

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 19 1/2 DOZ 38 1 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 35 ‡ (GF)	SHRIMP COCKTAIL Fiery Cocktail Sauce, Crispy Horseradish Root, Lemon 19 ‡ (GF)	GULF FISH CEVICHE Avocado, Crushed Lime, Minted Cucumber 19 ‡ (GF)	SCALLOP CRUDO Peach-Habanero, Mint, Aerated Coconut 19 ‡ (GF) (N)	TUNA TARTARE Pickled Watermelon Rind, Fresno Chili, Spicy Mignonette 23 ‡ (GF)	

SALAD	APPETIZERS	
SOUTHERN PEACH & AVOCADO SALAD Candied Pecans, Market Greens, Whiskey Marscarpone, Lemon-Basil Vinaigrette 11/17 VG GF N	MEYER LEMON HUMMUS Olives, Pumpkin Seed Dukkah, Olive Oil, Naan Bread 17 V	* WHIPPED FETA * Orange Blossom Honey, Herbed Almonds, Espelette, Grilled Naan Bread 17 VG N
HEIRLOOM TOMATO & BURRATA Ugly Tomatoes, Farmers Market Greens, Lemon, Viking Salt 11/23 VG GF	SMOKED FISH DIP Cajun Spiced, Lemon, Chive, Hot Buttered Saltines 17	SHE CRAB SOUP Chopped Crackers, Fortified Cream Sherry, Espelette 14/28
CHOPPED ROQUEFORT WEDGE SALAD Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Croutons, Blue Cheese Dressing 11/18	CHARGRILLED OYSTERS Calabrian Butter, Parmesan, Scallion, Hot Buttered Saltines 23 1/2 DOZ 44 1 DOZ	* CALABRIAN SHRIMP * Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20

BRUNCH		
AVOCADO TOAST Sourdough, Pickled Onion, Poached Egg, Preserved Tomato, Everything Seasoning, Whipped Feta 19	COCONUT & LIME FRENCH TOAST Rum Splashed Sugarcane Syrup, Tropical Fruit 23 N	WILD SHRIMP & GRITS Wood Grilled Shrimp, Summer Corn Grits, Garlicky BBQ'ed Hot Sauce 32
HOT FRIED CHICKEN BENEDICT Warm Cheddar Biscuit, Pimento Cheese, Poached Egg, Champagne Hollandaise, Sticky Pepper Jelly Paint 21	* CITIZEN BREAKFAST * Choice of Eggs, Bacon, Home Fried Potatoes, Housemade Cheddar Biscuit 19	BREAKFAST SMASH BURGER Two Beef Patties, American Cheese, Tomato Jam, Sunny Side Up Egg, Bacon, Brioche Bun 23

LUNCH		SIDES 11
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	Home Fried Potatoes GF VG Summer Corn Grits VG GF Waffle Fries VG Summer Succotash VG GF
BLACKENED GULF FISH SANDWICH Pecan Romesco, Preserved Tomato, Toasted Brioche Bun 24 N	ANGUS STEAK FRITES Champagne Hollandaise, Waffle Fries, Garlic Aioli 37 GF	ADD ONS
		Applewood Smoked Bacon 5 GF Chicken 11 Shrimp 12 Fish 19 Poached Egg 3

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

CHEF NOAH TOMKO
Chef D’Cuisine

TYLER FAUST
Beverage Manager

COCKTAILS		BEER	
SEASONAL SELECTIONS		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
RIVIERA CLUB Citrus Vodka, Rhubarb Aperitivo, Lillet Rosé, Grapefruit, Soda Dry, Spritz, Beachy	17	IMPORT Mexican Lager, Modelo Especial 4.4% Belgian Pilsner, Stella Artois 5.2% Euro Pale Lager, Heineken 0.0 (N/A)	7 6 7
MINT TI’ PUNCH Flor De Caña Seco, Rhum Agricole, Wray & Nephew Overproof, Mint Cordial, Lime Zingy, Old Fashioned, Unexpected	16	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
TUXEDO ROSA Strawberry Infused Fords Gin, Cocchi Americano, Luxardo Marachino, Peychaud, Herbsaint Spirit Forward, Sophisticated, Complex	18	ZERO PROOF	
WHITE LINEN Tequila Blanco, Cucumber, Bergamot Rosolio, Salt, Lime, Yuzu Soda Light, Crushable, Tart	16	GREEN DAISY Ritual Zero Proof Tequila, Avocado, Lime	13
BOTTLED OLD FASHIONED Paul Sutton Bourbon, Four Roses, Angosturas, Spiced Cherry Bitters Serves Two Shareable, Classic, Strong	34	CUCUMBER COLLINS Ritual Gin, Cucumber, Lime, Yuzu Soda	14
CTZN CLASSICS		LYRE’S SPRITZ Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	15
ANDIAMO! Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange Bubbly, Citrusy, Bright	18	SPARKLING RIESLING Steinbock, Mosel, Germany	14
MARGARITA VERDE Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	18	JAPANESE SHAVED ICE	
FLEUR DE VIE Nolet’s Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	17	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.	
CURE Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing	17		
OAXACA OLD FASHIONED 1800 Añejo Tequila, Mezcal, Agave, Angostura & Grapefruit Bitters • Komos Cristalino +19 • Don Julio 1942 Añejo +42 Boozy, Smoky, Sexy	22		

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	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
RIESLING	2023	Weingut Josef Leitz ‘Dragonsone’	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
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