

RAW BAR

**MURDER POINT OR NORTHEAST OYSTERS ON THE HALF SHELL ‡**  
 Spicy Cocktail, Red Wine Vinegar Mignonette, Cucumber Mignonette, Buttered Saltines, Lemon

19 1/2 DOZ                      38 1 DOZ

**KUMAMOTO OYSTER ON THE HALF SHELL ‡**  
 Spicy Cocktail, Red Wine Vinegar Mignonette, Cucumber 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 ‡ (GF)**  
 Pickled Onion, Jalapeno, Crispy Potato Chips, Benne Seed, Herbs, Rice Wine Vinaigrette  
 25

**CRUDO DEL DIA ‡ (GF)**  
 Cilantro, Chulpe, Red Onion, Peruvian Yellow Pepper, Leche De Tigre  
 19

**CHILLED GULF (GF) SHRIMP**  
 Bibb Lettuce, Crispy Shallot, Scallion Oil, Fresh Chili, XO Sauce  
 20

APPETIZERS

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

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

\* BEEF TARTARE \* (GF)  
 Bone Marrow Mousse, Pecorino, Croutons, Pickled Onion, Arugula  
 23

CHARRED GRILLED (GF)  
 SPANISH OCTOPUS  
 Cebolita, Parisian Potatoes, Cilantro, Red Onion  
 24

WARM CHEDDAR BISQUITS (VG)  
 Thyme, Creole Butter  
 11

SMOKED TUNA DIP  
 Hot Buttered Saltines  
 14

SOUP & SALAD

SPRING (VG)  
 ONION BISQUE  
 Crispy Shallots, Chive Soubise  
 12

THE WEDGE (GF)  
 Bellamy Blue, Preserved Tomato, Benton's Bacon, Benne Seed, Green Goddess Dressing  
 15

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

CHARRED AVOCADO (V) (GF)  
 Asparagus, Citrus Supremes, Golden Beets, Pistachio, Baby Greens, White Balsamic  
 16

FARM

– HEARTH GRILLED –  
 CAULIFLOWER SHWARMA (GF)  
 Roasted Carrot Hummus, Green Harissa, Pomegranate, Crispy Chickpea, Cilantro  
 27

\* MUSHROOM FRIED RICE \* (V)  
 BBQ Tofu, Green Apple Kimchi, Pickled Peanuts, Benne Seed  
 28

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

PASTA

HAND CUT TAGLIATELLE (VG)  
 Pistachio Pesto, Basil, Chilies, Parmesan  
 27

PARMESAN GNOCCHI  
 Spring Lamb Ragù, Mint, Pine Nuts  
 31

SIDES 9

Mac and Cheese (VG)  
 Potato Purée (VG) (GF)  
 Creamy Grits (VG) (GF)  
 Southern Field Peas (V) (GF)  
 Hearth Grilled Asparagus (V) (GF)  
 Bacon Braised Green Beans (GF)

LAND

– POULET ROUGE –  
 JOYCE FARMS FRIED CHICKEN (GF)  
 Turmeric Rice, Herb Salad, Lime, Cilantro Cream  
 32

SMOKED BEEF SHORT RIB  
 Bacon Braised Green Beans, Baby Greens, Cornbread Crumble, Potlikker  
 39

\* 8OZ FILET OF BEEF \* (GF)  
 Potato Latke, French Onion Jus, Baby Mixed Greens  
 59

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

SEA

\* SHRIMP & GRITS \* (GF)  
 Smoked Pork Sausage, Stone Ground Grits, Shrimp Jus  
 34

– HEARTH ROASTED – (GF)  
 GULF FISH  
 Braised Fennel, Leeks, Aqua Pazza, Preserved Lemon Salad  
 39


WHOLE FRIED GULF FISH (GF)  
 Pok Pok Sauce, Crispy Garlic, Peanuts, Cilantro, Green Papaya Slaw  
 54


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




WINE/VARIET	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	2020	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2020	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	2020	Post & Beam by Far Niente	Napa Valley, CA	25
ROSÉ	2020	Chateau de Trinquevedel	Tavel, France	13
ROSÉ	2021	Wölffer Estate 'Summer In A Bottle'	Provence, France	17
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	2020	One Stone	Paso Robles, CA	16
CABERNET SAUVIGNON	2018	Mt. Veeder	Napa Valley, CA	25
RED BLEND	2019	L'École No. 41 'French Town'	Columbia Valley, WA	18

SEASONALLY TRAINED

**READY - OR - GEAT**   
Malfy Blood Orange Gin, Empress Gin,  
Lemon, Orgeat, Orange Citrate  
18

**BIG DUNE ENERGY**   
Cucumber Infused Dune Laker Vodka, Basil Oil,  
Lime, Strawberry Balsamic  
16

**SOME LIKE IT HOT**   
Reposado Tequila, Capelletti, Cayenne Turbinado,  
Lime, Pineapple, Mezcal Spritz  
17


**INNER PISCO**   
Chamomile Infused Pisco, Aperol,  
Crème De Pêche, Lemon  
17

**WHISKY GLASSES**   
Bourbon, Chinola Passiofruit Liqueur, Turmeric,  
Black Tea, Lemon  
16

FROZEN COCKTAILS

**PIÑA COLADA**   
Pineapple, Crème de Coconut,  
Silver Rum +5 Coconut Rum +6  
10

ZERO PROOF


Non-Alcoholic  
**NOLI 75**   
Ritual Zero Proof Gin, Lavender, Lemon,  
Noli South Citrus Butterfly Jasmine Kombucha  
12


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

**AMARO SOUR**   
Amaro Averna, Amaro Di Angostura,  
Bourbon, Lemon  
16

**SHERRY COBBLER**   
Amontillado Sherry, Orange  
15

**CAIPIRINHA**   
Leblon Cachaca, Lime, Simple  
15

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, Assorted Flavors (N/A) 10

IMPORT

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



## DESSERT

LIFE IS SWEET.

### JAPANESE SHAVED ICE

Ask your server for the Seasonal Flavors

9

### BREAD PUDDING

Peanut Butter Sticky Toffee Sauce, Peanuts

9

### TIRAMISU PANNA COTTA

Lady Finger Crumble, Espresso Sauce

9

### ICE CREAM PORTOFINO

Blondie, Strawberries, Pizzelle, Oat Crumble

9

### BLUEBERRY HAND PIE

Chantilly

9

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

Black Forest Sauce, Chantilly

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