

RAW BAR

MURDER POINT OR FLORIDA OYSTERS ON THE HALF SHELL ‡
 Spicy Cocktail, Red Wine Vinegar Mignonette, Citrus Mignonette, Buttered Saltines, Lemon

18.5 1/2 DOZ 37 1 DOZ

WEST COAST OYSTER ON THE HALF SHELL ‡
 Spicy Cocktail, Red Wine Vinegar Mignonette, Citrus Mignonette, Buttered Saltines, Lemon

MKT

CHILLED SEAFOOD ‡
 TOWER



In the mood to start your meal with the finest seafood the ocean has to offer? Look no further than our signature Chilled Seafood Tower.

135
 Add Caviar MKT

YELLOWFIN TUNA POKE ‡
 Green Apple Kimchi, Sweet Onion, Benne Seeds, White Soy
 23

TASSO CURED KAMPACHI (GF) ‡
 Preserved Lemon, Frisée, Pickled Mustard Seed, EVOO
 18

GRILLED HAWAIIAN (GF) PRAWN "COCKTAIL"
 Spicy Cocktail, Lemon
 32

APPETIZERS

– CALABRIAN SHRIMP –
 Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia
 19

CHARRED GRILLED SPANISH OCTOPUS
 Potato Croquette, Crispy Chickpeas, Salsa Brava, Cilantro, Red Onion
 19

CHEESE & CHARCUTERIE
 Selection of Domestic and Imported Cheeses & Cured Meats with Accoutrements
 35

– WHIPPED FETA – (VG)
 Herbed Valencia Almonds, Espelette, Honey, Grilled Naan Bread
 15

– ROASTED CARROT HUMMUS – (VG)
 Pumpkin Seed Granola, Dukkah, Olives, Pickled Veggies, Naan, Grilled Bread
 19

WAGYU BEEF TARTARE *
 Farm Egg, Pickled Onions, Smoked Shiitake, Parmesan, Arugula, Baguette
 23

PORK FRIED RICE (GF)
 Crispy Pork Belly, Green Apple Kimchi, Pickled Peanuts, Benne Seed
 17

SOUP & SALAD

HONEYNUT (VG) SQUASH BISQUE
 Green Apple, Crème Fraîche
 12

CHOPPED ROMAINE *
 Focaccia Croutons, Parmesan Reggiano, Classic Caesar
 12

THE WEDGE (GF)
 Bellamy Blue, Preserved Tomato, Benton's Bacon, Benne Seed, Green Goddess Dressing
 13

CHARRED AVOCADO (V) (GF)
 Local Mushrooms, Arugula, Quinoa, Hazelnuts, Sherry Vinaigrette
 14

FARM

MUSHROOM BOURGUIGNON (V)
 Local Mushrooms, Carrots, Pearl Onions, Confit Fingerling Potato, Vegetable Demi
 29

– CHARRED BROCCOLI – (V)
 Roasted Tomato, Radish, Benne Seed, Crispy Shallots, Ginger, Calabrian Chili Vinaigrette
 26

LAND

CRISPY SKIN (GF) JOYCE FARMS CHICKEN
 Field Pea Hoppin' John, Farm Egg, Red Eye Jus
 30

SMOKED SHORT RIB PASTRAMI
 Charred Cabbage, Rye Bread Pudding, Everything Spice, Sauce Dijon
 38

BERKWOOD FARMS PORK SCHNITZEL
 Yukon Gold Potato, Arugula, Preserved Tomato, Dill Cream
 37

WOOD FIRED BUTCHER BLOCK
 Chef's Feature with Seasonal Sides
 MKT

SEA

FISHERMAN'S GRITS (GF)
 Crispy Flounder, Gulf Shrimp, Fried Oysters, Roasted Tomato Jus
 38

– BLACK GROUPER –
 Saffron Rice, Local Mushroom, Leek, Rouille, Shellfish Cream Sauce
 45

ROASTED MONKFISH (GF)
 French Lentil, Olive Tapenade, Crispy Country Ham, Red Wine
 39

PASTA

BUTTERNUT SQUASH AGNOLOTTI (VG)
 Whipped Ricotta, Walnut, Green Apple, Sage Brown Butter
 28

STROZZAPRETI PASTA
 White Bolognese, Pecorino, Thyme
 29

SIDES 9

Mac and Cheese (VG)
 Potato Puree (VG)
 Creamy Grits (VG)
 Southern Field Peas (V)
 Charred Broccoli (V)
 Collard Greens
 Hoppin' John

