

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 a Poached Lobster Tail. 135
SHRIMP COCKTAIL Fiery Cocktail Sauce, Crispy Horseradish Root, Lemon 19 ‡ GF	GULF FISH CEVICHE Avocado, Crushed Lime, Minted Cucumber 19 GF	STEAK TARTARE Spicy Mustard, Cornichon, Shallots, Sunny Side Up Quail Egg, Garlic Croustade 22 ‡

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, 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

SEAFOOD CHOWDER Creamy Chowder, Gulf Fish, Celery Root, Yukon Gold Potatoes, Fresh Herbs, Sherry 14 WARM ROASTED BUTTERNUT SALAD Little Gem, Dried Cranberries, Goat Cheese, Spicy Pumpkin Seeds, Honey-Cider Vinaigrette 11/21 VG GF	SEASONAL ROOT SALAD Harvest Greens, Seasonal Root Vegetables, Roasted Walnuts, Thomasville Tomme, Blue Cheese Vinaigrette 12/22 GF VG N CHOPPED ROQUEFORT WEDGE SALAD Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Croutons, Blue Cheese Dressing 11/18
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LAND

HOT FRIED CHICKEN BREAST Crowder Pea Cassoulet, Hearth Roasted Corn Chow-Chow, Alabama White Sauce 38 GF HONEY BOURBON GLAZED DRY AGED PORK CHOP Orange Blossom Honey Bourbon Glaze, Sweet Potato Hash, Haricots Verts, Spicy Apple Onion Marmalade 44 GF HEARTH BRAISED BEEF SHORT RIB Heirloom Tomato Purée, Triple Corn Grits, Rich Short Rib Jus 49 GF BLACK ANGUS FILET MIGNON Pommes Aligot, Farmer's Market Vegetables, Garlic Herb Jus 65 GF
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PASTA

HARVEST RADIATORI Roasted Butternut Squash, Roasted Walnuts, Maitre Chevre Cheese, Sage 34 VG N WILD MUSHROOM RISOTTO Baby Arugula, Hearth Roasted Peppers, Parmesan 36 VG
FARM

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

SEA

WILD GULF FISH Toasted Fennel, Mustard Seed Grilled Gulf Fish, Handmade Lemon-Dill Gnudi, Parmesan Cream, Hearth Roasted Tomato Ragout 45 GF PALM SUGAR SEARED TUNA Barrel Aged Soy Glaze, Sesame Noodles, Gingered Napa Slaw 52 GF WILD SHRIMP & GRITS Wood Grilled Shrimp, Triple Corn Grits, Garlicky BBQ'ed Sauce 39 GF CRACKED FLORIDA LOBSTER 14oz Grilled Lobster Tail, Pearl Onions, Farmer's Market Vegetables, Brown Butter Vinaigrette 79 GF ADD HALF CHARGRILLED FLORIDA LOBSTER TAIL 7OZ 39
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SIDES 11

CHARGRILLED ASPARAGUS VG GF
TRIPLE CORN GRITS GF
POMMES ALIGOT VG GF
BABY 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

COCKTAILS		BEER	
SEASONAL SELECTIONS		DRAFT	
VINEYARD SOUR 	17	American Lager, Urban South, Paradise Park 4.4%	9
Pisco, Pear Eau De Vie, Champagne Cordial, Muscadine, Pear Lush, Fragrant, Elegant		Pale Ale, Oyster City, Mangrove 8.2%	9
GIN BLOSSOM 	17	NE IPA, 3rd Planet, Dank Side of the Moon 7.5%	12
Wonderbird Gin, Blume Apricot Eau De Vie, Dolin Blanc Vermouth, Orange Bitters		Italian Pilsner, Back Forty Beer Co. 5.5%	13
Spirit Forward, Sophisticated, Subtle		WC IPA, Deep Brewing, Reef Dweller 6.5%	9
JET PILOT 	16	Rotating Selection	MKT
House Rum Blend, Cinnamon, Falernum, Grapefruit, Lime, Angostura, Herbsaint (N)		IMPORT	
Crisp, Classic, Tropical		Mexican Lager, Modelo Especial 4.4%	7
WHITE LINEN 	16	Belgian Pilsner, Stella Artois 5.2%	6
Tequila Blanco, Cucumber, Bergamot Rosolio, Salt, Lime, Soda Light, Crushable, Tart		Euro Pale Lager, Heineken 0.0 (N/A)	7
BOTTLED OLD FASHIONED  	34	DOMESTIC	
Paul Sutton Bourbon, Four Roses, Angosturas, Spiced Cherry Bitters		American Lager, Coors Banquet 5%	6
Serves Two		DbI IPA, Toppling Goliath, King Sue (16oz) 7.8%	14
Shareable, Classic, Strong		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
CTZN CLASSICS		ZERO PROOF	
ANDIAMO! 	18	GREEN DAISY 	13
Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange Bubbly, Citrusy, Bright		Ritual Zero Proof Tequila, Avocado, Lime	
MARGARITA VERDE 	18	CUCUMBER COLLINS 	14
Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous		Ritual Gin, Cucumber, Lime, Yuzu Soda	
FLEUR DE VIE 	17	LYRE’S SPRITZ 	15
Nolet’s Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing		Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	
CURE 	17	SPARKLING RIESLING 	14
Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing		Steinbock, Mosel, Germany	
OAXACA OLD FASHIONED 	22	JAPANESE SHAVED ICE	
1800 Añejo Tequila, Mezcal, Agave, Angostura & Grapefruit Bitters		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.	
Boozy, Smoky, Sexy			

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 ‘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
CABERNET SAUVIGNON	2022	Turnbull	Napa Valley, CA	29
CABERNET SAUVIGNON	2021	One Stone	Paso Robles, CA	16