

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

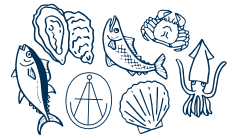
19 1/2 DOZ 38 1 DOZ

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 a Poached Lobster Tail. 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 ‡

APPETIZERS

* CALABRIAN SHRIMP *

Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia

20

* STEAK TARTARE *

Spicy Mustard, Cornichon, Shallots, Sunny Side Up Quail Egg, Garlic Croustade

22 ‡

* WHIPPED FETA *

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

18 (VG) (N)

* MEYER LEMON HUMMUS *

Cucumber, Radish, Pickled Vegetables, Herbed Almonds, Pumpkin Seed Clusters, Green Goddess, Toasted Bread

28 (VG) (N)

SMOKED FISH DIP

Cajun Spice, Lemon, Chive, Hot Buttered Saltines

17

* 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)

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

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

16

GRILLED LOBSTER TAIL

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

79 (GF)

LAND

HOT FRIED CHICKEN BREAST

Crowder Pea Cassoulet, Hearth Roasted Corn Chow-Chow, Alabama White Sauce

38 (GF)

HEARTH BRAISED BEEF SHORT RIB

Heirloom Tomato Purée, Triple Corn Grits, Rich Short Rib Jus

49 (GF)

* FISHERMAN'S GRITS *

Cornmeal Crusted Flounder & Gulf Shrimp, Smoked Cheddar Grits, Preserved Tomato, Arugula

43 (GF)

* CTZN PORK SCHNITZEL *

Herb Whipped Potatoes, Broccolini, Lemon Butter, Pomegranate Seeds

39

BLACK ANGUS FILET MIGNON

Herb Whipped Potatoes, Farmer's Market Vegetables, Garlic Herb Jus

65 (GF)

ADD HALF LOBSTER TAIL 7OZ

39

PASTA

RADIATORI

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

39 (VG)

SIDES 11

CHARGRILLED ASPARAGUS (VG) (GF)

TRIPLE CORN GRITS (GF)

HERB WHIPPED POTATOES (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

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, Oregat, 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, 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