


RAW BAR		CHILLED SEAFOOD ‡ TOWER	
<p>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</p> <p>WEST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Mango Chili Mignonette, Buttered Saltines, Lemon MKT</p>		 <p>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</p>	
<p>SMOKED SHRIMP SALAD (GF) Ginger, Jalapeño, Celery, Scallion, Butter Aioli, Candied Grapefruit 19</p>	<p>RED SNAPPER CEVICHE ‡ Pickled Hot Pepper, Pineapple Mint Sabayon, Cucumber, Puffed Rice 19</p>	<p>SMOKED TUNA DIP Pickled Onion, Crispy Shallots, Hot Buttered Saltines 17</p>	<p>YELLOWFIN TUNA ‡ (GF) Charred Sweet Chili, Mezcal, Leche de Tigre, Red Onion, Scallion Salad 23</p>

APPETIZERS

<p>— CALABRIAN SHRIMP — Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20</p>	<p>* CANE SYRUP CORNBREAD * (VG) Pecorino, Thyme, Cane Syrup Butter 14</p>	<p>— WHIPPED FETA — (VG) Herbed Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16</p>
<p>BANH MI BAO Korean Pork Belly, Pickled Vegetables, Herb Salad, Steam Bun 23</p>	<p>BLUE CRAB BEIGNETS Tarragon Crema, Lemon, Chive 23</p>	<p>CHARGRILLED OYSTERS Calabrian Chili Garlic Butter, Pecorino, Scallion 23 1/2 DOZ 44 1 DOZ</p>

SOUP & SALAD

<p>SPRING ONION SOUP (VG) Sourdough Crouton, Chive Oil 14</p>	<p>CHARRED AVOCADO (V) (GF) Red Onion, Garden Greens, Pepitas, Cilantro, Lime Shrub 10/16</p>
<p>* CHOPPED ROMAINE HEARTS * Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar Dressing 9/14</p>	<p>THE WEDGE (GF) Blue Cheese, Preserved Tomato, Bacon Lardon, Benne Seed, Green Goddess Dressing 10/16</p>

PASTA

<p>LAMB AGNOLOTTI Parmesean Brodo, Spring Pea Shoots, Carrots, Mint, Pine Nuts, Pecorino 36</p>
<p>FETTUCCINE (VG) Pistachio Pesto, Lemon, Pecorino, Basil 31</p>

LAND

<p>JOYCE FARMS CHICKEN (GF) Poulet Rouge, Boudin, Red Harissa, Spring Onion Salad 37</p>
<p>* COMFREY FARMS * PORK SCHNITZEL Local Mushrooms, Lemon, Capers, Bacon Lardon, Pomegranate, Potato Purée, Chive 39</p>
<p>— SMOKED BEEF SHORT RIB — (GF) Gouda Thyme Middlins, Garlic Jus, Gremolata 43</p>
<p>HEARTH ROASTED FILET OF BEEF Potato Latke, Crispy Leeks, Steak Sauce 59</p>

SEA - À LA CARTE

<p>FISHERMEN'S STEW Mussels, Shrimp, Gulf Fish, Smoked Pork Sausage, Leeks, Tarragon Cream, Focaccia 51</p>
<p>WHOLE FRIED FISH Citrus, Miso Butter, Crispy Garlic, Benne Seeds, Herb Salad 59</p>
<p>HEARTH ROASTED (GF) SNAPPER Pecan Romesco, Citrus, Spring Onion Salad 43</p>

FARM

<p>— ROASTED PINEAPPLE — (V) (GF) FRIED RICE Green Apple Kimchi, Ginger, Pickled Daikon, Jalapeño, Cashews, Cilantro 29</p>
<p>* ROASTED CARROT HUMMUS * (VG) Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives, Grilled Bread 28</p>












SIDES 11

<p>Mac and Cheese (VG)</p>
<p>Wood Grilled Asparagus (V) (GF)</p>
<p>Potato Purée (VG) (GF)</p>
<p>Hearth Roasted Broccolini (V) (GF)</p>
<p>Stone Ground Cheese Grits (VG) (GF)</p>
<p>Cucumber Salad (V) (GF)</p>
<p>ADD CALABRIAN CHARGRILLED (GF) LOBSTER TAIL 6OZ 39</p>

* Citizen Classics — Signature Dishes (GF) GLUTEN FREE (VG) VEGETARIAN (V) VEGAN ‡ CONTAINS RAW SEAFOOD



COCKTAILS

BALI DAIQUIRI 	18
Batavia Arrack, Lemongrass, Bali Mix, Lime Exotic, Tropical, Crushable	
TROPIC SOUR #3 	18
Mezcal, Aperol, Suze, Li Hing Mui, Lemon Smoky, Fruity, Slightly Bitter	
LAND LOCH'D 	22
Pineapple Whisky, Overproof Rum, Orange Curaçao, Banana, Orange Bitters Boozy, Juicy, Lush	
SUNSET SWIZZLE 	17
Vodka, Passionfruit, Vanilla, Mint, Lime, Angostura Bitters Fresh, Bright, Tart	
SPRING TEA 	18
Vodka, 30A Limoncello, Shaved Green Tea Ice Citrusy, Crisp, Vibrant	
YUZU HIGHBALL 	16
Japanese Whiskey, Citrus Shrub, Yuzu Lime Soda Bubbly, Citrusy, Light	
HEMISPHERE DANCER 	18
Jalapeño Tequila, Mango, Cucumber, Orange, Lime, Agave Spicy, Tart, Tropical	
BRAZILIAN COLADA 	16
House Rum Blend, Cachaça, Condensed Milk, Lime Indulgent, Beachy, Tropical	
FLEUR DE VIE 	17
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	
VACATION VESPER 	20
Dune Laker Vodka, Gin, Coconut Blanc Vermouth, Falernum, Curaçao Luscious, Evocative, Classic	
FROZEN PIÑA VERDA 	16
Faccia Brutto Centerbe, Coconut, Pineapple Tropical, Herbaceous, Fruity	

BEER

DRAFT	
American Lager, Urban South, Paradise Park 4.4%	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
Light Lager, Michelob Ultra 4.2%	6
American Pilsner, Miller High Life 4.6%	5

ZERO PROOF

SEAPLANE 	13
Ritual Zero Proof Tequila, Mango, Cucumber, Lime, Agave	
ISLAND GROVE 	14
Seedlip Grove, Vanilla, Orgeat, Oatmilk, Orange Bitters	
HUGO SPRITZ 	15
Sparkling Riesling, Elderflower, Mint, Lemon	
FROZEN N/A 	10
Rotating Seasonal Selection	
SPARKLING RIESLING 	14
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.

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	2022	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2022	Peju	Napa Valley, CA	15
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT
RIESLING	2021	Weingut Josef Leitz 'Dragonstone'	Mosel, Germany	14
CHARDONNAY	2021	Novellum	Roussillon, FR	16
CHARDONNAY	2021	Failla	Sanoma Coast, CA	27
ROSÉ	2022	Portal da Calçada	Vinho Verde, Portugal	15
NEGROAMARO	2021	Li Veli, 'Passamante'	Salice Salentino, Puglia, Italy	15
PINOT NOIR	2021	Argyle, 'Bloom House'	Willamette Valley, OR	18
CABERNET SAUVIGNON	2020	Turnbull	Napa Valley, CA	29
CABERNET SAUVIGNON	2020	One Stone	Paso Robles, CA	16
RED BLEND	2021	L'École No. 41 'French Town'	Columbia Valley, WA	18
ROTATING RED	MKT	Rotating Selection	Rotating Region	MKT