SNACKS
ROAST MEATBALL PARM SLIDER* 7
BLISTERED SHISHITO PEPPERS W/ TOMATO, GINGER, TAMARI 8
SPICY FRIED PICKLES & PEPPERS 8
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* 3.25/EA
JUMBO SHRIMP COCKTAIL 3.25/EA
½ LOBSTER COCKTAIL MXT/EA
CRACKED JONAH CRAB CLAW 3.95/EA
LITTLENECK CLAMS* 2.50/EA
TASTING PLATE* 2 OYSTERS, 2 CLAMS, 2 SHRIMP 18
SEAFOOD TOWER– 4PPL* OYSTER, LOBSTER, Crab, SHRIMP, CLAM, MUSSELS 92
HOT SEAFOOD PLATTER– 2PPL* BROILED OYSTER, STEAMED LOBSTER, & CRAB, SHRIMP–CLAM–MUSSELS SCAMPI 72
WHISKY & OYSTERS* COMPASS BOX PEAT MONSTER & 3 ICE COLD LOCAL OYSTERS 19

SIDES
BUFFALO CAULIFLORINI 9
SAUTÉED MUSHROOM CAPS 7
SUGAR SNAP PEAS 7
HAND CUT FRIES 6

STARTERS
TIGUA “BOWL OF RED” CHILI 13
PORK SHOULDER, HOMINY, MEXICAN OREGANO, AGED LIME YOGURT
SUMMER FARM SALAD 12
MINI ARTISAN LETTUCES, RADISH, JICAMA, CUCUMBER, LEMON CITRONETTE
CITIZEN COBB SALAD 14
HARD EGG, BACON, AVOCADO, GORGONZOLA, GRILLED CORN, SNAP PEAS, HEIRLOOM TOMATO
GRILLED CHICKEN +6 / GRILLED SHRIMP +9 / LOCAL LOBSTER +15
CHAR GRILLED 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* 15
CHIVE OIL, SOY, CANDIED GINGER AIOLI
SKILLET SMOKED ORGANIC MUSSELS* 14
CLARIFIED BUTTER, LEMON
CITIZEN CHARCUTERIE BOARD* 21
CURED MEATS, AGED HARD CHEESE, PICKLES & OLIVES, FRUIT, GRILLED BREAD

MAINS
CLASSIC HANGER STEAK FRITES* 26
ROQUEFORT BUTTER, DEMI-GLACE, TRUFFLE OIL
PAN ROASTED ORGANIC LEMON CHICKEN 23
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* 32
BROCHE, CHILLED W/ KEWPIE & CELERY OR WARM W/ BUTTER, LEMON ZEST
CORIANDER SMOKED PASTRAMI REUBEN 19
NAVEL PASTRAMI, TWICE BARED RYE, OUR SAUERKRAUT, EMMENTERAL, RUSSIAN
CITIZEN 10OZ. Sirloin Burger* 18
TRUFFLE AIOLI, SMOKED BACON, HAND-CUT IDAHO FRIES,
CHOICE OF: VERNOM CHEDDAR OR ROQUEFORT BLUE CHEESE
“WHAT’S THE CRAIC?” BURGER* 21
CITIZEN BACON CHEESEBURGER WITH CARAMELIZED ONIONS, HAND CUT FRIES, HANGER STEAK TOPPINGS

*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.
# Cocktails, Beer & Wine
## To Go

