



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

POACHED GULF SHRIMP

Fennel, Red Onion, Chulpe, Satsuma, Georgia Olive Oil

18

APPETIZERS

PARFAIT BOWL

Greek Yogurt, Granola, Coconut, Chia Seeds, Orange Blossom Honey, Berries

12

BURRATA TOAST

English Pea, Radish, Heirloom Tomato, Georgia Olive Oil

13

THE WEDGE

Bellamy Blue, Preserved Tomato, Benton's Bacon, Green Goddess Dressing

12

WARM ANGEL BISCUITS

Berry Jam, Salted Butter

8

ROASTED AVOCADO SALAD

Arugula, Roasted Vegetables, Farro Piccolo, Sherry Vinegar

13

ROASTED CORN & POTATO CHOWDER

Leeks, Pimento

11

ENTRÉES

GARDEN VEGETABLE QUICHE

Farmers Cheese, Mixed Green, Red Wine Vinaigrette

17

CALABRIAN SHRIMP & GRITS

Fire Roasted Tomato, Spring Onions

23

CORNERED PORK CHEEK HASH

Poached Eggs, Hollandaise

19

EGGS BENEDICT

Caramelized Onions Bread Pudding, Spinach, Hollandaise

18

PEACH FOSTER FRENCH TOAST

Blueberries, Pecans, Brown Sugar Rum Sauce

18

ANGEL BISCUIT SANDWICH

Farm Egg, Bacon, Cheddar, Home Fries

16

SMOKED PRIME RIB

Sunny Side Up Eggs, Home Fries, Tomato, Au Jus

42

DESSERT

ATLANTIC BEACH PIE

Chantilly Cream, Lemon Curd

9

ICE CREAM COOKIE SANDWICH

Pizzelle Cookie, Brown Butter Pecan

9

JAPANESE SHAVED ICE

Ask your server for our Seasonal Flavors

9

PEACH FOSTER BREAD PUDDING

Brown Sugar Rum Sauce

9

SIDES 9

Cherry Wood Smoked Bacon

White Cheddar Grits

Home Fries

Mixed Berry Cup



DRINKS

FOUNTAIN		OTHER	
Coke	3	Amavida Coffee, Decaf	4
Diet Coke	3	Amavida Iced Tea	4
Coke Zero	3	French Press Coffee	8
Sprite	3		
Mr. Pibb	3		
ASSORTED RISHI HOT TEA			
Chomomile Medley	4	Guayusa Cacao	4
Earl Grey	4	Jade Cloud Green	4
English Breakfast	4	Turmeric Ginger	4

CTZN CLASSICS

ANDIAMO!!

Prosecco, Dune Laker Vodka, Aperol,
Orange, Citrus, Rosé Syrup
15

LUCID GREENS

Wodka Vodka, Lime, Mint, Basil,
Absinthe, Mint, Hemp Oil
14

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

SALSA LESSONS

Pineapple Infused Blanco Tequila,
Lemon, Del Maguey "Vida" Mezcal,
Habanero Agave, Foam
15

FROZEN COCKTAILS

PIÑA COLADA

Pineapple, Crème de Coconut,
Silver Rum +5 Coconut Rum +6
Coconut Tequila+6
10

LOVE BUZZ

Strawberry Purée, Fernet Branca,
Rum, Citrus
14

ZERO PROOF - 10

HONEY BUNNY

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

TROPIC SOUR

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

BEERS

DRAFT

German Lager, Oyster City Tatets Helles 5%	9
Pale Ale, Idyll Hounds Palapa 5.5%	7
Raspberry Berliner Weisse, Trim Tab 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 Modiloto Pony Mexican Lager 5%	4
Pacifico Mexican Pilsner 4.5%	6
Stella Artois Belgium Pilsner 5.2%	6

BRUNCHY BEVERAGES - 13

BLOODY MARY

Woda Vodka, Charleston's Bold & Spicy Mix,
Okra, Spicy Beans Add Bacon +4

MIMOSA

Mercat Cava & Choice of Juice
Satsuma, Blood Orange, Pineapple, Cranberry

BELLINI

Mercat Cava
& Peach Purée

THE BETTY WHITE

1800 Coconut Tequila, Cream,
Macadamia Nut, Cocoa

SIPPIN' ON GIN & BOOCH

Barr Hill Gin, Noli South Kombucha,
St. Germaine, Lemon