

CITIZENS & CULTURE

Dinner menu

Starters

Fish & Chip Poppers \$14

Crispy Atlantic Cod/ Malt Fries/ Lemon Old Bay Tartar

Fresh Local Oysters \$18/\$36

Half Shell/ Grilled Cajun Butter OR Herb Butter / Fried

Fried Chili Calamari \$15

Crispy Calamari/ Fried Chilis /Sweet Chili Sauce/Charred Lemon

Fried Empanadas \$12

Shredded Beef OR Buffalo Chicken/ Cilantro Jalapeño Crema

Crispy Chicken Fries \$15

Cajun Marinated/ Hand Breaded/ Chef's Mumbo/ Ranch

Crab Elote Dip \$16

Shredded Beef OR Buffalo Chicken/ Cilantro Jalapeño Crema

Wings (6) \$14

Chef's Buffalo/ Hot Honey Old Bay/ Teriyaki BBQ/ Chef's Mumbo/ Mango Habanero

Fried Shrimp \$18

Cajun Lemon Pepper Spiced/Buttermilk Batter/ Harissa Glaze/ Ranch

In Between

Culture Burger \$23

Applewood Bacon/ Fresh Jalapeños/ Aged Cheddar/ BBQ Sauce

Citizens Smash Burger. \$18

2 Smashed Patties/LTO/Fancy Sauce/ PepperJack Cheese

Grilled Blackened Chicken \$18

Applewood Bacon/ Avocado/ Aged Cheddar/ LTO/ Mayo

Crispy Buffalo Chicken \$20

Applewood Bacon/ Bleu Cheese Crumble/ LT/ Bleu Cheese Dressing

All Sandwiches Served With Fries

Sides

Loaded Mashed Potato \$10

Sauteed Garlic Spinach \$6

Seasonal Vegetables \$8

Truffle Fries \$8

Grilled Broccoli \$8

Old Bay Crab Fries \$12

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Dinner menu

Pasta & Salads

Vegetable Pesto Pasta \$22

Baby Carrots/Rainbow
Cauliflower/Brocolini/Heirloom Cherry
Tomato

Chicken Alfredo \$24

Creamy Roasted Garlic Alfredo/
Brocolini/Spinch/ Heirloom Cherry Tomato

Cajun Pasta \$28

Cajun Cream Sauce/Peppers/ Onions/
Blackened Chicken/Shrimp/ Andouille
Sausage

Caesar Salad \$14

Romaine/ Baby Kale/ Grated
Parmesan/Spanish Anchovy/
Croutons/Heirloom Cherry Tomato

C&C FNC Salad \$15

Spring Mix/Dried Cranberries/ Roasted
Pistachio/ Goat Cheese/ Strawberry
Champagne Vinaigrette

C&C House Salad \$12

Spring Mix/English Cucumber/Heirloom
Cherry Tomato/ Red Onion/ Italian
Vinaigrette

Enhancements

Chicken \$7/ Salmon \$10/ Shrimp \$12/ Crabcake \$18

Entrees

Blackened Salmon \$28

Roasted Fingerling Potato & Vegetable Hash/
Lemon Buerre Blanc

Rockfish Seafood Stew \$30

Soy Miso Broth/ Aisan Vegetable
Medley/Potato/ Surf Clams

Crab Cakes 1-\$26/2-\$36

Jumbo Lump Crab/ French Fries/ Old Bay
Aioli

Bacon Wrapped Teriyaki Scallops \$32

4 Day Boat Scallops/ Fried Rice/ Teriyaki
Glaze

Braised Short Rib \$34

6oz Short Rib/Roasted Garlic Mash/ Grilled
Baby Carrots & Brocolini/ Red Wine Demi
Glaze

Gouchjang Roasted Chicken \$ 26

Half Chicken/ Yellow Rice/ Peas & Carrots

Jerk Rib Eye \$36

12oz Center Cut/ Roasted Fingerling Potato/
Grilled Brocolini and Baby Carrots/ Steak
Butter

Harissa Spiced Lamb Chops \$38

Mergez Lamb Sausage/Fregola Sarda/
Heirloom Cherry Tomato/ Curry Cream