

RAW BAR		CHILLED SEAFOOD ‡ TOWER
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 Vinegar Mignonette, Blackberry Shrub 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
TUNA TARTARE ‡^{GF} Chili Threads, Scallion, Benne, Rice 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	✱ BROILED BLUE CRAB CAKE ✱ Spring Pea Puree, Lemon Basil Aioli, Herb Salad 29	— WHIPPED FETA —^{VG} Herbed Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16
WARM CHEDDAR BISCUITS^{VG} Salted Cane Syrup Butter 14	SMOKED TUNA DIP Pickled Onion, Crispy Shallots, Hot Buttered Saltines 15	

SOUP & SALAD		PASTA
TOMATO CUCUMBER GAZPACHO^V Focaccia Croutons, Herb Oil 13	CHARRED AVOCADO^V^{GF} Tomato, Garden Blend Greens, Pepitas, Satsuma Shrub, Espelette 10/16	— BUCATINI AMATRICIANA — Local Tomato, Guanciale, Pecorino, Basil 32
✱ CHOPPED ROMAINE HEARTS ✱ Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar Dressing 9/14	THE WEDGE^{GF} Blue Cheese, Preserved Tomato, Bacon Lardons, Benne Seed, Green Goddess Dressing 10/16	BLACK PEPPER LINGUINE Parmesan Brodo, Anchovy Breadcrumbs, Basil 31
LAND	FARM	SEA - À LA CARTE
JOYCE FARMS^{GF} CHICKEN SHAWARMA Turmeric Rice, Yard Egg, Red Onion, Cilantro, Tzatziki 38	SMOKED EGGPLANT UNAGI^V^{GF} Mushroom, Kombu, Scallion, Benne Seeds, Jasmine Rice 29	ROASTED^{GF} GULF SNAPPER Buttered Corn Stock, Bacon Fennel Salad 42
✱ 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	GRILLED COBIA^{GF} Cebollitas Jus, Herb Salad 41
BEEF		SIDES 11
BRAISED BEEF SHORT RIB Corn Maque Choux, Cornbread Crumble, Carolina Demi-Glace 41	FILET MIGNON^{GF} C.A.B Potato Purée and choice of sauce: Au Poivre, Bordelaise, Chimichurri 59	Mac and Cheese^{VG} Potato Purée^{VG}^{GF} Stone Ground Grits^{VG}^{GF} Corn Maque Choux^{GF} 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			
FLEUR DE VIE 		17	DRAFT			
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender			German Lager, Oyster City, Tates Helles 5%			9
Floral, Citrusy, Refreshing			Pale Ale, Oyster City, Mangrove 8.2%			9
PERUVIAN PALOMA 		16	NE IPA, 3rd Planet Dank Side of the Moon 7.5%			10
Pisco, Crème De Pêche, Grapefruit Cordial, Lemon, Grapefruit Bitters			Italian Pilsner, Back Forty Beer Co. 5.5%			13
Fruity, Citrusy, Vibrant			Rotating Selection			MKT
CURIOUS BIRD 		17	IMPORT			
Cachaça, Coconut Rum, Falernum, Li Hing Mui, Lime, Mint,			Mexican Lager, Modelo Especial 4.4%			7
Angostura Bitters			Belgium Pilsner, Stella Artois 5.2%			6
Complex, Bright, Tart, Ever So Slightly Salty			Euro Pale Lager, Beck's (N/A)			6
MORADA COLADA 		17	DOMESTIC			
Campensino Silver Rum, Ube Infused Coconut Cream, Pineapple Juice			American Lager, Coors Banquet 5%			6
Tropical, Decadent, Beachy			DbI IPA, Toppling Goliath, King Sue (16oz) 7.8%			14
SOUTHERN POLYNESIAN 		18	Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5%			6
Honeysuckle Vodka, Passion Fruit Liqueur, Li Hing Mui, Lemon,			Amber Ale, Fairhope 5.9%			6
Shaved Pineapple Ice			American Pilsner, Miller Lite 4.2%			5
Bright, Tart, Tropical			Kombucha, Noli South, Rotating Flavors (N/A)			10
OAXACA OLD FASHIONED 		21	ZERO PROOF			
Anejo Tequila, Mezcal, Agave, Angostura Bitters, Grapefruit Bitters			SATURN 			12
Boozy, Smokey, Sexy			Ritual Zero Proof Gin, Lemon, Orgeat, Passionfruit			
MARE TONICA 		17	GREEN DAISY 			13
Gin Mare, Rosemary & Thyme Infused Bianco Vermouth,			Ritual Zero Proof Tequila, Avocado, Sugar, Lime			
Mediterranean Tonic			FROZEN N/A 			10
Bubbly, Aromatic, Refreshing			JAPANESE SHAVED ICE			
TROPIC SOUR 		18	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.			
Tequila, Orange Curacao, Cappelletti, Pineapple Juice, Lime Juice						
Tropical, Dry, Velvety						
MARGARITA VERDE 		18				
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime						
Spicy, Tart, Herbaceous						
THE FRENCHMAN 		17				
Bourbon, Rye, French Vermouth, Campari, Sugar, Peychoud's Bitters,						
Chartreuse Spritz						
Boozy, Aromatic, Sophisticated						
ISLA SWIZZLE 		17				
Lime Infused Vodka, Falernum, Lime Juice, Mint Syrup						
Bright, Minty, Citrusy, Refreshing						
FROZEN COCKTAIL 		16				
Rotating Seasonal Selections						
WINES BY THE GLASS						
WINE/VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS		
CAVA	N/V	Mercat, Brut	Barcelona, Spain	14		
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rose Brut	Alsace, France	20		
VERMENTINO	2021	Vigne Surrau 'Limizzani'	Vermentino di Gallura, Sardinia, Italy	12		
PINOT GRIGIO	2021	Tiefenbrunner	Trentino-Alto Adige, Italy	12		
SAUVIGNON BLANC	2022	Matanzas Creek	Sonoma County, CA	15		
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT		
RIESLING	2021	Weingut Josef Leitz 'Dragonstone'	Mosel, Germany	13		
CHARDONNAY	2021	Novellum	Roussillon, FR	16		
CHARDONNAY	2021	Freemark Abbey	Napa Valley, CA	25		
ROSÉ	2021	Portal da Calçada	Vinho Verde, Portugal	15		
NEGROAMARO	2021	Li Veli, 'Passamante'	Salice Salentino, Puglia, Italy	15		
PINOT NOIR	2021	Argyle	Willamette Valley, OR	18		
CABERNET SAUVIGNON	2020	Turnbull	Napa Valley, CA	27		
CABERNET SAUVIGNON	2020	One Stone	Paso Robles, CA	16		
RED BLEND	2021	L'École No. 41 'French Town'	Columbia Valley, WA	18		
@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						