

## RAW BAR

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

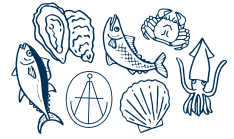
Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette,  
Pineapple Habanero Mignonette, Buttered Saltines, Lemon

19 1/2 DOZ 38 1 DOZ

## WEST COAST OYSTERS ON THE HALF SHELL ‡

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

FLORIDA LOBSTER  
Escabecha Of Half Tail,  
Pineapple-Habanero Mignonette

19 ‡ (GF)

SHRIMP CEVICHE  
Charred Pineapple, Cucumber,  
Red Onion, Orange, Lime, Cilantro,  
Red Chili

19 ‡ (GF)

GULF FISH CRUDO  
Grilled Papaya, Grilled  
Cebollitas, Pink Peppercorn,  
Sugarcane Vinaigrette

19 ‡ (GF)

TUNA TARTARE  
Cilantro Aioli, Fresh Tangerine,  
Fresno Chile, Puffed Rice

23 ‡ (GF)

## SALAD

## APPETIZERS

RUM SPLASHED STRAWBERRY  
& GRILLED AVOCADO

Farmers Market Greens, Spiced Chèvre,  
Pepitas, Caribbean Coconut Rum

11/17 (VG) (GF)

## PETIT HEIRLOOM TOMATOES

Farmers Market Greens, Basil,  
Feta, Grilled Guava

11/17 (GF)

## \* CHOPPED ROMAINE HEARTS \*

Anchovy Croutons, Parmesan Reggiano,  
Classic Caesar Dressing

11/15

## MEYER LEMON HUMMUS

Olives, Pumpkin Seed Dukkah,  
Olive Oil, Naan Bread

17 (V)

## SMOKED FISH DIP

Tarragon Crema, Lemon, Chive,  
Hot Buttered Saltines

17

## CHARGRILLED OYSTERS

Calabrian Butter,  
Parmesan, Scallion

23 1/2 DOZ 44 1 DOZ

## - WHIPPED FETA -

Orange Blossom Honey, Herbed Almonds,  
Espelette, Grilled Naan Bread

17 (VG)

## SEAFOOD GUMBO

Wild Gulf Shrimp, Local Seafood, Dark Roux,  
Rich Seafood Broth, Scallions

14/28

## - CALABRIAN SHRIMP -

Calabrian Chilies, Crispy Shallots,  
Fresh Herbs, Focaccia

20

## BRUNCH

## \* SOUTHERN EGGS BENEDICT \*

Poached Eggs, Smoked Shoulder Of Pork,  
House Made Cheddar Biscuit, Champagne Hollandaise

21

## \* CITIZEN BREAKFAST \*

Poached Eggs, Bacon, Home Fried Potatoes,  
House Made Cheddar Biscuit

19

## BREAKFAST SMASH BURGER

Two Beef Patties, American Cheese, Tomato Jam,  
Sunny Side Up Egg, Bacon, Brioche Bun

23

## BREAKFAST HASH

Spring Lamb, Roast Chicken, Angus Beef,  
Poached Eggs, Champagne Hollandaise

26 (GF)

## FARMERS MARKET QUICHE

Spring Vegetables, Farm Raised Eggs,  
Champagne Hollandaise

19

## AVOCADO TOAST

Sourdough, Pickled Onion, Poached Egg,  
Preserved Tomato, Everything Seasoning, Whipped Feta

19

GRANOLA CRUSTED  
FRENCH TOAST

Housemade Almond Crunch,  
Spring Berries, Salted Caramel

23

## LUNCH

## SIDES 11

Home Fried Potatoes (GF) (VG)

Triple Corn Grits (VG) (GF)

Waffle Fries (VG)

Spring Shoots &amp; Leaves (GF) (V)

## ADD ONS

Applewood Smoked Bacon 5 (GF)

Chicken 11

Shrimp 12

Fish 19

Poached Egg 3

CRISPY CHICKEN SANDWICH  
Creole Seasonings, Tangy Onions, Doux South Pickles,  
Alabama White Barbeque Sauce

19

GULF FISH & CHIPS  
Waffle Fries, Malt Vinegar Aioli,  
Charred Lemon

29

BLACKENED GULF FISH SANDWICH  
Pecan Romesco, Preserved Tomato,  
Toasted Brioche Bun

24

ANGUS STEAK FRITES  
Champagne Hollandaise,  
Waffle Fries, Garlic Aioli

37 (GF)

