

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	

APPETIZERS

SMOKED FISH DIP Cajun Spiced, Lemon, Chive, Hot Buttered Saltines 17 * CALABRIAN SHRIMP * Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20	* MEYER LEMON HUMMUS * Cucumber, Radish, Pickled Vegetables, Olives, Herbed Almonds, Pumpkin Seed Clusters, Blue Cheese Dressing, Toasted Bread 28 VG N	* WHIPPED FETA * Herbed Almonds, Orange Blossom Honey, Espelette, Grilled Naan Bread 17 VG N CHARGRILLED OYSTERS Calabrian Butter, Parmesan, Scallion, Hot Buttered Saltines 23 1/2 DOZ 44 1 DOZ
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SOUP & SALAD	
SHE CRAB SOUP Chopped Crackers, Fortified Cream Sherry, Espellete 14 SOUTHERN PEACH & AVOCADO SALAD Candied Pecans, Market Greens, Whiskey Marscarpone, Lemon-Basil Vinaigrette 11/17 VG GF N	HEIRLOOM TOMATO & BURRATA Ugly Tomatoes, Farmers Market Greens, Lemon, Viking Salt 11/23 GF VG CHOPPED ROQUEFORT WEDGE SALAD Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Croutons, Blue Cheese Dressing 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, Summer Corn Grits, 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 SUMMER CORN GRITS VG GF CRISPY FRENCH 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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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		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	
RIVIERA CLUB  Citrus Vodka, Rhubarb Aperitivo, Lillet Rosé, Grapefruit, Soda Dry, Spritz, Beachy	17	IMPORT Mexican Lager, Modelo Especial 4.4% 7 Belgian Pilsner, Stella Artois 5.2% 6 Euro Pale Lager, Heineken 0.0 (N/A) 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% 6 DbI 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	
TUXEDO ROSA  Strawberry Infused Fords Gin, Cocchi Americano, Luxardo Marachino, Peychaud, Herbsaint Spirit Forward, Sophisticated, Complex	18		
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	SPARKLING RIESLING  Steinbock, Mosel, Germany	14
OAXACA OLD FASHIONED  1800 Añejo Tequila, Mezcal, Agave, Angostura & Grapefruit Bitters • Komos Cristalino +19 • Don Julio 1942 Añejo +42 Boozy, Smoky, Sexy	22	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