



RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette,
Satsuma Basil Mignonette, Buttered Saltines, Lemon

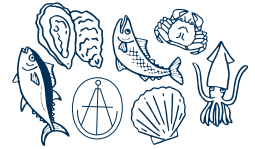
19 1/2 DOZ

38 1 DOZ

WEST COAST OYSTERS ON THE HALF SHELL ‡

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

20

TUNA CRUDO ‡ (GF)

Pickled Fennel, Chili,
Olive Oil, Sea Salt

23

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

FRENCH ONION SOUP

Fonville Po'Boy Bread, Gruy re, Challerhocker

18

SMOKED TUNA DIP

Pickled Onion, Crispy Shallots,
Hot Buttered Saltines

15

SALADS

& SANDWICHES

* THE WEDGE * (GF)

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

10/16

CHARRED AVOCADO (V) (GF)

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

10/16

* CHOPPED ROMAINE HEARTS *

Anchovy Bread Crumbs,
Parmesan Reggiano, Classic Caesar Dressing

9/14

Add Chicken 11, Shrimp 12, Fish 18

CITIZEN DOUBLE STACK

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

20

CRAB CAKE

Lettuce, Preserved Tomato,
Lemon Basil Aioli

32

FRIED FISH

Tartar Sauce, Lettuce, Tomato,
Brioche Bun

20

B.L.T

Nueskies Bacon, Lettuce,
Local Tomato, Griddled Sourdough

19

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)

Pork Collard Greens (GF)

Late Season Cucumber Salad (V) (GF)

(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, Invigorating	
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