

## 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

45 1/2 DOZ                      90 1 DOZ

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

Spicy Cocktail, Lemon  
Crispy Horseradish Root

19 ‡ (GF)

## GULF FISH CEVICHE

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

25 ‡ (GF)

## TUNA POKE

Green Onion, Water Chesnut,  
Carrot, Sesame Ponzu, Wontons

26 ‡

## SOUP &amp; 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

16

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

18 (VG) (N)

## SMOKED FISH DIP

Cajun Spiced, Lemon, Chive,  
Hot Buttered Saltines

17

## \* ANGEL BISCUITS \*

Whipped Butter, Seasonal Jam

12

## MEYER LEMON HUMMUS

Pumpkin Seed Dukkah,  
Olive Oil, Naan Bread

17 (V)

## BRUNCH

## LUNCH

## 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)

## CITIZEN DOUBLE STACK

B&B Pickles, White Cheddar,  
Secret Sauce, Yeast Bun

21

## GULF FISH SANDWICH

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

24

## HOT FRIED CHICKEN BENEDICT

English Muffin, Pimento Cheese, Poached Egg,  
Sticky Pepper Jelly Paint

21

## \* CITIZEN BREAKFAST \*

Choice of Eggs, Bacon, Home Fried Potatoes,  
Angel Biscuit

19

## GRILLED STEAK &amp; FRIES

Horseradish Hollandaise, Waffle Fries,  
House Made Ketchup

37 (GF)

## SIDES 11

## ADD ONS

Home Fried Potatoes (GF) (VG)

Applewood Smoked Bacon 6 (GF)

Chicken 11

Triple Corn Grits (VG) (GF)

Shrimp 15

Waffle Fries (VG)

Fish 19

## FRIED CHICKEN PO'BOY

Sharp Cheddar, Lettuce,  
Preserved Tomatoes,  
Grilled Batard

19

## BLT

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

Ciabatta

18

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

@THECITIZENALYS

CITIZENALYS.COM

+1 850 909 0702

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**

**LUCID GREENS**  **14**  
Vodka, Basil, Mint, lime, Herbsaint  
Light, Refreshing, Herbaceous

**STRAWBERRY RUM NEGRONI**  **18**  
Probitas Rum, Dolin Strawberry Aperitif, Peychaud's Aperitif,  
Lemon Foam  
Boozy, Fruity, Tart

**AFTERNOON OLD FASHIONED**  **17**  
Suntory Toki Whisky, Bourbon, Spiced Cherry Bitters, Peychaud's Bitters  
Traditional, Boozy, Bright


**WHITE LINEN**  **16**  
Tequila Blanco, Cucumber, Bergamot Rosolio, Salt, Lime, Soda  
Light, Crushable, Tart

**SUNOMONO MARTINI**  **18**  
Roku Gin, Cucumber, Sesame & Soy infused Dolin Blue, Lemon Bitters  
Sophisticated, Bright, Spirit Forward

**CTZN CLASSICS**

**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

**SALSA LESSONS**  **17**  
Pineapple Infused Tequila Blanco, Mezcal, Pineapple, Agave,  
Peychaud's Bitters  
Tropical, Dry, Crushable

**BOARDWALK BOUND**  **18**  
Empress Gin, Chinola Passionfruit, Velvet Falernum, Oregeat, Lemon  
Crisp, Boozy, Tropical 

**ANDIAMO!**  **18**  
Vodka, Aperol, Cava, Rosé Syrup, Lemon, Orange  
Bubbly, Citrusy, Bright

**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, 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