



https://menulist.menu E Bay St, Nassau Harbor Club, Bahamas +12422426768025 - http://titanhospitalitygroup.com/latitudes/

The menu of Latitudes from Nassau includes 155 Menus. On average, Menus or drinks on the menu cost around 19 €. The categories can be viewed below, and here you can find all the 155 dishes and drinks on their menu. This Restaurant serves food, which are typical for the whole continent of Europe, you can also relax at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks. The premises in the restaurant are wheelchair-accessible and can be used by individuals with physical limitations, and you can settle the bill with usual credit cards. There are options for vegans too. The Restaurant offers a wide selection of dishes, prepared without any animal ingredients. To book a table at this Restaurant, please call by phone using the telephone, phone: +12422426768025.

Grill

180Z RIB EYE



			3
Rice dishes		Side orders	
SEA FOOD	\$21.7	MASH POTATOES	\$5.4
Appetizers		Quesadillas	
ROCK SHRIMP	\$16.3	SHRIMP CHORIZO	\$22.8
Oriental dishes		Chicken	
FALAFEL G Canned Chickpeas Cotton the gousse d'ail Other salt	\$10.9	CHICKEN WINGS g d'ailes de poulet For The Pickle: Other Pinch Of Salt Other	\$9.8
Mains		Hauptgang	
GRILLED HALF CHICKEN	\$21.7	SHORT RIB	\$21.7
Burgers		Pizza	
BEEF BURGER ground beef Packaged mushrooms, chopped or more to taste Cabbage, chopped Cloves of garlic, minced italian seasoning	\$14.1	PUTTANESCA Other, of a thickness of not more than 10 mm Other garlic greek olives olive oil	\$19.6
Bestseller		Baguettes	
MAC N CHEESE	\$5.4	SHRIMP BAGUETTE	\$13.0
California roll		Beef dishes	
•		FILET MIGNON	
SPICY TUNA Sushi Rice Cups Other, of a kind used for t manufacture of goods Cup Of Mayonnaise tablespoons of Dijon mustard Spanish (Spa	Table	seasoned salt to taste cracked black pepper to taste extra virgin olive oil balsamic vinegar table spoon Dijon mustard	\$56.5
Rice		Pesce	
		BRANZINO	\$34.8
SPICY CHICKEN angel hair pasta basil butter canned tomato sauce Cayman pepper	\$13.0	Salad	

CAESAR SALAD

From The Grinder | eggs | ...

\$42.4

The following table summarizes the results

of the study: | parmesan | Toasted | Pepper

\$13.0



Fingerfood

CHEESE ROLL \$16.3

Nigiri sushi

HAMACHI

From the grill

8OZ FILET MIGNON \$34.8

Sushi menus

SUSHI

Sushi - nigiri

MASAGO

Maki sushi

KANIKAMA

Crêpevariationen

MEATBALL \$13.0

Spirits

MARTINI

cranberry juice | lime juice | lime wedge | three sec | Other

Side dishes

FRENCH FRIES

Rosé potatoes, cut into strips of equal size | \$5.4 quart vegetable oil for frying | salt to taste

Inside out

TUNA AVOCADO \$18.5

Fish dishes

SALMON

g flour | Warm Water | G Instantly Dried Yeast | Oil Soup | Table tablespoon sugar | ...

Tapas

ACEITUNAS

anchovy | extra virgin olive oil | fresh parsley | manchego cheese | oil cured black olives | ...

Main course

SHRIMP THERMIDOR \$10.9

Beef

MEAT LOVERS \$23.9

Special burgers

LAMB BURGER \$16.3

Breaded special rolls

TUNA ROLL

avocado | canned tuna | carrot | cheddar \$21.7 cheese | mayonnaise | ...

South american beef

NEW YORK STRIP

extra virgin olive oil | worcestershire sauce | \$18.5 minced garlic | seasoning of steak | tablespoon red wine vinegar | ...

Duc tam specialities

CHICKEN BREAST \$33.7

Lunch offer - asian

VEGETABLE \$10.9

SODA

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Mexican specialities		Contorni	
RIBS		TRUMPET MUSHROOM	\$8.7
Weltspeisen		Seafood dishes	
BABY BACK RIBS pork baby back ribs bottle of barbecue sauce	\$32.6	SEAFOOD	\$22.8
		Stromboli	
Platzl orginal rollen		SPINACH RICOTTA	\$19.6
SPIDER ROLL	\$21.7	Slushes	
Gyros		LIME	
PLATTER	\$14.1	Meats	
Nigiri-sushi		PORK RIBS	
NIGIRI avocado beans baby corn Other salt		Hot starters	
Sonstiges		CREAMY ROCK SHRIMP	\$28.3
SASHIMI Ahia tuna steaks Other garlic low sodiu	um soy	Signature sandwiches	
sauce Ginger pickled		CHICKEN PESTO	\$21.7
Lunch menu		Poke bowl	
TUNA POKE BOWL	\$23.9	SALMON POKE BOWL	\$21.7
Bistecca		Combination special	
14OZ NEW YORK STRIP	\$33.7	CHICKEN SHRIMP	\$50.0
Antipasta		Specialty sandwiches	
SHRIMP DIAVOLA	\$23.9	CHICKEN PARMESAN	
Water*		skinless boneless chicken breast halves salt and freshly ground black pepper to	\$12.0

taste | eggs | panko bread crumbs | grated

Parmesan cheese | ...