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



**COCKTAILS**

**BEER**

**SEASONAL SELECTIONS**

<b>RIVIERA CLUB</b> 	<b>17</b>
Citrus Vodka, Rhubarb Aperitivo, Lillet Rosé, Grapefruit, Soda Dry, Spritz, Beachy	
<b>MINT TI' PUNCH</b> 	<b>16</b>
Flor De Caña Seco, Rhum Agricole, Wray & Nephew Overproof, Mint Cordial, Lime Zingy, Old Fashioned, Unexpected	
<b>TUXEDO ROSA</b> 	<b>18</b>
Fords Gin, Cocchi Americano, Strawberry, Luxardo Marachino, Peychaud, Herbsaint Spirit Forward, Sophisticated, Complex	
<b>WHITE LINEN</b> 	<b>16</b>
Tequila Blanco, Cucumber, Bergamot Rosolio, Salt, Lime, Yuzu Soda Light, Crushable, Tart	
<b>BOTTLED OLD FASHIONED</b> 	<b>34</b>
Paul Sutton Bourbon, Four Roses, Angosturas, Spiced Cherry Bitters Serves Two Shareable, Classic, Strong	
<b>FROZEN COCKTAIL</b>	<b>17</b>
Rotating Seasonal Selections	

**CTZN CLASSICS**

<b>ANDIAMO!</b> 	<b>18</b>
Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange Bubbly, Citrusy, Bright	
<b>MARGARITA VERDE</b> 	<b>18</b>
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	
<b>FLEUR DE VIE</b> 	<b>17</b>
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	
<b>CURE</b> 	<b>17</b>
Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing	
<b>OAXACA OLD FASHIONED</b> 	<b>22</b>
1800 Añejo Tequila, Mezcal, Agave, Angostura & Grapefruit Bitters • Komos Cristalino +19 • Don Julio 1942 Añejo +42 Boozy, Smoky, Sexy	

**DRAFT**

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>12</b>
Italian Pilsner, Back Forty Beer Co. 5.5%	<b>13</b>
WC IPA, Deep Brewing, Reef Dweller 6.5%	<b>9</b>
Rotating Selection	<b>MKT</b>

**IMPORT**

Mexican Lager, Modelo Especial 4.4%	<b>7</b>
Belgian Pilsner, Stella Artois 5.2%	<b>6</b>
Euro Pale Lager, Heineken 0.0 (N/A)	<b>7</b>

**DOMESTIC**

American Lager, Coors Banquet 5%	<b>6</b>
Dbl 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>
Hazy IPA, Athletic, Free Wave (N/A)	<b>6</b>

**ZERO PROOF**

<b>GREEN DAISY</b> 	<b>13</b>
Ritual Zero Proof Tequila, Avocado, Lime	
<b>CUCUMBER COLLINS</b> 	<b>14</b>
Ritual Gin, Cucumber, Lime, Yuzu Soda	
<b>LYRE'S SPRITZ</b> 	<b>15</b>
Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	
<b>FROZEN N/A</b> 	<b>10</b>
Rotating Seasonal Selection	
<b>SPARKLING RIESLING</b> 	<b>14</b>
Steinbock, 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 house made 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
CHAMPAGNE	N/V	Laurent Perrier, Brut Cuvée	Champagne, France	33
VERMENTINO	2022	Vigne Surrau 'Limizzani'	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2022	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2022	Annabella	Napa Valley, CA	15
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT
CHARDONNAY	2022	Louis Latour Ardeche	Rhône, France	15
CHARDONNAY	2021	Failla	Sonoma Coast, CA	27
ROSÉ	MKT	Rotating Selection	Rotating Region	15
NEGROAMARO	2021	Li Veli, 'Passamante'	Salice Salentino, Puglia, Italy	15
PINOT NOIR	2022	Argyle, 'Bloom House'	Willamette Valley, OR	20
SUPER TUSCAN	2018	Poggio Del Moro IGT	Colli Senesi, Tuscany Italy	16
BORDEAUX BLEND	2020	Nicolas Barreyre, Chateau Barreyre	Bordeaux Superieur, France	14
CABERNET SAUVIGNON	2022	Turnbull	Napa Valley, CA	29
CABERNET SAUVIGNON	2021	One Stone	Paso Robles, CA	16
ROTATING RED	MKT	Rotating Selection	Rotating Region	MKT