

RAW BAR

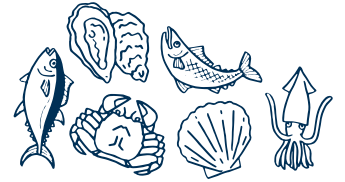
MURDER POINT OR FLORIDA OYSTERS ON THE HALF SHELL ‡
Spicy Cocktail, Red Wine Vinegar Mignonette, Citrus Mignonette, Buttered Saltines, Lemon

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 TARTARE ‡ (GF)
Pickled Onion, Jalapeno, Crispy Potato Chip, Fresh Herbs, Rice Wine Vinaigrette
25

‡

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

(VG)

POTATO CROQUETTE

Parmesan Reggiano, Salsa Brava, Garlic Aioli

12

(VG)

— WHIPPED FETA —

Herbed Valencia Almonds, Espelette,

Honey, Grilled Naan Bread

15

(VG)

— ROASTED CARROT HUMMUS —

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

19

(VG)

AVOCADO TOAST

Cucumber, Dill, Preserved Lemon Aioli,

Everything Spice, Pickleback Rye

15

SOUP & SALAD

(VG)

**BUTTERNUT
SQUASH BISQUE**
Crème Fraîche

12

(GF)

THE WEDGE

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

14

CHOPPED ROMAINE *

Anchovy Breadcrumbs,
Parmesan Reggiano, Classic Caesar

12

Add Chicken 10, Shrimp 12, Grouper 15

(V) (GF)

CHARRED AVOCADO

Local Mushrooms, Arugula, Quinoa, Hazelnuts, Sherry Vinaigrette

14

SANDWICHES

BLACKENED GULF FISH
Frisée, Lemon, Remoulade, Brioche Bun
21

SMOKED SHORT RIB
Gruyere, Dijonnaise,
Chow Chow Slaw, Pickleback Rye
19

GULF SHRIMP SALAD
Bibb Lettuce, Preserved Tomato,
Black Garlic Aioli, Croissant
18

JOYCE FARMS CHICKEN CLUB
Chicken Thigh, Preserved Tomato, Bibb Lettuce,
White Cheddar, Bacon Jam, Garlic Aioli,
Country White Bread
16

CTZN DOUBLE STACK BURGER
B&B Pickles, Choice of Cheese,
Secret Sauce, Brioche Bun
18

SIDES 9

Mac and Cheese (VG)
Seasoned Waffle Fries (V)
Southern Field Peas (V)
Bacon Leek Potato Salad
Fruit Salad (V)
Chow Chow Coleslaw (VG)
Collard Greens

* 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 Trinqueddel	Tavel, France	13
<hr/>				
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

Wodka 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

ZERO PROOF

Non-Alcoholic

HONEY BUNNY

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

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

Lorem ipsum

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

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