

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	SHORT RIB ARANCINI Crispy Fried Risotto, Roasted Tomato Jus, Fennel, Parmesan 18	— 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 Garlic, Lemon, Chilies, Scallions, Parmesan 22/44	SMOKED TUNA DIP Pickled Red Onion, Crispy Shallots, Hot Buttered Saltines 14

SOUP & SALAD		SEAFOOD SPECIALTIES
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	GULF SHRIMP ÉTOUFÉE Tasso Ham, Jasmine Rice, Scallions 34
* 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	ROASTED CIOPPINO Swordfish, Red Snapper, Gulf Shrimp, Mussels, Aqua Pazza, Fennel, Focaccia 48
LAND	FARM	SEA - À LA CARTE
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	WOOD GRILLED SWORDFISH (GF) Red Curry Glaze, Crispy Garlic, Scallion Salad 37
* 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	ROASTED RED SNAPPER (GF) Sauce Aji Amarillo, Criolla Salad 39
COMFREY FARMS PORK SCHNITZEL Potato Purée, Mustard Cream Sauce, Baby Greens 39	* ROASTED CARROT HUMMUS * (VG) Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives Grilled Bread 26	
PASTA		SIDES 11
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	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)

DRINKS



"THERE'S A LOT OF LIQUOR," I AGREED.
E. HEMINGWAY

COCKTAILS

HONEYMOON SUITE



Vodka, Gin, St. Germaine, Cucumber, Lime

Bright, Fresh, Floral

18

SUNSHINY DAY



Gin, Grapefruit Cordial, Ginger, Sparkling Wine

Bright, Bubbly, Gingery

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, Gingery

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

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

American Pilsner, Miller Lite 4.2%5

Pale Ale, Oyster City Mangrove 8.2%6

Kombucha, Noli South, Assorted Flavors (N/A)10

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

25

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

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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