

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

APPETIZERS

— CALABRIAN SHRIMP — Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20	BEEF SHORT RIB BAO Hoisin, Pickled Cucumber, Benne Seed, Steamed Bun 23	— WHIPPED FETA — (VG) Herbed Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16
WARM CHEDDAR BISCUITS (VG) Salted Cane Syrup Butter 14	CHARRED GRILLED OYSTERS Roasted Garlic Herb Butter, Pecorino Romano, Hot Buttered Saltines 22/44	SMOKED TUNA DIP Pickled Red Onion, Crispy Shallots, Hot Buttered Saltines 14

SOUP & SALAD	
MUSHROOM BRANDY (VG) BISQUE Crispy Mushrooms, Focaccia Croutons, Espelette 13	CHARRED AVOCADO (V) (GF) Roasted Vegetables, Garden Greens, Pumpkin Seed Clusters, Coconut Lime Vinaigrette 16
* CHOPPED ROMAINE HEARTS * Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar Dressing 14	THE WEDGE (GF) Bellamy Blue, Preserved Tomato, Bacon Lardons, Benne Seed, Green Goddess Dressing 16

LAND	FARM
SMOKED BEEF SHORT RIB Brown Butter Sage Grits, Apple Bourbon Demi Glacé, Baby Greens 41	— BUTTERNUT SQUASH — (V) (GF) Coconut Curry, Crispy Chick Peas, Cilantro, Pomegranate, Red Onion, Crispy Garlic 28
* 8OZ FILET OF BEEF * (GF) Potato Latke, Sauce Au Poivre, Preserved Tomatoes, Baby Greens 59	GRIDDLED PUPUSAS (VG) Black Bean Purée, Mozarella, Cilantro, Salsa Rosa, Curtido 27
COMFREY FARMS DOUBLE CUT PORK CHOP Yukom Gold Potato Purée, Charred Cabbage Slaw, Mustard Beer Sauce 39	* ROASTED CARROT HUMMUS * (VG) Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives Grilled Bread 26

PASTA	
RADIATORE BOLOGNESE Veal, Beef, Pork, Tomato, Red Wine, Demi Glace, Pecorino, Basil 34	SWEET POTATO AGNOLOTTI (VG) Smoked Pecorino Cream, Ricotta, Crispy Sage, Toasted Hazelnuts 32

SEAFOOD SPECIALTIES
GULF SHRIMP ÉTOUFÉE Tasso Ham, Jasmine Rice, Scallions 34
ROASTED CIOPPINO Swordfish, Red Snapper, Gulf Shrimp, Mussels, Aqua Pazza, Fennel, Focaccia 48
SEA - À LA CARTE
WOOD GRILLED SWORDFISH (GF) Red Curry Glaze, Crispy Garlic, Scallion Salad 37
ROASTED RED SNAPPER (GF) Sauce Aji Amarillo, Criolla Salad 39
SIDES 11
Mac and Cheese (VG) Potato Purée (VG) (GF) Brown Butter Sage Grits (VG) (GF) Bacon Braised Butter Beans (GF) Hearth Grilled Asparagus (V) (GF) Pork Collard Greens (GF) Butternut Squash (VG) Late Season Cucumber Salad (V) (GF)

* Citizen Classics	— Signature Dishes	(GF) GLUTEN FREE	(VG) VEGETARIAN	(V) VEGAN	‡ CONTAINS RAW SEAFOOD
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DRINKS				"THERE'S A LOT OF LIQUOR," I AGREED. E. HEMINGWAY	
COCKTAILS				BEER	
HONEYMOON SUITE Vodka, Gin, St. Germaine, Cucumber, Lime Bright, Fresh, Floral 18		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 Brown Ale, Oyster City Hooter Brown 8.5%8 Rotating SelectionMKT IMPORT Mexican Lager, Modelo Especial 4.4%6 Belgium Pilsner, Stella Artois 5.2%6 Euro Pale Lager, Beck's (N/A)6 DOMESTIC Pale Ale, Grayton 5.6%6 American Lager, Coors Banquet 5%6 D IPA, 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			
SUNSHINY DAY Gin, Grapefruit Cordial, Ginger, Sparkling Wine Bright, Bubbly, Gingerly 16					
LUCE DEL SOLE Aperol, Contratto Aperitif, Bianco Vermouth, Orange Juice Refreshing, Dry, Crushable, Low ABV 16					
GATES OF RAPTURE Coriander Infused Rainwater Madeira, Benedictine, Black Pepper, Lime Citrusy, Nutty, Fall Spiced Low ABV 16					
SAMPHIRE MARTINI Sea Bean Infused Nautical Gin, Lillet, Dry Vermouth, Sea Bean Brine Boozy, Botanical, Savory 18					
PASSIONFRUIT SMASH Bourbon, Passionfruit, Lemon, Mint Tropical, Tart, Minty 16					
CURE Tequila, Ginger, Honey, Lemon, Pineapple Amaro Warming, Comforting, Citrusy, Gingerly 17					
BIRD OF PARADISE House Rum Blend, Campari, Contratto, Strawberry, Pineapple, Lemon Tropical, Balanced Sweet, Fruity, Dry 19					
MANHATTAN NERO Rye Whiskey, Averna, Montenegro, Orange Bitters Boozy, Bold, Luxurious 18					
HOW BOUT THEM APPLES Graham Cracker Washed Vodka, Spiced Apple, Lemon, Lime, Whipped Sweet Cream Sweet, Tart, Apple Cobbler Spiced 17					
FROZEN COCKTAIL Rotating Seasonal Selections 16					
				ZERO PROOF	
				SATURN Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit12	
				PLACEBO Ritual Zero Proof Tequila, Ginger, Honey, Lemon, Pineapple14	
				FROZEN N/A Rotating Seasonal Selection10	
				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.	
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
@THECITIZENALYS		CITIZENALYS.COM		+1 850 909 0702	
CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS					