

RAW BAR				CHILLED SEAFOOD ‡ TOWER
GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Cucumber Mint Mignonette, Buttered Saltines, Lemon 191/2 DOZ381 DOZ WEST COAST OYSTERS ON THE HALF SHELL ‡ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Cucumber Mint Mignonette, Buttered Saltines, Lemon MKT				 In the mood to start your meal with the finest seafood the ocean has to offer? Elevate your Chilled Seafood Tower with the addition of Fresh Florida Lobster. 135
FLORIDA LOBSTER Old Bay Poached Tail, Citrus	SHRIMP COCKTAIL Fiery Cocktail Sauce, Crispy Horseradish Root, Lemon	GULF FISH CEVICHE Avocado, Crushed Lime, Minted Cucumber	SCALLOP CRUDO Peach-Habanero, Mint, Aerated Coconut	TUNA TARTARE Pickled Watermelon Rind, Fresno Chili, Spicy Mignonette
35 ‡ GF	19 ‡ GF	19 ‡ GF	19 ‡ GF N	23 ‡ GF

APPETIZERS

SMOKED FISH DIP Cajun Spiced, Lemon, Chive, Hot Buttered Saltines	* MEYER LEMON HUMMUS * Cucumber, Radish, Pickled Vegetables, Olives, Herbed Almonds, Pumpkin Seed Clusters, Blue Cheese Dressing, Toasted Bread	* WHIPPED FETA * Herbed Almonds, Orange Blossom Honey, Espelette, Grilled Naan Bread
17	28 VG N	17 VG N
* CALABRIAN SHRIMP * Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia		CHARGRILLED OYSTERS Calabrian Butter, Parmesan, Scallion, Hot Buttered Saltines
20		231/2 DOZ441 DOZ

SOUP & SALAD

SHE CRAB SOUP Chopped Crackers, Fortified Cream Sherry, Espellete	HEIRLOOM TOMATO & BURRATA Ugly Tomatoes, Farmers Market Greens, Lemon, Viking Salt
14	11/23 GF VG
SOUTHERN PEACH & AVOCADO SALAD Candied Pecans, Market Greens, Whiskey Marscarpone, Lemon-Basil Vinaigrette	CHOPPED ROQUEFORT WEDGE SALAD Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Croutons, Blue Cheese Dressing
11/17 VG GF N	11/18

LAND

HOT FRIED CHICKEN THIGHS Grilled Corn Chow-Chow, Mirliton Squash, Pickled Okra, Alabama White Sauce
38 GF
DRY AGED PORK CHOP Summer Succotash, Grilled Peaches, Habanero Pepper Paint, Melted Soubise
42 GF
HEARTH BRAISED BEEF SHORT RIB Heirloom Tomato Purée, Crispy Grit Fries, Rich Short Rib Jus
49 GF
FILET MIGNON OF BLACK ANGUS Chargrilled Potato, Farmers Market Vegetables, Red & Green Chimichurri
59 GF

PASTA

SUMMER PESTO PASTA Asparagus, Fresh Peas, Handmade Pasta, Grana Padano, Lemon & Basil Pesto
36 VG N
LEMONY TOMATO RADIATORI Summer Heirloom Tomato, Wilted Arugula, Parmesan
33 VG

FARM

HEARTS OF PALM CAKES Summer Corn Chow-Chow, Creole Mustard Ravigote Sauce, Crispy Yucca Chips
29 VG GF

SEA

WILD GULF FISH Tajin Grilled Melon, Summer Tomato, Petit Herbs, Liquified Avocado
50 GF
GRILLED YELLOWFIN TUNA Heirloom Tomato, Picked Watermelon Rind, Crushed Almond, Minted Blackberries
48 GF N
WILD SEA SCALLOPS Beluga Lentils, Fennel, Crispy Ginger, Sticky Lemon Lacquer
60 GF
WILD SHRIMP & GRITS Wood Grilled Shrimp, Crispy Grit Cakes, Garlicky BBQ’ed Hot Sauce
39 GF
CRACKED FLORIDA LOBSTER 14oz Grilled Lobster Tail, Summer Vegetables, Herbs, Brown Butter Vinaigrette
79 GF
ADD HALF CHARGRILLED FLORIDA LOBSTER TAIL 7OZ
39

