

RAW BAR

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

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, Apple Cider Mignonette, Buttered Saltines, Lemon

MKT

CARIBBEAN LOBSTER
Eschebe Of Half Tail, Pineapple-Habanero Mignonette
19

SHRIMP CEVICHE ≠
Charred Pineapple, Cucumber, Red Onion, Orange, Lime, Cilantro, Red Chili
19

SNAPPER CRUDO
Grilled Papaya, Grilled Cebollitas, Pink Peppercorn, Sugarcane Vinaigrette
19

TUNA TARTARE ≠
Cilantro Aioli, Fresh Tangerine, Fresno Chile, Puffed Rice
23

APPETIZERS

SMOKED FISH DIP
Tarragon Crema, Lemon, Chive, Hot Buttered Saltines
17

MEYER LEMON HUMMUS
Cucumber, Radish, Pickled Vegetables, Olives, Herbed Almonds, Pumpkin Seed Clusters, Green Goddess, Toasted Bread
28 (VG)

– WHIPPED FETA –
Herbed Almonds, Orange Blossom Honey, Espelette, Grilled Naan Bread
17 (VG)

– CALABRIAN SHRIMP –
Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia
20

CHARGRILLED OYSTERS
Calabrian Butter, Parmesan, Scallion, Hot Buttered Saltine
23 1/2 DOZ 44 1 DOZ

SOUP & SALAD

SEA - À LA CARTE

CITIZEN'S COASTAL SOUP D' JOUR
14

PETIT HEIRLOOM TOMATOES
Farmers Market Greens, Basil, Feta, Grilled Guava
11/17 (GF)

CORIANDER CRUSTED SNAPPER
Fresh Jicama, Cucumber, Lime, Red Chili, Crushed Corn Cream
50 (GF)

RUM SPLASHED STRAWBERRY & GRILLED AVOCADO
Farmers Market Greens, Spiced Chèvre, Pepitas, Caribbean Coconut Rum
11/17 (VG) (GF)

* CHOPPED ROMAINE HEARTS *
Parmesan Reggiano, Classic Caesar Dressing, Anchovy Croutons
11/16

HEARTH GRILLED YELLOWFIN TUNA
Green Papaya, Cucumber, Heirloom Tomato, Guava, Salt, Crushed Chili, Tangerine Glaze
48

LAND

PASTA

HERB ROASTED HEN
Spring Pea Shoots, Grilled Corn, Asparagus, Sugar Snaps, Chicken Foot Jus
39 (GF)

TRUFFLE MUSHROOM GNOCCHI
Cognac Roasted Mushrooms, Whipped Vegan Butter, Oat milk Velouté
35

BBQ'ed WILD WHITE SHRIMP
Slow Smoked Shells Over Smoldering Southern Oak, Cracked Corn Grits, Charred Parsley Sauce
39

SIDES 11

WOODFIRED TENDERLOIN OF PORK
Hand Carved, Triple Corn Grits, Whiskey Mustard, Late Harvest Orchard Fruit
32

LEMONY TOMATO RADTIATORI
Spring Heirloom Tomato, Grilled Green Onion, Guanciale Ham, Wilted Arugula, Parmesan
33 (VG)

CRUNCHY JICIMA SALAD (V) (GF)

TRIPLE CORN GRITS (VG) (GF)

SMASHED POTATOES (V) (GF)

SPRING SHOOTS & LEAVES (V) (GF)

WOOD FIRED BROCCOLINI (V) (GF)

BUTTER NOODLES (VG)

A TASTING OF SPRING LAMB
Smoked Shoulder, Fall-Off-The-Bone Ribs, Mint Julip Pepper Jelly, Sticky Smokehouse Drippings
45

FARM

FRENCH TOMATO TART
Vegan Crust, Local Tomato, Artisan Olives, Spring Onions, Basil Pesto, Warm Oat milk Cream
27 (V)

ADD CHARGRILLED LOBSTER TAIL 60Z
39

SMOKED BLACK ANGUS SHORT RIB
Guanciale Ham, Smashed Potato, Green Onion, Spiced Crème Fraîche, Rich Garlic - Cabernet Jus
49

FILET MIGNON OF ANGUS BEEF
Garlicky Flambéed Mushrooms, Spring Potatoes, Cognac Black Peppercorn Au Poivre
59

FARMERS MARKET HARVEST
Daily Inspiration From our Farmers with Broccolini, Shoots, Leaves, Herbs & Charred Parsley Sauce
28 (V) (GF)

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



COCKTAILS

BEER

SEASONAL SELECTIONS

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

CTZN CLASSICS

ANDIAMO! 	18
Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange Bubbly, Citrusy, Bright	
MARGARITA VERDE 	18
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	
FLEUR DE VIE 	17
Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	
CURE 	17
Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing	
OAXACA OLD FASHIONED 	22
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%	9
Pale Ale, Oyster City, Mangrove 8.2%	9
NE IPA, 3rd Planet, Dank Side of the Moon 7.5%	12
Italian Pilsner, Back Forty Beer Co. 5.5%	13
WC IPA, Deep Brewing, Reef Dweller 6.5%	9
Rotating Selection	MKT

IMPORT

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

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
Hazy IPA, Athletic, Free Wave (N/A)	6

ZERO PROOF

GREEN DAISY 	13
Ritual Zero Proof Tequila, Avocado, Lime	
CUCUMBER COLLINS 	14
Ritual Gin, Cucumber, Lime, Yuzu Soda	
LYRE'S SPRITZ 	15
Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	
FROZEN N/A 	10
Rotating Seasonal Selection	
SPARKLING RIESLING 	14
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