

latitude 25

@ Coral Sands

Starters

- Flat Bread:** Goat cheese, caramelized onion, roasted tomatoes and fresh basil **18**
- Tuna Tataki:** fresh local tuna with wakame salad and citrus ponzu **17**
- Veggie and Shrimp Tempura:** with sweet chili dipping sauce **22**
- Assorted Cheese Plate:** served with fresh grapes and crunchy crackers **18**
- Assorted Charcuterie Plate:** Serrano ham, italian salami, Chef Ludo's house made duck rillettes, pate de campagne and petit cornichons **19**
- Grilled Apple and Brie Quesadilla:** with maple mustard drizzle and crumbled bacon **18**
- Prosciutto Wrapped Chilled Asparagus:** parmiggiano reggiano, lemon and oregano **15**
- Lobster Spring Rolls:** with chili garlic dipping sauce **24**
- Grilled Pork Satay:** with sweet coconut milk glaze **17**

Salads

- Baby Spinach Salad:** with roasted peppers, artichokes, portobello mushrooms, fennel and warm apple-wood bacon vinaigrette **17**
- Chopped Kale Salad:** with mixed chopped organic greens, apples, dates, pomegranate, almonds and Pecorino Romano **17**
- Peppered Goat Cheese Salad:** with slow roasted tomatoes and local Eleuthera greens, fresh citrus vinaigrette **16**
- Heirloom Tomato Salad with buffalo mozzarella:** balsamic, olive oil, basil **14**

We will accommodate any culinary or dietary allergy needs
All prices are subject to 15% service charge and 12% VAT

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Pasta

Pappardelle: with short rib and mushroom ragu 29
Lobster Mac and Cheese 32

Burgers

Bacon Cheeseburger: home made Wagyu burger, applewood smoked bacon, swiss cheese, onion confit, pickles, romaine and tomato 31

Veggie Portobello Burger: grilled portobello mushroom, mozzarella, onion confit, pickles, baby spinach and tomato 25
with Wagyu Beef 31

Meats

Mojo Marinated Pork Tenderloin: oven roasted w/chayote and fried plantain chips 36

Spicy Chicken Milanese: with teardrop tomatoes, arugula, shaved parmigiano 34

Peppercorn Crusted Beef Tenderloin: potato gratin, braised endives, brocolini 42

Steak Frites: 10 oz. NY steak, homemade fries and Dijon mustard 38

Seafood

Coconut crusted grouper: steamed jasmine rice, baby bock choy, green curry sauce 38

Fresh Atlantic Salmon: smoky applewood hoisin glaze with miso dressed fresh garden vegetables 38

Fresh Local Mahi-Mahi: chili-lime glaze, stir fry vegetables, coconut rice 37

Caribbean Bouillabaisse : Lobster, shrimp, fresh catch, clams, mussels in vegetable broth
Served with coconut rice, chipotle rouille and croutons 41

Seared Diver Sea Scallops: with potato pancakes and caviar sauce 39

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