



RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette,
Blackberry Shrub Mignonette, Buttered Saltines, Lemon

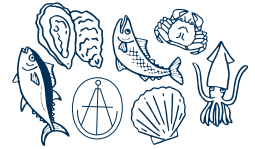
19 1/2 DOZ

38 1 DOZ

WEST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette,
Blackberry Shrub 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

TUNA TARTARE ‡ (GF)

Chili Threads, Scallion, Benne,
Mochi Crackers
22

COBIA CRUDO ‡ (GF)

Passion Fruit Leche De Tigre, Red Onion,
Lemon, Olive Oil
20

OAXACAN (GF)

SHRIMP COCKTAIL
Avocado, Red Onion,
Chamoy
19

APPETIZERS

— CALABRIAN SHRIMP —

Calabrian Chilies, Crispy Shallots,
Fresh Herbs, Focaccia
20

PIMENTO CHEESE (VG)

Pickles, Hot Buttered Saltines
14

— WHIPPED FETA — (VG)

Herbed Valencia Almonds, Espelette,
Orange Blossom Honey, Grilled Naan Bread
16

* ROASTED CARROT HUMMUS * (VG)

Crudit , Pumpkin Seed Clusters,
Herbed Almonds, Olives,
Grilled Bread
26

TOMATO CUCUMBER GAZPACHO (V)

Focaccia Croutons, Herb Oil
13

SMOKED TUNA DIP

Pickled Onion, Crispy Shallots,
Hot Buttered Saltines
15

SALADS

* THE WEDGE * (GF)

Bellamy Blue Cheese, Preserved Tomato,
Benton's Bacon, Benne Seed,
Green Goddess Dressing
10/16

CHARRED AVOCADO (V) (GF)

Tomato, Garden Blend Greens, Pepitas,
Sweet Corn Vinaigrette, Espelette
10/16

* CHOPPED ROMAINE HEARTS *

Anchovy Bread Crumbs,
Parmesan Reggiano, Classic Caesar Dressing
9/14

Add Chicken 11, Shrimp 12, Fish 18

SANDWICHES

CITIZEN DOUBLE STACK

Choice of Cheese, Secret Sauce,
Brioche Bun, Angry Cucs
20

CRAB CAKE

Lettuce, Preserved Tomato,
Lemon Basil Aioli
32

B.L.T

Nueskies Bacon, Lettuce,
Local Tomato, Griddled Sourdough
19

PASTRAMI

Swiss Cheese, Whole Grain Mustard Aioli,
Griddled Sourdough, Angry Cucs
23

FRIED FISH

Tartar Sauce, Lettuce, Tomato,
Brioche Bun
20

JERK CHICKEN

Marinated Grilled Chicken, Lettuce,
Carolina Demi, Preserved Tomato, Aioli,
Brioche Bun
19

SIDES 12

Waffle Fries (GF)

Fruit Salad (V) (GF)

Mixed Garden Green Salad (V) (GF)

Bacon Leek Potato Salad (GF)

Late Season Cucumber Salad (V) (GF)

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

‡ CONTAINS RAW SEAFOOD

* Citizen Classics

— Signature Dishes



COCKTAILS

SIESTA AND SUNSHINE	18
Grapefruit Aperitif, Aperol, Rose Rosolio, Grapefruit Cordial, Cava Crisp, Refreshing, Floral, Bubbly	
PIMM'S ROYALE	17
Pimm's No. 1, Ginger, Cucumber, Lemon, Sparkling Wine Refreshing, Herbal, Ginger Spiced, Bubbly	
FLEUR DE VIE	17
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Citrusy, Refreshing	
PERUVIAN PALOMA	16
Pisco, Crème De Pêche, Grapefruit Cordial, Lemon, Grapefruit Bitters Citrusy, Fruity, Vibrant	
CURIOUS BIRD	17
Cachaça, Coconut Rum, Falernum, Ling Hing Mui, Lime, Mint, Angostura Bitters Complex, Bright, Tart, Ever So Slightly Salty	
SOUTHERN POLYNESIAN	18
Honeysuckle Vodka, Passion Fruit Liqueur, Ling Hing Mui, Lemon, Shaved Pineapple Ice Bright, Tart, Tropical	
MORADA COLADA	17
Campeño Silver Rum, Ube Infused Coconut Cream, Pineapple Tropical, Decadent, Beachy	
OAXACA OLD FASHIONED	21
Anejo Tequila, Mezcal, Agave, Angostura Bitters, Grapefruit Bitters Boozy, Smokey, Sexy	
MARE TONICA	17
Gin Mare, Rosemary & Thyme Infused Bianco Vermouth, Mediterranean Tonic Bubbly, Aromatic, Refreshing	
TROPIC SOUR	18
Tequila Blanco, Orange Curacao, Cappelletti, Pineapple, Lime Tropical, Dry, Velvety	
MARGARITA VERDE	18
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime, Sugar Spicy, Tart, Herbaceous	
THE FRENCHMAN	17
Bourbon, Rye, French Vermouth, Campari, Peychoud's Bitters, Chartreuse Spritz Boozy, Aromatic, Sophisticated	
ISLA SWIZZLE	17
Lime Vodka, Falernum, Mint, Lime Bright, Minty, Citrusy, Refreshing	
FROZEN COCKTAIL	16
Rotating Seasonal Selections	

BEER

DRAFT

German Lager, Oyster City, Tates Helles 5%	9
Pale Ale, Oyster City, Mangrove 8.2%	9
NE IPA, 3rd Planet Dank Side of the Moon 7.5%	10
Italian Pilsner, Back Forty Beer Co. 5.5%	13
Rotating Selection	MKT

IMPORT

Mexican Lager, Modelo Especial) 4.4%	7
Belgium Pilsner, Stella Artois 5.2%	6
Euro Pale Lager, Beck's (N/A)	6

DOMESTIC

American Lager, Coors Banquet 5%	6
DbI IPA, Toppling Goliath, King Sue (16oz) 7.8%	14
Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5%	6
Amber Ale, Fairhope 5.9%	6
American Pilsner, Miller Lite 4.2%	5
Kombucha, Noli South, Rotating Flavors (N/A)	10

ZERO PROOF

SATURN	12
Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit	
GREEN DAISY	13
Ritual Zero Proof Tequila, Avocado, Sugar, Lime	
FROZEN N/A	10
Rotating Seasonal Selection	

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.

DRINKS

FOUNTAIN

Coke	3
Diet Coke	3
Coke Zero	3
Sprite	3
Mr. Pibb	3
Barq's Root Beer	3

RISHI HOT TEA

Chamomile Medley	4
Earl Grey	4
English Breakfast	4
Guayusa Cacao	4
Jade Cloud Green	4
Turmeric Ginger	4

COFFEE AND TEA

Blues Skies French Press Coffee	8
Amavida Cold Brew Coffee	5
Unsweet Tea	4
Amavida Iced Sweet Tea	4
Chai Latte	5