Cold		Sushi	
TUNA NIÇOISE	\$17.4	BLUE FIN TUNA	
Dinner entrées		Soups, salads, & boards	
ATLANTIC SALMON	\$30.4	CHARCUTERIE BOARD	\$13.0
Steaks & chops		Classic rolls*	
TOMAHAWK RIBEYE STEAK	\$76.1	UNAGI AVOCADO	\$25.0
Sushi bar appetizers		Chef's special	ties
FIRE BALL	\$21.7	SPICY SHRIMP	\$19.6
Kitchen entrees		Small plates – robata	
SALMON TERIYAKI		japanese woodfire grill	
Kilograms of fresh salmon Table tablespoons of soy sauce The sake Minced Ginger Table tablespoons of vegetable oil	\$17.4	SPICY TENDERLOIN	\$13.0
vegetable on		Sushi – cooked	
Steaks and seafood		PLANTAIN CRISPY ROLL	\$17.4
CHILEAN SEA BASS The sake the name of the I'm Willow packaged brown sugar Mis-paste	\$39.1	Platters and baskets	
		SCALLOPS	
Starters & side dishes		butter, melted bay scallops, rinsed and drained seasoned dry bread crumbs	\$16.3
SPICY EDAMAME	\$7.6	onion powder garlic powder	
Halal food		Urmaki	
CHICKEN OR LAMB GYRO	\$14.1	SPICY YELLOWTAIL	
Coffee		Vegetable or hand roll	
		ASPARAGUS	
COFFEE		a bunch of thin asparagus spears, trimmed	\$6.5

FLAMING GREEK SAGANAKI

Union appetizers

\$13.0

\$6.5

olive oil | grated Parmesan cheese | Garlic,

minced | sea salt | ...



Grilled & pan fried fish		Munchi	ies	
MISO BLACK COD	\$38.0	MEAT BAL	L	\$16.3
Shellfish and starters SHISHITO PEPPERS	\$9.8	peeled and d	EMPURA It pound of fresh shrimp, ehydrated quart of oil for all purpose flour	\$22.8
Main courses (thai) - lun	ch	Entrees		
BABY CORN	\$6.5	SEAFOOD	COMBO	\$59.8
	40.0	SURF TUR	F	\$54.3
Speciali e futomaki SPECIAL CALIFORNIA	\$27.2	Small p	olates – hot	
		MEATBALI	L, MOZZARELLA	\$10.9
Restaurant category		BLACK CO	DD OR SHORT RIB	\$16.3
VEGAN				
Uncategorized		Sushi -	raw cooked	
•		NASSAU C	CONCH	\$19.6
TRIO SPECIAL	\$56.5	DUO SALM	MON	\$20.6
Sandwiches		These ty	pes of dishes are	
CALIFORNIA SANDWICH		being se	erved	
Soft Wheat Tortilla Avocado ripe Large Slice Of Smoked Salmon Other A handful	\$16.3	LAMB		
of corn salad ANGRY BIRD	\$16.3	fresh bread o	erumbs minced garlic freshly emary salt black pepper	\$13.0
		PIZZA		
Ramen		QC		
MISO VEGETABLE	\$16.3	Seafood	i e	
RIB EYE, SHITAKE	\$21.7		SQUID vegetable oil all purpose flour salt dried oregano black ground pepper	\$16.3
Fish and seafood			MIX SEAFOOD	\$19.6
TASMANIAN TROUT		SHRIMP A	LFREDO	\$23.9
CARIBBEAN LOBSTER	\$55.4			



\$21.7

\$21.7

\$5.4

Sushi nigiri

IKURA

Other pasta (fetuccini) | Cup Of Cream | Fresh Salmon | 1/2 Cup Of White Wine | Olive Oil Spoons | ...

TOBIKO

black sesame seeds | chicken parts | garlic | ginger | green onions | ...

