

DINNER MENU

Latz's

BY THE BAY



• APPETIZERS

SHRIMP COCKTAIL 16.00

5 chilled, jumbo shrimp. cocktail sauce

OYSTERS on the HALF SHELL mkt. pr.

6 chilled, oysters served on the half shell

CHILLED SEAFOOD TRIO for TWO 25.00

jumbo Gulf shrimp, oysters, and lump crab meat

FRIED CALAMARI 15.00

tossed with sweet Thai chili sauce, sesame seeds

STEAMED CLAMS 13.00

a dozen clams steamed in white wine butter broth

MUSSELS THAI STYLE 11.00

coconut milk, chili sauce, garlic, basil, lime juice

LATZ'S CORN FRITTERS 10.00

Latz family recipe. pan griddled, maple syrup

• SOUPS and SALADS

CAPRESE SALAD 10.00

Mozzarella, ripe tomatoes, balsamic, pesto

CLASSIC CAESAR SALAD 7.00

classic Caesar salad, homemade croutons

DREW'S SEAFOOD CHOWDER 7.50

crab, shrimp, clams in tomato-seafood broth

CHEF'S SOUP of the DAY 6.50

ask your server for today's homemade offering

ENTREES INCLUDE HOUSE SALAD AND BREAD

ADD A HALF POUND LOBSTER TAIL - \$26

• FROM the SEA

LATZ'S BOULLABAISE 36.00

lobster, shrimp, clams, mussels, fresh fish in a tomato-saffron seafood broth over rice

LOBSTER NEWBURG 36.00

a half pound lobster tail simmered in Newburg sauce, over rice, asparagus

KEY LIME LOBSTER TAIL 36.00

broiled half pound tail with Key lime vinaigrette, macadamia rice, asparagus

COCONUTS SHRIMP 26.00

5 jumbo, coconut battered shrimp, macadamia rice, asparagus, sweet Thai chili sauce

LATZ'S CRAB CAKES 28.00

pan sauteed, lump crab cakes, macadamia rice, asparagus, tartar sauce

SESAME ENCRUSTED TUNA 29.00

char-grilled, drizzled with Thai chili, wasabi, and Hoysin sauces, macadamia rice, asparagus

CHAR-GRILLED SALMON 27.00

brown sugar-dijon glaze, macadamia rice, and asparagus

SHRIMP SCAMPI 26.00

sauteed, jumbo shrimp, asparagus, basil citrus garlic sauce over linguini with pesto

• MEATS and POULTRY

CRISPY HALF DUCKLING 29.00

served extra crispy with cherry sauce, macadamia rice, asparagus

DOUBLE BONED PORK CHOP 27.00

maple-bourbon demi-glace, topped with frizzled onions, mashed potatoes, asparagus

CHAR-GRILLED FILET MIGNON 34.00

a half pound filet topped with gorgonzola cheese, figs, honey-balsamic, mashed potatoes, asparagus

CHICKEN ASSIAGO 24.00

grilled chicken breast, Assiago cheese, tomato-basil relish, pesto-aioli drizzle, mashed potatoes

● Visit us on Facebook, OpenTable, TripAdvisor, or Twitter ●

www.latzsbythebay.com