


RAW BAR		CHILLED SEAFOOD ‡ TOWER
<div>GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Satsuma Mignonette, Buttered Saltines, Lemon</div> <div>191/2 DOZ381 DOZ</div> <div>WEST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Vinegar Mignonette, Satsuma Mignonette, Buttered Saltines, Lemon</div> <div>MKT</div>		<div></div> <div>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.</div> <div>135</div>
<div>YELLOWFIN TUNA YUBIKI ‡ (GF) Charred Shishito Salad, Yuzu Kosho, Lemongrass, Ginger, Radish</div> <div>25</div>	<div>CEVICHE DEL DIA ‡ (GF) Aji Amarillo Leche de Tigre, Onion, Citrus, Sweet Potato, Crispy Corn, Olive Oil, Sea Salt</div> <div>19</div>	<div>SMOKED SHRIMP SALAD (GF) Tomato Vinaigrette, Cucumber, Avocado, Jicama</div> <div>19</div>

APPETIZERS		SANDWICHES
<div>WARM CHEDDAR (VG) BISCUITS Salted Cane Syrup Butter</div> <div>14</div>	<div>SMOKED TUNA DIP Pickled Red Onion, Crispy Shallots, Hot Buttered Saltines</div> <div>14</div>	<div>BLACKENED GULF FISH Arugula, Tartar Sauce, Brioche Bun</div> <div>20</div>
<div>— ROASTED CARROT HUMMUS — (VG) Crudit�, Pumpkin Seed Clusters, Herbed Almonds, Olives, Grilled Bread</div> <div>19</div>	<div>— WHIPPED FETA — (VG) Herbed Valencia Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread</div> <div>16</div>	<div>CTZN DOUBLE STACK B&B Pickles, Choice of Cheese, Secret Sauce, Brioche Bun</div> <div>18</div>
<div>SOUP & SALAD</div>		<div>FRIED GREEN TOMATO BLT Panko Breaded Green Tomatos, Bibb Lettuce, Thick Cut Nueske’s Bacon, Remoulade, Sunny Egg, Griddled Sourdough</div> <div>18</div>
<div>MUSHROOM BRANDY (VG) BISQUE Crispy Mushrooms, Focaccia Croutons, Espelette</div> <div>13</div>	<div>THE WEDGE (GF) Bellamy Blue, Preserved Tomato, Benton’s Bacon, Benne Seed, Green Goddess Dressing</div> <div>16</div>	<div>BEER BATTERED FRIED FISH TACOS Beer Battered Red Snapper, Criolla Salad, Chipotle Lime Aioli, Corn Tortilla</div> <div>20</div>
<div>* CHOPPED ROMAINE HEARTS * Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar</div> <div>14</div>	<div>CHARRED AVOCADO (V) (GF) Roasted Root Vegetable, Garden Greens, Pumpkin Seed Clusters, Coconut Lime Vinaigrette</div> <div>16</div>	<div>SIDES 11</div>
<div>Add Chicken 11 Shrimp 12 Fish 15</div>		<div>Mac and Cheese (VG)</div> <div>Seasoned Waffle Fries (V)</div> <div>Late Season Cucumber Salad (V) (GF)</div> <div>Bacon Leek Potato Salad</div> <div>Fruit Salad (V) (GF)</div> <div>Chow Chow Coleslaw (VG)</div> <div>Pork Collard Greens (GF)</div>

CITIZEN SPECIALTIES	
<div>— SHRIMP & GRITS — (GF) Smoked Pork Sausage, Stone Ground Grits, Shrimp Jus, Preserved Tomato</div> <div>27</div>	<div>CHICKEN POT PIE Celery, Carrots, Onions, Peas, Mushrooms, Chicken Jus, Flaky Pie Crust, Baby Greens</div> <div>19</div>

* Citizen Classics
— Signature Dishes

(VG) VEGETARIAN (V) VEGAN

(GF) GLUTEN FREE

‡ CONTAINS RAW SEAFOOD

COCKTAILS		BEER	
<div><div>HONEYMOON SUITE</div><div></div><div>Vodka, Gin, St. Germaine, Cucumber, Lime</div><div>Bright, Fresh, Floral</div></div>	18	<div><div>DRAFT</div><div>German Lager, Oyster City Tates Helles 5%</div><div>9</div></div> <div><div>IPA, Central 28 Show Pigeon 6.7%</div><div>8</div></div> <div><div>NE IPA, 3rd Planet Dank Side of the Moon 7.5%</div><div>9</div></div> <div><div>Brown Ale, Oyster City Hooter Brown 8.5%</div><div>8</div></div> <div><div>Rotating Selection</div><div>MKT</div></div>	
	16		
	16	<div><div>IMPORT</div><div>Mexican Lager, Modelo Especial 4.4%</div><div>6</div></div> <div><div>Belgium Pilsner, Stella Artois 5.2%</div><div>6</div></div> <div><div>Euro Pale Lager, Beck’s (N/A)</div><div>6</div></div>	
	16		
	18	<div><div>DOMESTIC</div><div>Pale Ale, Grayton 5.6%</div><div>6</div></div> <div><div>American Lager, Coors Banquet 5%</div><div>6</div></div> <div><div>D IPA, Idyll Hounds Divide and Conch’r 8%</div><div>6</div></div> <div><div>Amber Ale, Fairhope 5.9%</div><div>6</div></div> <div><div>Brown Ale, Back 40 Truck Stop Honey 6%</div><div>6</div></div> <div><div>American Pilsner, Miller Lite 4.2%</div><div>5</div></div> <div><div>Pale Ale, Oyster City Mangrove 8.2%</div><div>6</div></div> <div><div>Kombucha, Noli South, Assorted Flavors (N/A)</div><div>10</div></div>	
	16		
	17		
	19		
	18		
	17		
<div><div>FROZEN COCKTAIL</div><div></div><div>Rotating Seasonal Selections</div></div>	16		
		ZERO PROOF	
		<div><div>SATURN</div><div></div><div>Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit</div></div>	12
		<div><div>PLACEBO</div><div></div><div>Ritual Zero Proof Tequila, Ginger, Honey, Lemon, Pineapple</div></div>	14
		<div><div>FROZEN N/A</div><div></div><div>Rotating Seasonal Selection</div></div>	10
		JAPANESE SHAVED ICE	
		<div><div>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.</div></div>	

WINES BY THE GLASS				
WINE/VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS
CAVA	N/V	Mercat, Brut	Barcelona, Spain	13
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rose Brut	Alsace, France	20
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	2021	Matanzas Creek	Sonoma County, CA	15
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT
RIESLING	2021	Weingut Josef Leitz ‘Dragonstone’	Mosel, Germany	13
CHARDONNAY	2020	Presqu’ile	Santa Barbara County, CA	16
CHARDONNAY	2020	Freemark Abbey	Napa Valley, CA	22
ROSÉ	2021	Lucy by Pisoni	Santa Lucia Highlands, CA	16
PINOT NOIR	2019	Argyle	Willamette Valley, OR	18
MALBEC	2019	Lamadrid, Single Vineyard	Agrelo, Mendoza, Argentina	12
CABERNET SAUVIGNON	2019	Turnbull	Napa Valley, CA	27
CABERNET SAUVIGNON	2020	One Stone	Paso Robles, CA	16
RED BLEND	2019	L’École No. 41 ‘French Town’	Columbia Valley, WA	18
FEATURED RED	MKT	Rotating Selection	Rotating Region	MKT