

RAW BAR

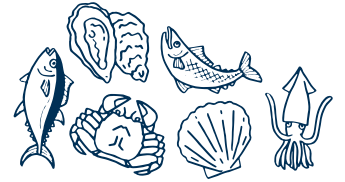
MURDER POINT OR FLORIDA OYSTERS ON THE HALF SHELL ‡
Spicy Cocktail, Red Wine Vinegar Mignonette, Citrus Mignonette, Buttered Saltines, Lemon

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

YELLOWFIN TUNA POKE ‡
Green Apple Kimchi, Sweet Onion, Benne Seeds, Sticky Rice, White Soy
24

‡

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

APPETIZERS

Ⓥⓖ

POTATO CROQUETTE

Parmesan Reggiano, Salsa Brava, Garlic Aioli

12

Ⓥⓖ

— WHIPPED FETA —

Herbed Valencia Almonds, Espelette,

Honey, Grilled Naan Bread

15

Ⓥⓖ

— ROASTED CARROT HUMMUS —

Pumpkin Seed Granola, Dukkah, Olives,
Pickled Veggies, Naan, Grilled Bread

19

Ⓥⓖ

AVOCADO TOAST

Cucumber, Dill, Preserved Lemon Aioli,

Everything Spice, Pickleback Rye

15

SOUP & SALAD

Ⓥⓖ

HONEYNUT

SQUASH BISQUE

Green Apple, Crème Fraîche

12

ⓖⓕ

THE WEDGE

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

13

CHOPPED ROMAINE *

Focaccia Croutons,

Parmesan Reggiano, Classic Caesar

12

Add Chicken 10, Shrimp 12, Grouper 15

Ⓥ ⓖⓕ

CHARRED AVOCADO

Local Mushrooms, Arugula, Quinoa, Hazelnuts, Sherry Vinaigrette

14

SANDWICHES

BLACKENED GULF FISH

Frisée, Lemon, Remoulade, Brioche Bun

21

CTZN DOUBLE STACK

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

18

GULF SHRIMP SALAD

Bibb Lettuce, Preserved Tomato,

Black Garlic Aioli, Croissant

18

SMOKED SHORT RIB

Gruyere, Dijonnaise,

Chow Chow Slaw, Pickleback Rye

19

JOYCE FARMS CHICKEN CLUB

Chicken Thigh, Preserved Tomato, Bibb Lettuce,

White Cheddar, Bacon Jam, Garlic Aioli,

Country White Bread

16

CRISPY PORK LOIN

Cabbage Slaw, Tonkatsu sauce, Brioche Bun

17

SIDES 9

Mac and Cheese Ⓥⓖ

Seasoned Waffle Fries Ⓥ

Southern Field Peas Ⓥ

Bacon Leek Potato Salad

Fruit Salad Ⓥ

Chow Chow Coleslaw Ⓥⓖ

Collard Greens

* Citizen Classics

— Signature Dishes

Ⓥⓖ VEGETARIAN Ⓥ VEGAN

ⓖⓕ GLUTEN FREE

‡ CONTAINS RAW SEAFOOD



WINE VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS
CAVA	N/V	Mercat, Brut	Barcelona, Spain	12
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rosé Brut	Alsace, France	19
VERMENTINO	2020	Vigne Surrau 'Limizzani'	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2019	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2019	Matanzas Creek	Sonoma County, CA	14
RIESLING	2020	Weingut Josef Leitz 'Dragostone'	Mosel, Germany	13
CHARDONNAY	2018	Alexana 'Terroir Series'	Willamette Valley, OR	16
CHARDONNAY	2019	En Route 'Brumaire', by Far Niente	Russian River Valley, CA	25
ROSÉ OF GRENACHE/ CINSAULT/ CLAIRETTE/ MOURVÈDRE/SYRAH	2020	Chateau de Trinquedvel	Tavel, France	13
GAMAY	2017	La Côte Etoilée 'Les Pierreux'	Brouilly, France	17
PINOT NOIR	2018	Elk Cove Estate	Willamette Valley, OR	18
MALBEC	2018	Lamadrid, Single Vineyard	Agrelo, Mendoza, Argentina	12
SYRAH	2014	Valdez, Silver Eagle Vineyard	Russian River Valley, CA	20
CABERNET SAUVIGNON	2019	One Stone	Paso Robles, CA	16
CABERNET SAUVIGNON	2019	Mt. Veeder	Napa Valley, CA	25

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

FLOWER POWER
Hayman's Gin, St. George Spiced Pear,
St. Germaine, Tempus Fugit Violette, Lemon
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

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

CLASSICALLY TRAINED

PENICILLIN
Monkey Shoulder Scotch, Ginger Honey Syrup, Lemon
15

CRANBERRY MULE
Wodka Vodka, Cranberry Juice, Lime,
Simple Syrup, Ginger Beer
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
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 Modilto Pony 5% 4
Mexican Pilsner, Pacifico 4.5% 6
Belgium Pilsner, Stella Artois 5.2% 6
Euro Pale Lager, Beck's (N/A) 6