

RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡
 Spicy Cocktail, Red Wine Vinegar Mignonette, Cucumber Mignonette, Buttered Saltines, Lemon

19 1/2 DOZ 38 1 DOZ

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

YELLOWFIN TUNA TARTARE ‡ GF
 Pickled Onion, Jalapeño, 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

APPETIZERS

VG GF

SPRING ONION BISQUE
 Crispy Shallots, Chive Soubise
 12

SMOKED TUNA DIP
 Hot Buttered Saltines
 14

VG

WARM CHEDDAR BISCUITS
 Thyme, Creole Butter
 11

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

SANDWICHES

BLACKENED GULF FISH
 Arugula, Tartar Sauce, Brioche Bun
 20

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

FRIED SOFT SHELL CRAB
 Green Apple Kimchi, Garlic Aioli, Brioche Bun
 26

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
- Hushpuppies VG

SALADS

GF

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

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

V GF

CHARRED AVOCADO
 Asparagus, Citrus Supremes, Golden Beets, Pistachio, Baby Greens, White Balsamic
 16

GF

GREEN PAPAYA
 Green Beans, Preserved Tomato, Pickled Peanuts, Pickled Red Onion, Som Tam
 14

Add Chicken 10 Shrimp 12 Fish 15 Tofu 8

LAND

SHORT RIB TARTINE
 Chimichurri, Local Mushrooms, Pickled Onions, Sourdough
 25

FARM

MUSHROOM FRIED RICE
 Green Apple Kimchi, Pickled Peanuts, Benne Seeds, Scallions
 17

SEA

SOUTHERN FRIED FISH
 Chow Chow Coleslaw, Hushpuppies, Chow Chow Tarter Sauce
 25

* 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	15
RIESLING	2020	Weingut Josef Leitz 'Dragostone'	Mosel, Germany	13
CHARDONNAY	2020	Presqu'ile	Santa Barbara County, CA	16
CHARDONNAY	2020	Freemark Abbey	Napa Valley, CA	22
ROSÉ	2020	Chateau de Trinqueddel	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 Passifruit Liqueur, Turmeric,
Black Tea, Lemon
16

FROZEN COCKTAILS

ROTATING FLAVORS 
16
Non-Alcoholic
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

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

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