

RAW BAR

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

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

RED SNAPPER CEVICHE # Pickled Hot Pepper,

Pineapple Mint Sabayon, Cucumber, Puffed Rice

19

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

YELLOWFIN TUNA ≠ GF Charred Sweet Chili. Mezcal, Leche de Tigre,

Red Onion, Scallian Salad 23

APPETIZERS

- CALABRIAN SHRIMP -Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia

20

SMOKED SHRIMP SALAD GF

Ginger, Jalapeño, Celery,

Scallion, Butter Aioli,

Candied Grapefruit

19

* ROASTED CARROT HUMMUS * 19 Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives, **Grilled Bread** 26

PIMENTO CHEESE (%) Pickles, Hot Buttered Saltines 14

SPRING ONION SOUP (9) Sourdough Crouton, Chive Oil 14

- WHIPPED FETA - VG Herbed Valencia Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16

SMOKED TUNA DIP Pickled Onion, Crispy Shallots, **Hot Buttered Saltines** 17

SALADS

& SANDWICHES

*THE WEDGE * GF

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

CHARRED AVOCADO (V) (GF) Red Onion, Garden Greens, Pepitas, Cilantro, Lime Shrub 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

BLACKENED SNAPPER Pecan Romesco, Lettuce, Tomato, Brioche Bun 20

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 11

Waffle Fries GF

Fruit Salad (V) (GF)

Mixed Garden Green Salad (V) (GF)

Bacon Leek Potato Salad GF

Cucumber Salad (V) (GF)

W VEGETARIAN

V VEGAN

@F GLUTEN FREE

‡ CONTAINS RAW SEAFOOD

* Citizen Classics

— Signature Dishes



COCKTAILS	BEER

SIESTA AND SUNSHINE ${\mathbb T}$	18	DRAFT	
Grapefruit Aperitif, Aperol, Italicus Rosolio, Grapefruit Cordial, Cava		American Lager, Urban South, Paradise Park 4.4%	9
Crisp, Floral, Bubbly		Pale Ale, Oyster City, Mangrove 8.2%	9
BALI DAIQUIRI	18	NE IPA, 3rd Planet Dank Side of the Moon 7.5%	10
Bativia Arrack, Lemongrass , Bali Mix, Lime		Italian Pilsner, Back Forty Beer Co. 5.5%	13
Exotic, Tropical, Crushable		Rotating Selection	МКТ
TROPIC SOUR #3	18	IMPORT	
Mezcal, Aperol, Suze, Li Hing Mui, Lemon		Mexican Lager, Modelo Especial 4.4%	7
Smoky, Fruity, Slightly Bitter		Belgium Pilsner, Stella Artois 5.2%	6
		Euro Pale Lager, Beck's (N/A)	6
LAND LOCH'D Pineapple Whisky, Overproof Rum, Orange Curação, Banana,	22	Euror die Luger, beck's (N/A)	O
Orange Bitters		DOMESTIC	
Boozy, Juicy, Lush		American Lager, Coors Banquet 5%	6
		Dbl IPA, Toppling Goliath, King Sue (16oz) 7.8%	14
SUNSET SWIZZLE	17	Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5%	6
Vodka, Passionfruit, Vanilla, Mint, Lime, Angostura Bitters		Amber Ale, Fairhope 5.9%	6
Fresh, Bright, Tart		American Pilsner, Miller Lite 4.2%	5
SPRING TEA	18	Light Lager, Michelob Ultra 4.2%	6
Vodka, 30A Limoncello, Shaved Green Tea Ice	10	American Pilsner, Miller High Life 4.6%	5
Citrusy, Crisp, Vibrant		, the real First er, twiner Fight Life 1:078	
T.		ZERO PROOF	
YUZU HIGHBALL	16	SEAPLANE	
Japanese Whiskey, Citrus Shrub, Yuzu Lime Soda Bubbly, Citrusy, Light		Ritual Zero Proof Tequila, Mango, Cucumber, Lime, Agave	13
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HEMISPHERE DANCER	18	ISLAND GROVE	14
Jalapeño Tequila, Mango, Cucumber, Orange, Lime, Agave		Seedlip Grove, Vanilla, Orgeat, Oatmilk, Orange Bitters	
Spicy, Tart, Tropical		HUGO SPRITZ	15
		Sparkling Riesling, Elderflower, Mint, Lemon	' '
BRAZILIAN COLADA	16	FROZEN N/A	
House Rum Blend, Cachaça, Condensed Milk, Lime		Rotating Seasonal Selection	10
Ingulgent, Beachy, Tropical			
FLEUR DE VIE	17	SPARKLING RIESLING	14
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender	17	Weingut Dr. Fischer, Mosel, Germany	
Floral, Silky, Refreshing		JAPANESE SHAVED ICE	
FROZEN PIÑA VERDA Saccia Brutto Centerbe, Coconut, Pineapple	16	Kakigori (かき水), or Japanese shaved ice, is a summer favorite in Ja	
Tropical, Herbaceous, Fruity	and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our housemade seasonal syrup.		
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FOUNTAIN		RISHI HOT TEA		COFFEE AND TEA		
Coke	3	Chamomile Medley	4	Blues Skies French Press Coff	ee 8	
Diet Coke	3	Earl Grey	4	Amavida Cold Brew Coffee	5	
Coke Zero	3	English Breakfast	4	Unsweet Tea	4	
Sprite	3	Guayusa Cacao	4	Amavida Iced Sweet Tea	4	
Mr. Pibb	3	Jade Cloud Green	4	Chai Latte	5	
Barq's Root Beer	3	Turmeric Ginger	4			