

RAW BAR

**MURDER POINT OR NORTHEAST OYSTERS ON THE HALF SHELL ‡**  
 Spicy Cocktail, House Hot Sauce, Mignonette, Buttered Saltines, Lemon

18.5 1/2 DOZ      37 1 DOZ

**KUMAMOTO OYSTER ON THE HALF SHELL ‡**  
 Spicy Cocktail, House Hot Sauce, 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

**YELLOWFIN TUNA TARTARE ‡**  
 Pickled Onion, Jalapeno, Crispy Potato Chip, Fresh Herbs, Rice Wine Vinaigrette  
 25

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

**CHILLED GULF (GF) SHRIMP**  
 Avocado, Chulpe, Bloody Mary  
 17

APPETIZERS

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

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

**BEEF TARTARE \***  
 Farm Egg, Crispy Shallot, Crispy Potato, Dijon, Capers  
 23

**CHARRED GRILLED SPANISH OCTOPUS**  
 ‘Nduja Potato Salad, Crispy Chickpeas, Aioli, Cilantro, Red Onion  
 19

**WARM CHEDDAR BISCUITS**  
 Thyme, Salted Butter  
 11

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

SOUP & SALAD

**BUTTERNUT (VG) SQUASH BISQUE**  
 Crème Fraîche  
 12

**THE WEDGE (GF)**  
 Bellamy Blue Cheese, Preserved Tomato, Bacon Lardons, Benne Seed, Green Goddess Dressing  
 14

**CHOPPED ROMAINE \***  
 Anchovy Breadcrumbs, Parmesan Reggiano, Classic Caesar Dressing  
 12

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

FARM

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

**ROASTED CARROT (VG) HUMMUS MEZZE**  
 Garden Vegetables, Pumpkin Seed Granola, Herbed Almonds, Olives, Grilled Bread  
 25

LAND

SEA

**CRISPY SKIN (GF) JOYCE FARMS CHICKEN**  
 Dirty Rice, Farm Egg, Red Eye Jus  
 30

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

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

**HEARTH ROASTED (GF) GULF FISH**  
 Jasmine Rice, Herb Salad, Crispy Shallots, Coconut Green Curry  
 39

**8OZ FILET OF BEEF**  
 Potato Latke, French Onion Jus, Baby Mixed Greens  
 55

**YELLOWFIN TUNA NIÇOISE (GF)**  
 Warm Tarragon Vinaigrette, Potato, Olives, Hericot Verts, Baby Mixed Greens  
 44

PASTA

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

**PARMESAN GNOCCHI**  
 Local Mushrooms, Truffle Brodo, Pecorino  
 29

SIDES 9

Mac and Cheese (VG)  
 Potato Puree (VG)  
 Creamy Grits (VG)  
 Southern Field Peas (V)  
 Charred Broccoli (V)  
 Collard Greens  
 Dirty Rice

**SMOKED BEEF SHORT RIB CASSOULET**  
 Pork Sausage, Cannellini Beans, Natural Jus, Gremolata Crumble  
 39

\* Citizen Classics — Signature Dishes  
 (VG) VEGETARIAN (V) VEGAN  
 (GF) 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, Rose Brut	Alsace, France	19
SPARKLING ROSÉ	N/V	Callie	California	21
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	2020	Chateau de Trinquedel	Tavel, France	13
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GAMAY	2019	Domaine Blain	Brouilly, France	17
PINOT NOIR	2019	Argyle	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
RED BLEND	2018	L'École No. 41 'French Town'	Columbia Valley, WA	18

SEASONALLY TRAINED

FALL FASHIONED

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

LIVE & LET CHAI

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

OLD MAN AND THE SEA

Earl 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

German Lager, Oyster City Tates 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  
Rotating Selection MKT

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  
Kombucha, Noli South Ginger Lime (N/A) 10

IMPORT

Mexican Lager, Modelo Modilto Pony 5% 4  
Belgium Pilsner, Stella Artois 5.2% 6  
Euro Pale Lager, Beck's (N/A) 6



## 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

### PECAN HAND PIE

Bourbon Caramel Glaze, Chantilly

9

### WARM GATEAU AU CHOCOLAT <sup>GF</sup>

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	Andalucia, Spain	15 / 125
BRANDY	Cardenal Mendoza, 10 Year	Jerez, Spain	11 / 62

<sup>VG</sup> VEGETARIAN

<sup>V</sup> VEGAN

<sup>GF</sup> GLUTEN FREE