TAMAGO

eggs | Soy Sauce | salt | Oil or butter

Starters

MEDITERRANEAN OCTOPUS	\$31.5
GARLIC MUSHROOM	\$5.4
CRISPY BRUSSELS SPROUTS	\$8.7

Signature rolls

LATITUDES	\$30.4
FIRE ROLL	\$27.2
BBQ EEL CRISPY ROLL	\$21.7

Dishes are also prepared with these ingredients

SEAFOOD

other | fresh parsley | Cloves of garlic | \$27.2 other | other | ...

REFE

Chinese Egg Noodles (Mie) | Salt And Pepper | onion | Other, of a thickness of less than 10 mm | Ginger | \dots

PORK

Pasta

SALMONE AND SPINACH	\$23.9
CARBONARA Grams Of Spaghetti gr de fromage Pecorino 4 Slices Of Pancetta (4 To 5 Slices) Eggs	\$22.8

SPICY SHRIMP WITH SAUSAGE

Sides

CREAMED CORN WITH EPAZOTE AND MAYO	\$6.5
CHERRY TOMATOES 5 WITH ARUGULA	\$5.4

CREAMED SPINACH

CHICKEN ALFREDO

GREEN PAPAYA PICKLES

whole milk boxes frozen chopped spinach, thawed and squeezed dry; reserve liquid	\$6.5
large garlic cloves, minced butter all	
purpose flour	

Sushi or sashimi

OCTOPUS

small octopus, at room temperature | water to cover | red wine vinegar | whole wheat orzo pasta | can of chicken broth | ...

WHITE TUNA

MACKEREL

EEL

cheese | olive oil | parmesan cheese | ...

a boite de dentelle of lasagne | G Frozen

Spinach | G Cream Cheese Or Feta |

Grated cheese | Cotton | ...

BIBIMBAP BEEF

BOLOGNESE



Salads		Rice bowls	
CRISPY CHICKEN		GYUDON, RIB EYE, MUSHROOM	\$21.7
egg salt and ground black pepper to tas grains of rice crushed uncut, boneless chicken breasts, cut into pieces extra virgin olive oil		KATSUDON, PORK BELLY, VEGETABLE	\$21.7
WATERMELON INFUSED MEZCA SPICY SHRIMP	L, \$18.5	BOP, MUSHROOM, PARMESAN CHEESE	\$13.0
WATERCRESS WITH WASABI DRESSING	\$13.0		
GREEN PAPAYA, FRESH CONCH	\$16.3		
GREEK SALAD olive oil red wine vinegar grated Parmesan cheese lemon juice finely chopped garlic	\$10.9		
Main courses			
PORK BELLY pound whole pork belly, skin removed smoked paprika, or to taste kosher salt ground black pepper to taste table-spool olive oil, or to taste			
LAMB CHOP	\$42.4		
FOUR CHEESES artichoke hearts Cloves of garlic Other	s17.4		

\$19.6

\$21.7



YAKIMESHI, SHRIMP OR BEEF	\$16.3	Pizza	
KERA, JAPANESE CURRY, CRISPY CHICKEN	\$16.3	MARGHERITA Lemon Juice Horse Shot Of Tequila San Matías Gran Reserva® Caballito De Controy (orange Liqueur)	\$14.1
Small plates – cold		PEPPERONI	
HAMACHI TIRADITO, JALAPEÑO	\$22.8	frozen bread dough, thawed egg, beaten sliced pepperoni sausage mozzarella	\$17.4
SHRIMP CEVICHE, MANGO, MINT	\$20.6	cheese in shredded form grated Parmesan cheese	
TUNA TATAKI TIRADITO, CITRUS TANGERINA, PONZU SAUCE	\$19.6	TRUFFLE MUSHROOM	\$21.7
SPICY SALMON CEVICHE, AJI	\$21.7	FENNEL SAUSAGES	\$19.6
YUZU	\$21.7	FUNGHI	
CONCH SCAMPI CROQUETTES	\$10.9	G Of Spaghetti Other vegetables G Mushrooms In Oil, Drained G Croc'Frais	\$16.3
HEIRLOOM TOMATO, BASIL,	\$13.0	Spicy Black Olives the gousse d'ail	
MOZZARELLA	Ψ13.0	SHRIMP PESTO	\$23.9
		SUPREME butter There was powder. crab meat dry bread crumbs flour	\$67.4



Latitudes

E Bay St, Nassau Harbor Club, Bahamas

Made with menulist.menu

Opening Hours:

Monday 12:00-16:00 12:00-22:30 18:00-22:00 Tuesday 12:00-16:00 12:00-22:30 18:00-22:00 Wednesday 12:00-16:00 12:00-22:30 18:00-22:00 Thursday 12:00-16:00 12:00-22:30 18:00-22:00 Friday 12:00-16:00 12:00-22:30 18:00-22:00 Saturday 12:00-16:00 12:00-22:30 18:00-22:00 Sunday 12:00-16:00 12:00-22:30 18:00-22:00