SIDES 11

SUMMER SUCCOTASH VG GF
CRISPY GRIT FRIES V GF
CRISPY POTATO FRIES VG GF
HEIRLOOM CARROTS V GF
CHARGRILLED BROCCOLINI V GF
BUTTER NOODLES VG

* Citizen Classics	— Signature Dishes	GF GLUTEN FREE	VG VEGETARIAN	V VEGAN	‡ RAW SEAFOOD	N CONTAINS NUTS
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CHEF NOAH TOMKO
Chef D’Cuisine

CHEF TORY MCPHAIL
Culinary Director/ Executive Chef

TYLER FAUST
Bar Manager

@THECITIZENALYS

CITIZENALYS.COM

+1 850 909 0702

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SPLIT MENU ITEM FEE \$7 - 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

COCKTAILS		BEER	
SEASONAL SELECTIONS			
RIVIERA CLUB Citrus Vodka, Rhubarb Aperitivo, Lillet Rosé, Grapefruit, Soda Dry, Spritz, Beachy	17	DRAFT American Lager, Urban South, Paradise Park 4.4% Pale Ale, Oyster City, Mangrove 8.2% NE IPA, 3rd Planet, Dank Side of the Moon 7.5% Italian Pilsner, Back Forty Beer Co. 5.5% WC IPA, Deep Brewing, Reef Dweller 6.5% Rotating Selection	9 9 12 13 9 MKT
MINT TI’ PUNCH Flor De Caña Seco, Rhum Agricole, Wray & Nephew Overproof, Mint Cordial, Lime Zingy, Old Fashioned, Unexpected	16	IMPORT Mexican Lager, Modelo Especial 4.4% Belgian Pilsner, Stella Artois 5.2% Euro Pale Lager, Heineken 0.0 (N/A)	7 6 7
TUXEDO ROSA Strawberry Infused Fords Gin, Cocchi Americano, Luxardo Marachino, Peychaud, Herbsaint Spirit Forward, Sophisticated, Complex	18	DOMESTIC American Lager, Coors Banquet 5% DbI IPA, Toppling Goliath, King Sue (16oz) 7.8% Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5% Amber Ale, Fairhope 5.9% American Pilsner, Miller Lite 4.2% Light Lager, Michelob Ultra 4.2% American Pilsner, Miller High Life 4.6% Hazy IPA, Athletic, Free Wave (N/A)	6 14 6 6 5 6 5 6
WHITE LINEN Tequila Blanco, Cucumber, Bergamot Rosolio, Salt, Lime, Yuzu Soda Light, Crushable, Tart	16		
BOTTLED OLD FASHIONED Paul Sutton Bourbon, Four Roses, Angosturas, Spiced Cherry Bitters Serves Two Shareable, Classic, Strong	34		
CTZN CLASSICS		ZERO PROOF	
ANDIAMO! Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange Bubbly, Citrusy, Bright	18	GREEN DAISY Ritual Zero Proof Tequila, Avocado, Lime	13
MARGARITA VERDE Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	18	CUCUMBER COLLINS Ritual Gin, Cucumber, Lime, Yuzu Soda	14
FLEUR DE VIE Nolet’s Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	17	LYRE’S SPRITZ Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	15
CURE Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing	17	FROZEN N/A Rotating Seasonal Selection	10
OAXACA OLD FASHIONED 1800 Añejo Tequila, Mezcal, Agave, Angostura & Grapefruit Bitters • Komos Cristalino +19 • Don Julio 1942 Añejo +42 Boozy, Smoky, Sexy	22	SPARKLING RIESLING Steinbock, Mosel, Germany	14
		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	Dibon, 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	2023	Matanzas Creek	Sonoma, 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
RIESLING	2023	Weingut Josef Leitz ‘Dragonstone’	Rheingau, Germany	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
RED BLEND	2022	L’Ecole No. 41 “Frenchtown”	Columbia Valley, WA	18
BORDEAUX BLEND	MKT	Rotating Selection	Bordeaux, France	MKT
CABERNET SAUVIGNON	2022	Turnbull	Napa Valley, CA	29
CABERNET SAUVIGNON	2021	One Stone	Paso Robles, CA	16