* Citizen Classics — Signature Dishes
 (VG) VEGETARIAN (V) VEGAN
 (GF) GLUTEN FREE
 ‡ CONTAINS RAW SEAFOOD



DRINKS

FOUNTAIN

Coke	3
Diet Coke	3
Coke Zero	3
Sprite	3
Mr. Pibb	3
Barq's Root Beer	3

OTHER

Amavida French Press Coffee	8
Amavida Cold Brew Coffee	5
Amavida Iced Tea	4

ASSORTED RISHI HOT TEA

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

SEASONALLY TRAINED

FALL FASHIONED

Old Forester 86 Bourbon, Barolo Chinato,
Maple Syrup, Orange Bitters
16

LIVE & LET CHAI

Wodka Vodka, Vanilla Chai Tea Syrup,
Lemon, St. George Spiced Pear,
Angostura Bitters
16

OLD MAN AND THE SEA

Early Grey Infused Panama Pacific Rum,
Luxardo Marachino, Lavendar, Lime, Grapefruit
17

ROSEMARY'S BABY

Rosemary Infused Cimarron Reposado Tequila,
Lazzaroni Amaretto, Lemon,
Agave Nectar, Lime, Mezcal Spritz
16

PLUM TOGETHER

Hayman's Gin, St. George Spiced Pear,
Averell Damson Plum, Tempus Fugit Violette
17

ROTATIONAL LIBATION

-Bartender's Choice-

FROZEN COCKTAILS

PIÑA COLADA

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

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 housemade seasonal syrup.

9

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
NE IPA, 3rd Planet Dank Side of the Moon 7.5%	9
Belgian-Style Tripel, Mia Tourist Trappe 10%	9
Brown Ale, Oyster City Hooter Brown 8.5%	8

DOMESTIC

Pale Ale, Grayton 5.6%	6
American Lager, Coors Banquet 5%	5
DIPA, Idyll Hounds Divide and Conch'r 8%	6
Amber Ale, Fairhope 5.9%	6
Brown Ale, Back 40 Truck Stop Honey 6%	6
American Pilsner, Miller Lite 4.2%	5
Pale Ale, Oyster City Mangrove 8.2%	6
Coffee Stout, Parish Rêve 6.8%	10
Kombucha, Noli South Ginger Lime (N/A)	10

IMPORT

Belgium Ale, Delirium Tremens 8.5%	16
Mexican Lager, Modelo Modiloto Pony 5%	4
Mexican Pilsner, Pacifico 4.5%	6
Belgium Pilsner, Stella Artois 5.2%	6
Euro Pale Lager, Beck's (N/A)	6

CLASSICALLY TRAINED

PENICILLIN

Monkey Shoulder Scotch,
Ginger Honey Syrup, Lemon
15

CRANBERRY MULE

Wodka Vodka, Cranberry Juice, Lime,
Simple Syrup, Ginger Beer
14

ZERO PROOF

Non-Alcoholic

HONEY BUNNY

Ritual Zero Proof Gin, Citrus,
Bee Pollen Honey, Grapefruit Soda
10

THE NOTORIOUS P.P.G.

Ritual Zero Proof Tequila, Pomegranate,
Peach, Ginger, Lemon
10



DESSERT

LIFE IS SWEET.

ATLANTIC BEACH PIE

Chantilly, Basil

9

BANANAS FOSTER BREAD PUDDING

Brown Sugar Rum Sauce

9

JAPANESE SHAVED ICE

Ask your server for the Seasonal Flavors

9

ICE CREAM COOKIE SANDWICH

Chocolate Chip Cookie, Brown Butter Pecan

9

NUTELLA ICE BOX

Hazelnut Crunch, Sea Salt, Chantilly Cream

10

WARM GATEAU AU CHOCOLAT ^{GF}

Toffee Carmel Sauce, Vanilla Ice Cream

9

TYPE	PRODUCER	APPELLATION	PRICE
TOKAJI	Royal Tokaji, 'The Queen's Nectar'	Tokaji, Hungary	20 / 120
SAUTERNES	Chateau La Tour Blanche, 'Emotions'	Sauternes, France	12 / 50
TAWNY PORT	Warre's, 'King's'	Douro, Portugal	14 / 110
PORT	Warre's, 'Warrior Reserve'	Douro, Portugal	12 / 50
PORT	Quinta de la Rosa, 10 Year	Douro, Portugal	11 / 62
SHERRY	Lustau, Oloroso	Andalucía, Spain	15 / 125
BRANDY	Cardenal Mendoza, 10 Year	Jerez, Spain	11 / 62

^{VG} VEGETARIAN

^V VEGAN

^{GF} GLUTEN FREE