



**GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡**

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

**SMOKED SHRIMP SALAD (GF)**

Ginger, Jalapeño, Celery,  
Scallion, Butter Aioli,  
Candied Lemon

19

**RED SNAPPER CEVICHE ‡**

Pickled Hot Pepper,  
Pineapple Mint Sabayon,  
Cucumber, Puffed Rice

19

**SMOKED TUNA DIP**

Pickled Onion,  
Crispy Shallots,  
Hot Buttered Saltines

17

**YELLOWFIN TUNA ‡ (GF)**

Charred Sweet Chili,  
Mezcal, Leche de Tigre,  
Red Onion, Scallian Salad

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)**

Red Onion, Garden Greens, Pepitas,  
Cilantro, Lime Shrub

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, Nueske's Bacon, 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, Bacon Lardons,  
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

**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

**SIDES 12**

Nueske's Bacon (GF)

Cheese Grits (VG)

Home Fried Potatoes (VG)

Fruit Salad (V) (GF)

Waffle Fries (VG)

Bacon Leek Potato Salad

Mixed Garden Green Salad (V) (GF)

Cucumber Salad (V) (GF)

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

‡ CONTAINS RAW SEAFOOD

\* Citizen Classics

— Signature Dishes



**COCKTAILS**

<b>SIESTA AND SUNSHINE</b> 	<b>18</b>
Grapefruit Aperitif, Aperol, Italicus Rosolio, Grapefruit Cordial, Cava Crisp, Floral, Bubbly	
<b>BALI DAIQUIRI</b> 	<b>18</b>
Batavia Arrack, Lemongrass, Bali Mix, Lime Exotic, Tropical, Crushable	
<b>TROPIC SOUR #3</b> 	<b>18</b>
Mezcal, Aperol, Suze, Li Hing Mui, Lemon Smoky, Fruity, Slightly Bitter	
<b>LAND LOCH' D</b> 	<b>22</b>
Pineapple Whisky, Overproof Rum, Orange Curaçao, Banana, Orange Bitters Boozy, Juicy, Lush	
<b>SUNSET SWIZZLE</b> 	<b>17</b>
Vodka, Passionfruit, Vanilla, Mint, Lime, Angostura Bitters Fresh, Bright, Tart	
<b>SPRING TEA</b> 	<b>18</b>
Vodka, 30A Limoncello, Shaved Green Tea Ice Citrusy, Crisp, Vibrant	
<b>YUZU HIGHBALL</b> 	<b>16</b>
Japanese Whiskey, Citrus Shrub, Yuzu Lime Soda Bubbly, Citrusy, Light	
<b>HEMISPHERE DANCER</b> 	<b>18</b>
Jalapeño Tequila, Mango, Cucumber, Orange, Lime, Agave Spicy, Tart, Tropical	
<b>BRAZILIAN COLADA</b> 	<b>16</b>
House Rum Blend, Cachaça, Condensed Milk, Lime Indulgent, Beachy, Tropical	
<b>FLEUR DE VIE</b> 	<b>17</b>
Nole's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	
<b>FROZEN PIÑA VERDA</b> 	<b>16</b>
Faccia Brutto Centerbe, Coconut, Pineapple Tropical, Herbaceous, Fruity	

**BEER**

<b>DRAFT</b>	
American Lager, Urban South, Paradise Park 4.4%	<b>9</b>
Pale Ale, Oyster City, Mangrove 8.2%	<b>9</b>
NE IPA, 3rd Planet Dank Side of the Moon 7.5%	<b>10</b>
Italian Pilsner, Back Forty Beer Co. 5.5%	<b>13</b>
Rotating Selection	<b>MKT</b>
<b>IMPORT</b>	
Mexican Lager, Modelo Especial 4.4%	<b>7</b>
Belgium Pilsner, Stella Artois 5.2%	<b>6</b>
Euro Pale Lager, Beck's (N/A)	<b>6</b>
<b>DOMESTIC</b>	
American Lager, Coors Banquet 5%	<b>6</b>
DbI IPA, Toppling Goliath, King Sue (16oz) 7.8%	<b>14</b>
Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5%	<b>6</b>
Amber Ale, Fairhope 5.9%	<b>6</b>
American Pilsner, Miller Lite 4.2%	<b>5</b>
Light Lager, Michelob Ultra 4.2%	<b>6</b>
American Pilsner, Miller High Life 4.6%	<b>5</b>

**ZERO PROOF**

<b>SEAPLANE</b> 	<b>13</b>
Ritual Zero Proof Tequila, Mango, Cucumber, Lime, Agave	
<b>ISLAND GROVE</b> 	<b>14</b>
Seedlip Grove, Vanilla, Orgeat, Oatmilk, Orange Bitters	
<b>HUGO SPRITZ</b> 	<b>15</b>
Sparkling Riesling, Elderflower, Mint, Lemon	
<b>FROZEN N/A</b> 	<b>10</b>
Rotating Seasonal Selection	
<b>SPARKLING RIESLING</b> 	<b>14</b>
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	<b>3</b>
Diet Coke	<b>3</b>
Coke Zero	<b>3</b>
Sprite	<b>3</b>
Mr. Pibb	<b>3</b>
Barq's Root Beer	<b>3</b>

**RISHI HOT TEA**

Chamomile Medley	<b>4</b>
Earl Grey	<b>4</b>
English Breakfast	<b>4</b>
Guayusa Cacao	<b>4</b>
Jade Cloud Green	<b>4</b>
Turmeric Ginger	<b>4</b>

**COFFEE AND TEA**

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