

SNACKS

- ROAST MEATBALL PARM SLIDER*
8
- BLISTERED SHISHITO PEPPERS W/
TOMATO, GINGER, TAMARI
9
- SPICY FRIED PICKLES & PEPPERS
9
- BAKED GNOCCHI "MAC & CHEESE"
14
- MINI FRIED NANTUCKET "DRY"
SCALLOP ROLL*
15
- HOUSE RICOTTA CROSTINI W/
KENTUCKY HONEY, THYME
9

RAW BAR & SHELLFISH

- OYSTERS ON THE HALF SHELL*
3.50/EA
- JUMBO SHRIMP COCKTAIL
3.50/EA
- 1/2 LOBSTER COCKTAIL
MKT/EA
- CRACKED JONAH CRAB CLAW
4.25/EA
- LITTLENECK CLAMS*
2.75/EA
- TASTING PLATE*
2 OYSTERS, 2 CLAMS, 2 SHRIMP
19
- SEAFOOD TOWER- 4PPL*
OYSTER, LOBSTER, CRAB, SHRIMP,
CLAM, MUSSELS
94
- HOT SEAFOOD PLATTER- 2PPL*
BROILED OYSTER, STEAMED LOBSTER, &
CRAB, SHRIMP-CLAM-MUSSELS SCAMPI
78
- WHISKY & OYSTERS*
COMPASS BOX PEAT MONSTER &
3 ICE COLD LOCAL OYSTERS
19

SIDES

- HAND CUT FRIES
7
- SUGAR SNAP PEAS
8
- LOCAL WILD MUSHROOMS
11
- BABY SUMMER CORN
9

STARTERS

- TIGUA "BOWL OF RED" CHILI 13
PORK SHOULDER, HOMINY, MEXICAN OREGANO, AGED LIME YOGURT
- FARM SALAD 12
MINI ARTISAN LETTUCES, RADISH, JICAMA, CUCUMBER, LEMON CITRONETTE
- CITIZEN COBB SALAD 15
EGG, BACON, AVOCADO, GORGONZOLA, GRILLED CORN, SNAP PEAS, TOMATO
GRILLED CHICKEN +6 / GRILLED SHRIMP +9 / LOCAL LOBSTER +15
- CHARGRILLED TRUFFLE ELOTE 12
CORN ON THE COB, WHITE TRUFFLE AIOLI, COTIJA, SMOKED PAPRIKA, SPRING ONION
- CREAMY BURRATA & SHAVED SPECK 14
DAILY MADE BURRATA, SPECK, EVOO, BALSAMIC GASTRIQUE, THAI BASIL, CROSTINI
- SASHIMI GRADE TUNA TARTARE* 16
CHIVE OIL, SOY, CANDIED GINGER AIOLI, RED ENDIVE
- SKILLET SMOKED ORGANIC MUSSELS* 15
CLARIFIED BUTTER, LEMON
- CITIZEN CHARCUTERIE BOARD* 22
CURED MEATS, AGED HARD CHEESE, PICKLES & OLIVES, FRUIT, GRILLED BREAD

MAINS

- CLASSIC HANGER STEAK FRITES* 28
ROQUEFORT BUTTER, DEMI-GLACE, TRUFFLE OIL
- PAN ROASTED ORGANIC LEMON CHICKEN 24
STATLER BREAST & BONELESS THIGH, WILD FIDDLEHEADS, SHERRY-HERB JUS
- MUSAKHAN HERITAGE PORK TENDERLOIN* 23
SUMAC, TOASTED SPICES, OVER WARM FLATBREAD, LIME
- "THE CAPES" STYLE ATLANTIC COD LOIN* 26
CAPTAIN'S CUT, RITZ CRACKER CRUMB, LOCAL FARM VEG, CITRON BLANC
- MAINE "DAYBOAT" FISH & CHIPS 25
TARTER, MALT VINEGAR, COCKTAIL SAUCE, SEA SALT & PEPPER HAND-CUT FRIES
- SLOW BRAISED LAMB SHOULDER & MINT RISOTTO 24
BRAISED LAMB, TOMATO, CARROT, GRATED AGED RICOTTA
- LOCAL LOBSTER ROLL BOSTON OR CONNECTICUT STYLE* 36
BRIOCHE, CHILLED W/KEWPIE & CELERY OR WARM W/ BUTTER, LEMON ZEST
- CITIZEN 10OZ. SIRLOIN BURGER* 19
TRUFFLE AIOLI, SMOKED BACON, HAND-CUT IDAHO FRIES,
CHOICE OF: VERMONT CHEDDAR OR ROQUEFORT BLUE CHEESE
- "WHAT'S THE CRAIC?" BURGER* 22
CITIZEN BACON CHEESEBURGER WITH CARAMELIZED ONIONS,
HAND CUT FRIES, HANGER STEAK TOPPINGS

WHOLE ROASTED
with all the trimmings



SUCKLING PIG

\$38/person; min. 10 people

Available for Takeout & Dine-In

*THESE ITEMS MAY BE SERVED RAW, UNDERCOOKED, OR COOKED TO YOUR SPECIFICATION. THE COMMONWEALTH OF MASSACHUSETTS SUGGESTS THAT THE CONSUMPTION OF UNDERCOOKED OR RAW MEAT, FISH, SHELLFISH, EGGS AND POULTRY MAY BE HARMFUL TO YOUR HEALTH. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.