

RAW BAR

GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ‡

Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette,
Preserved Tomato & Dill 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,
Preserved Tomato & Dill Mignonette, Buttered Saltines, Lemon

MKT

CHILLED SEAFOOD ‡
TOWER

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.

130

SHRIMP COCKTAIL

Fiery Cocktail Sauce,
Crispy Horseradish Root,
Lemon

19 ‡ (GF)

GULF FISH
CEVICHE

Tomato, Cilantro, Lime,
Serrano Pepper, Avocado,
Plantain

25 ‡ (GF)

JUMBO LUMP CRAB

Spicy Mango-Tarragon
Relish

35 (GF)

DIVER SCALLOP
CRUDO

Toasted Fennel, Citrus,
Garlic Oil, Fresno Chili, Dill

25 ‡ (GF)

TUNA POKE

Green Onion,
Water Chesnut, Carrot,
Sesame Ponzu,

Wontons

26 ‡

SOUP & SALAD

SEAFOOD CHOWDER

Creamy Chowder, Fresh Local

Gulf Fish, Celery Root, Yukon Gold Potatoes,
Fresh Herbs, Sherry

14

CTZN WEDGE SALAD

Iceberg Lettuce, Bacon, Bleu Cheese,
Preserved Tomato, Green Goddess

11/18

WARM ROASTED
BUTTERNUT SALAD

Little Gem, Dried Cranberries, Goat Cheese,
Spicy Pumpkin Seeds, Honey-Cider Vinaigrette

11/21 (VG) (GF)

ROASTED BEET SALAD

Roasted Walnuts, Baby Greens,
Bleu Cheese Vinaigrette

12/22 (GF) (VG) (N)

APPETIZERS

CALABRIAN SHRIMP

Calabrian Chilies, Crispy Shallots,
Fresh Herbs, Focaccia

20

CHARGRILLED OYSTERS

Calabrian Butter, Parmesan,
Scallion, Hot Buttered Saltines

23 1/2 DOZ 44 1 DOZ

WHIPPED FETA

Orange Blossom Honey, Herbed Almonds,
Espelette, Grilled Naan Bread

17 (VG) (N)

SMOKED FISH DIP

Cajun Spiced, Lemon, Chive,
Hot Buttered Saltines

17

ANGEL BISCUITS

Whipped butter

12

MEYER LEMON HUMMUS

Pumpkin Seed Dukkah,
Olive Oil, Naan Bread

17 (V)

BRUNCH

AVOCADO TOAST

Sourdough, Pickled Onion, Poached Egg,
Preserved Tomato, Everything Seasoning, Whipped Feta

19

BANANAS FOSTER FRENCH TOAST

Brown Sugar & Walnut Mascarpone,
Caramelized Bananas, Maple Rum Syrup

24 (N)

FISH & GRITS

Corn Dusted Flounder, Jalapeño Bacon Sauce,
Smoked Cheddar Grits

33

HOT FRIED CHICKEN BENEDICT

Warm Cheddar Biscuit, Pimento Cheese, Poached Egg,
Sticky Pepper Jelly Paint

21

CITIZEN BREAKFAST

Choice of Eggs, Bacon, Home Fried Potatoes,
Housemade Cheddar Biscuit

19

BREAKFAST SMASH BURGER

Two Beef Patties, Brie, Bacon Onion Jam,
Sunny Side Up Egg, Baby Arugula, Yeast Bun

23

LUNCH

SOUTHERN FRIED CHICKEN PO'BOY

Sharp Cheddar, Lettuce, Preserved Tomatoes,
Grilled Batard

19

GULF FISH SANDWICH

Calabrian Aioli, Bib Lettuce, Preserved Tomato,
Pickled Red Onion, Ciabatta

24

GULF FISH & CHIPS

Waffle Fries, Malt Vinegar Aioli,
Key Lime Coleslaw

29

BLT

Smoked Pork Belly, Little Gem Lettuce,
Fried Green Tomato, Chili Aioli,

Caibatta

18

GRILLED STEAK & FRIES

Horseradish Hollandaise, Waffle Fries,
House Made Ketchup

37 (GF)

SIDES 11

Home Fried Potatoes (GF) (VG)

Triple Corn Grits (VG) (GF)

Waffle Fries (VG)

ADD ONS

Applewood Smoked Bacon 6 (GF)

Chicken 11

Shrimp 15

Fish 19

Two Eggs 6

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



COCKTAILS

BEER

SEASONAL SELECTIONS

VINEYARD SOUR 	17
Pisco, Pear Eau De Vie, Champagne Cordial, Pear Lush, Fragrant, ELEGANT	
GIN BLOSSOM 	17
Wonderbird Gin, Blume Apricot Eau De Vie, Dolin Blanc Vermouth, Orange Bitters Spirit Forward, Sophisticated, Subtle	
JET PILOT 	16
House Rum Blend, Cinnamon, Faleum, Grapefruit, Lime, Angostura, Herbsaint (N) Crisp, Classic, Tropical	
WHITE LINEN 	16
Tequila Blanco, Cucumber, Bergamot Rosolio, Salt, Lime, Soda Light, Crushable, Tart	
BOTTLED OLD FASHIONED  	34
Paul Sutton Bourbon, Four Roses, Angostura, Spiced Cherry Bitters Serves Two Shareable, Classic, Strong	

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
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

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 Boozy, Smoky, Sexy	

ZERO PROOF

GREEN DAISY 	13
Ritual Zero Proof Tequila, Avocado, Lime	
CUCUMBER COLLINS 	14
Ritual Gin, Cucumber, Lime, Soda	
LYRE'S SPRITZ 	15
Sparkling Riesling, Italian Orange Aperitivo, Orange, Soda Water	
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	Dibon, Brut	Barcelona, Spain	14
CRÉMANT 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
CABERNET SAUVIGNON	2022	Turnbull	Napa Valley, CA	29
CABERNET SAUVIGNON	2021	One Stone	Paso Robles, CA	16