

## RAW BAR

## MURDER POINT OR FLORIDA OYSTERS

Spicy Cocktail, Red Wine Mignonette,  
Hot Buttered Saltines, Lemon, Satsuma Basil

18.5      37  
1/2 DOZ    1 DOZ

SEAFOOD FRUIT DE MER  
GRAND TOWER

In the mood to start your meal with the  
finest seafood the ocean has to offer?  
Look no further than our signature  
Seafood Fruit De Mer Grand Tower

125

## APPETIZERS

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## AVOCADO FRIES

Burrata Toast, Spring Pea, Radish,  
GA Olive Oil, Grilled Bread

11

## POTATO CROQUETTE

Pimento Cheese,  
Benton's Country Ham

11

HEARTH ROASTED  
SUNCHOKE BISQUE

Shallot Oil,  
Crispy Sunchokes

9

ⓖF

Ⓥ

CHARRED  
CARROT HUMMUS

Pumpkin Seed Granola,  
Olive Oil, Naan

18

BENNE SEED  
CRUSTED SHRIMP TOAST

Cane Syrup,  
Citrus, Soy

13

## SALADS

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## ROASTED AVOCADO

Cauliflower, Arugula, Farro Piccolo,  
Sherry Vinegar

12

## GREEN PAPAYA

Preserved Tomato, Som Tam Dressing,  
Green Bean, Pickled Peanuts, Cilantro, Lime

13

## CHOPPED ROMAINE

Focaccia Croutons,  
Parmesan Reggiano, Classic Caesar

11

## THE WEDGE

Green Goddess, Bacon,  
Bellamy Blue, Confit Tomato

12

ⓖF

Add Chicken 8    Shrimp 10    Snapper 12

## LAND

HEARTH ROASTED  
CHICKEN FLATBREAD

Rosemary, Arugula, Romano,  
Hummus, Lemon

17

## GARDEN

## THE THREE

Collards, Field Peas, Corn Bread,  
Hot Sauce, Chow Chow, Honey Butter

17

## SEA

## MOULES AND FRITES

Mussels, Garlic, Butter, Fennel, Vermouth,  
Fine Herbs, French Fries

18

## POKE BOWL

Yellow Fin, Scallion, Sweet Onion,  
Macadamia Nuts, Pickled Carrots, Sticky Rice

20

## SANDWICHES

## CHOICE OF SIDE:

Seasoned Waffle Fries  
Seasonal Fruit  
Chow Chow Slaw

Collards  
Field Peas

JERK CHICKEN  
BAHN MI

Pickled Vegetables, Cilantro Aioli,  
Jalapeños

17

## BLACKENED RED SNAPPER

Frisée, Remoulade,  
Brioche Bun

20

## FRIED SHRIMP POBOY

New Orleans BBQ Sauce,  
Arugula

16

## CTZN DOUBLE STACK

B&B Pickles, Choice of Cheese,  
Secret Sauce, Brioche Bun

17

SHAVED WAGYU  
RARE STEAK

Horseradish Aioli, Aged Gouda,  
Banana Peppers, NOLA Baguette, Au Jus

18

## SIDES

Mac and Cheese  
Seasoned Waffle Fries  
Southern Field Peas  
Chow Chow Slaw

Smoked Pork  
Collards  
Corn Bread  
Fruit Salad

9

## FOR THE KIDS

FRIED SHRIMP 13

GRILLED SHRIMP 13

CHICKEN TENDERS 10

KID'S BURGER 10  
Single Patty, American, Brioche Bun, Ketchup

KID'S SALAD 9

Romaine, Parmesean, Croutons, Buttermilk Dressing

ⓖF GLUTEN FREE

Ⓥ VEGETARIAN

Ⓥⓖ VEGAN

&lt; DRINKS MENU



## DRINKS

## FOUNTAIN

Coke	3
Diet Coke	3
Coke Zero	3
Sprite	3
Mr. Pibb	3

## OTHER

Amavida Coffee, Decaf	4
Amavida Iced Sweet Tea	4
Unsweet Tea	4

## ASSORTED RISHI HOT TEA

Chomomile Medley	4	Guayusa Cacao	4
Earl Grey	4	Jade Cloud Green	4
English Breakfast	4	Turmeric Ginger	4