### House Cocktails

<table>
<thead>
<tr>
<th>Serves 1</th>
<th>Serves 2</th>
<th>Serves 4</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mai Tai</strong></td>
<td><strong>Ideal Manhattan</strong></td>
<td><strong>Sangria</strong></td>
</tr>
<tr>
<td>12</td>
<td>26</td>
<td>46</td>
</tr>
<tr>
<td>Plantation 3 stars rum, plantation overproof rum, combier, orgeat, fresh lime juice</td>
<td>Makers Mark, St. Germain, cinzano &amp; grapefruit bitters</td>
<td>Honoro Vera Rose, Copper &amp; Kings unaged brandy, brown sugar, fresh fruit &amp; juice</td>
</tr>
<tr>
<td><strong>The Duke Martini</strong></td>
<td><strong>The Tommy Dewar</strong></td>
<td><strong>Citizen Scorpion Bowl</strong></td>
</tr>
<tr>
<td>14</td>
<td>26</td>
<td>50</td>
</tr>
<tr>
<td>Ice cold Plymouth gin, cinzano dry; served in a glass flask - the perfect martini!</td>
<td>Dewar’s 15yr, citrus chamomile syrup, lemon juice, orange bitters, ice picked ice block</td>
<td>Citizen Single Barrel Plantation multi xo rum, citizen single barrel Kavalan single malt, fresh juices</td>
</tr>
<tr>
<td><strong>Woodford Julep</strong></td>
<td><strong>Cucumber Collins</strong></td>
<td><strong>Penicillin</strong></td>
</tr>
<tr>
<td>16</td>
<td>22</td>
<td>26</td>
</tr>
<tr>
<td>Citizen Woodford Reserve single barrel, bourbon rooibos tea syrup, fresh mint</td>
<td>Rain cucumber vodka, lemon, soda</td>
<td>Compass Box Great King Street Artist blend, honey ginger syrup, fresh lemon, peat monster spray</td>
</tr>
<tr>
<td><strong>Pineapple Margarita</strong></td>
<td><strong>To-Groni</strong></td>
<td><strong>COMING SOON: UNCLE NEAREST WHISKEY – TENNESSEE GOLD COCKTAIL KIT FOR 2</strong></td>
</tr>
<tr>
<td>16</td>
<td>22</td>
<td><strong>OUR BOXED COCKTAIL KIT INCLUDES THE CLASSIC “TENNESSEE GOLD” COCKTAIL FOR TWO, MADE WITH UNCLE NEAREST 1856 WHISKEY, HONEY SIMPLE, FRESH SQUEEZED LEMON &amp; PEEL. INSIDE, YOU WILL ALSO FIND UNCLE NEAREST MASKS, MASON JARS, COASTERS, &amp; SOUL-WARMING YUM.</strong></td>
</tr>
<tr>
<td>Our jalapeno-infused olmeca altos plata tequila, combier, lime &amp; pineapple juice</td>
<td>Sipsmith gin, campari, cinzano rosso</td>
<td><strong>36</strong></td>
</tr>
</tbody>
</table>

### Coming Soon: Uncle Nearest Whiskey – Tennessee Gold Cocktail Kit for 2

Our boxed cocktail kit includes the classic “Tennesse gold” cocktail for two, made with Uncle Nearest 1856 whiskey, honey simple, fresh squeezed lemon & peel. Inside, you will also find Uncle Nearest masks, mason jars, coasters, & soul-warming yum.

### Beer

<table>
<thead>
<tr>
<th>Mixed 4-Pack</th>
<th>Changing Selection of Craft Brews</th>
<th>22</th>
</tr>
</thead>
<tbody>
<tr>
<td>750ml Bottle</td>
<td>Miller High Life “Champagne Bottle” 4.6%</td>
<td>12</td>
</tr>
<tr>
<td>CAN</td>
<td>Tecate 4.5%</td>
<td>5</td>
</tr>
<tr>
<td>CAN</td>
<td>Night Shift Brewing Lime-Lite 4.3%</td>
<td>6</td>
</tr>
<tr>
<td>CAN</td>
<td>Ghost Fish Grapefruit IPA [Gluten Free] 5.5%</td>
<td>8</td>
</tr>
</tbody>
</table>

### Wine

| Sauvignon Blanc | Truchard Vineyards ‘Franklin Cuvee’ Carneros, California | 38 |
| Gruner Veltliner | Esterhazy Weinviertel, Austria | 42 |
| Grenache, Syrah | Commanderie de La Bargemone Rosé Provence, France | 42 |
| Shiraz | Leeuwin Estate Siblings Margaret River, Australia | 46 |
| Syrah | Truchard Vineyards Carneros, California | 49 |
| Cabernet Sauvignon | Requiem Columbia Valley, Washington | 50 |
| Chardonnay | Ramey ‘Woolsey Road’ Sonoma Coast, California | 88 |
| Corvina | Allegrini Amarone Veneto, Italy | 99 |

Takeout beverages must be ordered as part of the same transaction as food. Must be 21+. Limits on takeout beverages are: 1.5l wine, 192oz beer, and 64 oz cocktails (two mixed drinks per entrée for a max volume of 64 oz per transaction).