greens, sliced vine ripe tomato and melted mozzarella cheese, finished with a light drizzle of our house made balsamic vinaigrette, served with our hand crafted cole slaw and crispy french fries. 11

PULLED PORK SANDWICH Slow smoked fork-tender BBQ pulled pork laced on a brioche bun accompanied by our house made cole slaw and crispy french fries. 10.5

CHICKEN BACON RANCH WRAP Grilled boneless chicken breast placed on a warm garlic and herb tortilla with shredded cheddar jack cheese, applewood smoked bacon, vine ripe tomato, tender mixed greens and our house made ranch dressing served with our hand crafted cole slaw and crispy french fries. 9.99

CRANBERRY CHICKEN SALAD WRAP
Oven roasted chicken salad tossed with dried cranberries and toasted almonds. Placed on a warm garlic and herb tortilla with mixed field greens, accompanied by our house made cole slaw and crispy french fries. 9.99

STEAK AND SPINACH WRAP Tender pieces of beef tenderloin sautéed with sliced butter mushrooms, baby heirloom spinach and pickled onions, placed on a warm garlic tortilla with artisan goat cheese and aged balsamic reduction. Served with our house made cole slaw and crispy french fries. 13.5

ENTRÉES BEEF

DENVER STEAK Grilled 10 oz. center cut Denver steak, accompanied by an oven roasted potato and sautéed broccoli florets. 21.95

MEATBALL LINGUINE Jumbo hand crafted meatballs, placed on a bed of linguine, topped with our garlic and herb marinara sauce and grated Parmesan cheese. 10.95

CITRUS GRILLED SKIRT STEAK Flame grilled outside skirt steak thinly sliced, placed on a bed of steamed yellow rice with sautéed broccoli accompanied by our hand crafted lime chimichurri sauce. 13 (5 oz.) 23.25 (10 oz.)

STEAK AND PORTOBELLO PASTA Tender pieces of beef tenderloin sautéed with portobello mushrooms and baby heirloom spinach tossed in a imported Italian pesto cream sauce with penne pasta, topped with artisan bleu cheese crumbles, drizzled with an aged balsamic reduction. 16.95

CHICKEN

CHICKEN PARMESAN Tender chicken breast dredged with grated Parmesan and Italian bread crumbs, baked with our herb marinara sauce and melted mozzarella cheese, served over linguine. 13.5

CHICKEN MARSALA TORTELLINI Pan roasted chicken breast sautéed with sliced button mushrooms, tossed in a light Marsala wine sauce with porcini mushroom stuffed tortellini. 15.5

CHICKEN FLORENTINE Light and crispy breaded chicken breast placed on orzo pasta accompanied by sautéed baby spinach, topped with a classic hollandaise sauce. 9.25 (3 oz.) 17.25 (6 oz.)

SEAFOOD

GROUPEL PICCATA Lightly breaded grouper placed on a bed of steamed white rice, accompanied by chef selected seasonal vegetables, topped with a light lemon butter sauce and fried capers. 18.99

SCOTTISH SALMON Pan seared salmon, placed on steamed quinoa accompanied by sautéed broccoli florets, topped with our classic hollandaise sauce. 12.25 (3 oz.) 21.25 (6 oz.)

SHRIMP SCAMPI Sautéed Shrimp and vine ripe grape tomato tossed with linguine in light chardonnay scampi sauce, topped with grated parmesan cheese. 19.5

VEGETARIAN

BLACK PEPPER AND GARLIC ROASTED TOMATO PASTA Black pepper and garlic roasted grape tomato tossed in light extra virgin olive sauce with penne pasta, fresh basil and aged Parmesan cheese. 11.25

ROASTED VEGETABLE ALFREDO Oven roasted zucchini, sweet raw onion, bell peppers, portobello mushrooms, and vine ripe tomato, tossed with fettuccine pasta in rich and creamy Alfredo sauce. 10

ALFREDO ADDITIONS.... CHICKEN 2.5
SHRIMP 6.5 BEEF TENDERLOIN TIPS 7

BUILD YOUR OWN DINNER BOWL

PROTEIN

Ground Steak 8 oz. 8
Chicken (Blackened, Grilled, or Fried) 9 oz. 8
Shrimp (Blackened, Grilled, or Fried) 8 pieces 10.5
Pan roasted Salmon 6 oz. 12.5
Grouper (Blackened or Grilled) 6 oz. 14
Grilled Skirt Steak 5 oz. 9.5 10 oz. 18.5
Beef Tenderloin Tips (Blackened, Grilled, or Fried) 6 oz. 8
Ahi Tuna 3 oz. 8 6 oz. 16

CHOOSE YOUR SIDE 2.5 each

White Rice
Yellow Rice
Quinoa
Steamed Rice Noodles
Crispy Garlic Potatoes
Baked Potato
Seasoned Potato
Sautéed Zucchini
Steamed Broccoli
Sautéed Mushrooms
Sautéed Kale
Seasoned Vegetables
Stewed Tomatoes
Sautéed Spinach
Grilled Portobello

SAUCES .5 each

Orange Garlic Aioli
Smoked Tomato Sriracha
Asian Sweet Chili
Balsamic Drizzle
Soy Wasabi Ginger
Key Lime Mustard
Hollandaise
Lime Chimichurri
Lemon Butter

À LA CARTE SIDES

QUINOA 2.5
WHITE RICE 2.5
YELLOW RICE 2.5
RICE NOODLES 2.5
SMASHED POTATO 2.5
ORZO 2.5
STEAMED BROCCOLI 2.5
SAUTÉED ZUCCHINI 2.5
STEWED TOMATOES 2.5
SAUTÉED BUTTON MUSHROOMS 2.5
SAUTÉED HEIRLOOM SPINACH 2.5
GRILLED PORTABELLA MUSHROOMS 2.5
SAUTÉED BABY KALE 2.5
CHEF SELECTED SEASONAL VEGETABLES 2.5

BEVERAGES

PRICE INCLUDES FREE REFILLS

COKE 2.5
SPRITE 2.5
DIET COKE 2.5
GINGER ALE 2.5
ORANGE SODA 2.5
LEMONADE 2.5
SWEET TEA 2.5
UNSWEET TEA 2.5
CLUB SODA 2.5
TONIC WATER 2.5
CRANBERRY JUICE 2.5
ORANGE JUICE 2.5
PINEAPPLE JUICE 2.5
GRAPEFRUIT JUICE 2.5

* Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.