



RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, House Hot Sauce, Mignonette,
Satsuma Basil Mignonette, Buttered Saltines, Lemon

19 1/2 DOZ 38 1 DOZ

WEST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, House Hot Sauce, Mignonette,
Satsuma Basil 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

ROCK SHRIMP SALAD (GF)

Maldon Salt, Celery, Lemon,
Olive Oil, Chive

19

COBIA CRUDO ‡ (GF)

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

19

TUNA CRUDO ‡ (GF)

Pickled Fennel, Chili,
Olive Oil, Sea Salt

23

APPETIZERS

SALADS

*** WARM ANGEL * (VG)**

BISCUIT

Seasonal Jam, Salted Butter

11

— WHIPPED FETA — (VG)

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

15

*** THE WEDGE * (GF)**

Bellamy Blue Cheese, Preserved Tomato,
Nueske's Bacon, Benne Seed,
Green Goddess Dressing

10/16

SEAFOOD GUMBO

Shrimp, Crab, Smoked Sausage,
Jasmine Rice, Scallions

14/28

— 30A BEIGNETS — (VG)

Powdered Sugar

12

CHARRED AVOCADO (V) (GF)

Mushrooms, Garden Blend Greens, Quinoa,
Hazelnut, Sherry Vinaigrette, Espelette

10/16

Add Chicken 11, Shrimp 12, Fish 18

ENTRÉES

CITIZEN BREAKFAST

Farm Eggs, Bacon,
Home Fries, Angel Biscuit

19

SPINACH RICOTTA QUICHE

Croissant Crust, Hollandaise,
Garden Green Salad

19

NUESKE'S BLT

Lettuce, Local Tomato, Sunny Side Up Egg,
Sourdough, Garden Greens Salad

19

— WOOD GRILLED —

SHRIMP CREOLE

Stone Ground Grits,
Roasted Tomato Jus, Scallions

29

CHILAQUILES (VG)

Green Tomato Salsa Verde,
Field Peas, Avocado, Black Beans,
Sunny Side Up Eggs, Feta Cheese

19

*** EGGS BENEDICT ***

Nueske's Ham, Angel Biscuit, Hollandaise

19

**CHICKEN FRIED
PORK CHOP**

Comfrey Farm's Pork, Sawmill Gravy,
Farm Eggs, Home Fries, Chili Crunch

29

CHOCOLATE CROISSANT (VG)

FRENCH TOAST

Toasted Pecans, Whipped Cream,
Cane Syrup Brandy Sauce

19

SIDES 12

Nueske's Bacon (GF)

Cheese Grits (VG)

Home Fried Potatoes (VG)

Fruit Salad (V) (GF)

Waffle Fries (VG)

Bacon Leek Potato Salad (VG)

Mixed Garden Green Salad (V) (GF)

Late Season Cucumber Salad (V) (GF)

FRIED FISH SANDWICH

Tartar Sauce, Lettuce, Tomato,
Brioche Bun

20

CITIZEN BRUNCH BURGER

Sunny Side Up Egg, Bacon, Choice of Cheese,
Secret Sauce, Home Fries

23

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

‡ CONTAINS RAW SEAFOOD

* Citizen Classics

— Signature Dishes



COCKTAILS

CURE 	17
Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing	
ISLA SWIZZLE 	17
Lime Infused Vodka, Falernum, Lime Juice, Mint Syrup Bright, Minty, Citrusy, Refreshing	
FRONTIER OLD FASHIONED 	17
Bacon Bourbon, Demerara, Molasses Bitters, Orange Bitters Rich, Smoky, Savory	
DELTA HARVEST 	18
Wonderbird Gin, Spiced Pear Liqueur, Ginger, Lemon Fall Spiced, Vibrant, Refreshing	
JAPANESE MOKA 	18
30A Bourbon Cream, Caffé Moka, Suntory Toki, Vanilla, Shaved Cold Brew Ice Decadent, Rich, Rejuvenating	
OAXACA OLD FASHIONED 	21
Anejo Tequila, Mezcal, Agave, Angostura Bitters, Grapefruit Bitters Boozy, Smoky, Sexy	
KINGSTON NEGRONI 	20
House Rum Blend, Coconut Campari, Torino Vermouth, Allspice Dram Rich, Complex, Luxurious	
SCOTCH BONNET 	17
Chai Infused Scotch, Drambuie, Hot Honey, Lemon Citrusy, Spiced, Refreshing	
FLEUR DE VIE 	17
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	
MARGARITA VERDE 	18
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	
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
Dbl 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

ZERO PROOF

PLACEBO 	12
Ritual Zero Proof Tequila, Lemon, Ginger, Honey, Pineapple	
GREEN DAISY 	13
Ritual Zero Proof Tequila, Avocado, Sugar, Lime	
FROZEN N/A 	10
Rotating Seasonal Selection	
SPARKLING REISLING 	12
Weingut Dr. Fischer, Mosel, Germany	

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