

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 a Poached Lobster Tail.

130

<p>SHRIMP COCKTAIL Fiery Cocktail Sauce, Fresh Horseradish Root, Lemon 19 ‡ (GF)</p>	<p>GULF FISH CEVICHE Tomato, Cilantro, Lime, Serrano Pepper, Avocado, Plantain 25 ‡ (GF)</p>	<p>JUMBO LUMP CRAB Spicy Mango-Tarragon Relish 35 (GF)</p>	<p>DIVER SCALLOP CRUDO Toasted Fennel, Citrus, Garlic Oil, Fresno Chili, Cucumber, Dill 25 ‡ (GF)</p>	<p>TUNA POKE Green Onion, Water Chesnut, Carrot, Sesame Ponzu, Wontons 26 ‡</p>
---	---	---	--	--

APPETIZERS

SMOKED FISH DIP
Cajun Spice, Lemon, Chive, Hot Buttered Saltines
17

*** STEAK TARTARE ***
Spicy Mustard, Cornichon, Shallots, Sunny Side Up Quail Egg, Garlic Croustade
22 ‡

*** CALABRIAN SHRIMP ***
Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia
20

*** WHIPPED FETA ***
Herbed Almonds, Orange Blossom Honey, Espelette, Grilled Naan Bread
18 (VG) (N)

*** CHEDDAR BISCUITS ***
Whipped Cane butter
12

GRILLED OCTOPUS
Saffron Skordalia, Pickled Fresno Chilies, Dill Oil
21

*** MEYER LEMON HUMMUS ***
Cucumber, Radish, Pickled Vegetables, Herbed Almonds, Pumpkin Seed Clusters, Green Goddess, Toasted Bread
28 (VG) (N)

*** CHARGRILLED OYSTERS ***
Calabrian Butter, Parmesan, Scallion, Hot Buttered Saltines
23 1/2 DOZ 44 1 DOZ

SOUP & SALAD

SEAFOOD CHOWDER
Creamy Chowder, Gulf Fish, Celery Root, Yukon Gold Potatoes, Fresh Herbs, Sherry
14

ROASTED BEET SALAD
Roasted Walnuts, Baby Greens, Bleu Cheese Vinaigrette
12/22 (GF) (VG) (N)

WARM ROASTED BUTTERNUT SALAD
Little Gem, Dried Cranberries, Goat Cheese, Spicy Pumpkin Seeds, Honey-Cider Vinaigrette
11/21 (VG) (GF)

*** CTZN WEDGE SALAD ***
Iceberg Lettuce, Bacon, Bleu Cheese, Preserved Tomato, Green Goddess
11/18

SEA

WILD GULF FISH
Toasted Fennel, Mustard Seed Grilled Gulf Fish, Handmade Lemon-Dill Gnudi, Parmesan Cream, Hearth Roasted Tomato Ragout
45

PALM SUGAR SEARED TUNA
Barrel Aged Soy Glaze, Sesame Noodles, Gingered Napa Slaw
52 (GF)

GRILLED GIANT PRAWNS
Lemon Garlic Butter, Herb Whipped Potatoes, Wilted Baby Spinach, Crispy Leeks
54

GRILLED LOBSTER TAIL
14oz Grilled Lobster Tail, Lemon Roasted Potatoes, Baby Spinach, Hearth Roasted Tomatoes, Dill Horseradish Butter
79

*** FISHERMAN'S GRITS ***
Cornmeal Crusted Flounder & Gulf Shrimp, Smoked Cheddar Grits, Preserved Tomato, Arugula
43 (GF)

ADD HALF LOBSTER TAIL 70Z OR DIVER SCALLOPS
39

SIDES 11

CHARGRILLED ASPARAGUS (VG) (GF)

TRIPLE CORN GRITS (GF)

HERB WHIPPED POTATOES (VG) (GF)

GINGER MASHED SWEET POTATOES (VG) (GF)

BABY CARROTS (V) (GF)

CHARGRILLED BROCCOLINI (V) (GF)

BUTTER NOODLES (VG)

LAND

HOT FRIED CHICKEN BREAST
Crowder Pea Cassoulet, Hearth Roasted Corn Chow-Chow, Alabama White Sauce
38 (GF)

*** CTZN PORK SCHNITZEL ***
Herb Whipped Potatoes, Broccolini, Lemon Butter, Pomegranate Seeds
39

RACK OF LAMB
Bonne Crusted, Ginger Mashed Sweet Potatoes, Haricots Verts
61

HEARTH BRAISED BEEF SHORT RIB
Heirloom Tomato Purée, Triple Corn Grits, Rich Short Rib Jus
49 (GF)

BLACK ANGUS FILET MIGNON
Herb Whipped Potatoes, Farmer's Market Vegetables, Garlic Herb Jus
65 (GF)

PASTA

RADIATORI
Meyer Lemon Cream, Baby Spinach, Roasted Fresno Chilies, Pecorino Romano
39

GREEN CURRY COCONUT RISOTTO
Baby Bok Choy, Beech Mushrooms, Baby Arugula, Roasted Garlic Oil, Lemongrass Chili Crisps
39 (V)

FARM

HEARTS OF PALM CAKES
Garlic Confit, Toasted Pepitas, Baby Spinach, Roasted Pepper Rouille
29 (VG)

* 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, Falernum, 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	

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	

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
Dbl 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

ZERO PROOF

GREEN DAISY 	13
Ritual Zero Proof Tequila, Avocado, Lime	
CUCUMBER COLLINS 	14
Ritual Gin, Cucumber, Lime, Yuzu 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 '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