## BRIGHT &amp; FRESH

## ANDIAMO!!

Prosecco, Dune Laker Vodka, Aperol,  
Orange, Citrus, Rosé Syrup

15

## BOARDWALK BOUND

Empress Gin, Passionfruit,  
Velvet Falernum, Lemon, Orgeat

17

THE ZEST  
IS HISTORY

Cimarron Reposado Tequila, Cappelletti,  
Bee Pollen Honey, Citrus Zest, Grapefruit Soda

15

## CLASSICALLY TRAINED

## JUNGLE BIRD

Gosling's Black Seal Rum, Lime, Campari,  
Plantation Pineapple Dark Rum, Turbinado

15

## THE VESPA

Haymen's Dry Gin, Wodka Vodka,  
Cocchi Americano, Citrus

14

## SIDECAR

Croizet Vs Brandy, Tippler's Orange Liqueur,  
Lemon, Sugar Rim

17

## BLOOD &amp; SAND

Monkey Shoulder Scotch, Heering Cherry,  
Cocchi Vermouth Di Torino, Blood Orange

16

## FROZEN COCKTAILS

## PIÑA COLADA

Pineapple, Crème de Coconut,  
Make It Boozy: Silver Rum 5 Coconut Rum 6

10

## LOVE BUZZ

Strawberry Puree, Fernet Branca,  
Rum, Citrus

14

## BEERS

## DRAFT

Pale Ale, Idyll Hounds Palapa 5.5%	7
German Lager, Oyster City Tatets Helles 5%	9
IPA, Central 28 Show Pigeon 6.7%	8
Raspberry Berliner Weisse, TrimTab Paradise Now 5.2%	8
Belgian-Style Tripel, Mia Tourist Trappe 10%	8
Turmeric Orange Kombucha, Noli South (N/A)	8

## DOMESTIC

Grayton Pale Ale 5.6%	6
Coors Banquet American Lager 5%	5
Miller High Life Pony 4.6%	4
Fairhope Amber 5.9%	6
Back 40 Truck Stop Honey Ale 6%	6
Miller Lite American Pilsner 4.2%	5
Oyster City Mangrove Pale Ale 8.2%	6
Oyster City Hooter Brown Ale 8.5%	6
Parish Reve Coffee Stout 6.8%	10

## IMPORT

Delirium Tremens Belgium Ale 8.5%	16
Modelo Modilto Pony Mexican Lager 5%	4
Pacifico Mexican Pilsner 4.5%	6
Stella Artois Belgium Pilsner 5.2%	6

## BOLD &amp; BOOZY

## LUCID GREENS

Wodka Vodka, Lime, Mint, Basil,  
Absinthe Mint, Hemp Oil

14

## SALSA LESSONS

Pineapple Infused Blanco Tequila, Lemon,  
Del Maguey "Vida" Mezcal, Habanero Agave, Foam

15

## REMINDE ME TO FORGET

Old Forester 86 Bourbon, Bache Brandy, Cherry,  
Maple Syrup, Black Walnut Bitters

14

## ZERO PROOF

## HONEY BUNNY

Ritual Zero Proof Gin, Citrus,  
Bee Pollen Honey, Grapefruit Soda

10

## TROPIC SOUR

Ritual Zero Proof Tequila, Pineapple,  
Lemon, Habanero Agave, Foam

10

# DESSERT

LIFE IS SWEET.

## ATLANTIC BEACH PIE

Chantilly Cream,  
Lemon Curd

9

## ICE CREAM

Ask your server for the  
Seasonal Flavors

9

## ICE CREAM SANDWICH

Brown Butter Pecan,  
Chocolate Pizzelle

9

## JAPANESE SHAVED ICE

**Kakigori (かき氷), or Japanese shaved ice, is a summer favorite in Japan and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our house-made seasonal syrup.**

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