

# CITRUS CLUB

## FOOD

**OYSTERS ON THE HALF SHELL*** — HALF DOZEN 20 | DOZEN 38
East Coast Oysters with Classic Accompaniments

**EDAMAME HUMMUS** — 14
Roasted Vegetables, Pita Bread

**CRISPY BRUSSELS SPROUTS** — 14
Cotija Cheese, Salt and Pepper, Pickled Red Onions

**LOADED FRIES** — 15
Queso Fresco, Cilantro, Chives, Harissa Spice, Garlic

**CALYPSO CHIPS & DIPS** — 16
Plantain, Taro & Sweet Potato Chips Dip Trio Mango Tomatillo Salsa, Spicy Avocado, & Peruvian Black Bean

**CHICKEN WINGS** — 18
Jerk Sauce, Chili Lime Ranch

**CRISPY PIÑA COLADA SHRIMP*** — 22
Creamy Vegetable Slaw, Sweet & Sour Sauce

**WARM BLUE CRAB DIP** — 32
Butter Crackers

**CITRUS SALAD** — 14
Mixed Greens, Shaved Vegetables, Avocado, Citrus Fruit, Golden Raisins, Hazelnuts, Queso Fresco, with Lemon-Mango Vinaigrette
*Add Protein: Shrimp, Tuna, Jerk Chicken* — *10 | 10 | 6*

**CARIBBEAN RICE BOWL** — 18
Rice, Turmeric, Seasonal Vegetables, Black Beans, Avocado, Mango Salsa, with Cilantro Ranch
*Add Protein: Shrimp, Tuna, Jerk Chicken* — *10 | 10 | 6*

**SMASH BURGER** — 22
Cheddar, Lettuce, Tomato, Pickled Red Onion, Signature Sauce, Potato Bun, with side Harissa Spice Fries

**MARKET CATCH FISH SANDWICH** — 28
Seared Market Fish, Comeback Sauce, Caribbean Slaw, Potato Bun, with side Cucumber Salad

**LOBSTER ROLL** — 32
Maine Lobster, Lemon, Brioche, Chips

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**SPICED CORN TIRAMISU** — 12
Cornbread, Masala Chai, Cardamom Cream, White Chocolate Ganache, Blueberry, Corn Gelato

**TROPICAL BAR** — 13
Salted Graham Cracker, Macadamia Caramel, Chocolate Feuillitine, Coconut, Passion Fruit



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A gratuity of 20% may be added to parties over six. Checks may be split equally on up to four cards.*

# COCKTAILS 20

**DEWBERRY DAQUIRI**
Plantation Pineapple Rum, Lime, Fino Sherry

**MAI TAI**
Barbancourt 8 year Rum, Batavia Arrack, Demerara Sugar, Lime, Orgeat*

**MOJITO**
Titos, Raspberry, Mint, Lime

**PINEAPPLE OLD FASHIONED**
Old Forester 100 Proof Bourbon, Orgeat*, Mancino Rosso, Pineapple Ice

**PURPLE RAIN**
Tito's, Lavender Syrup, Lemon, Sparkling Water

**SUMMER IN A GLASS**
Beyond Coconut Rum, Pineapple, Coco Lopez, Nardini Chinato

**CC SOUR**
Beyond Tropical Gin, Disaronno Amaretto, Passion Fruit, Lime

**SPICY COCONUT MARGARITA**
Espolon Blanco, Coconut Milk, Lime Juice, Cointreau, Daysie Madagascar Vanilla Syrup & Red Clay Spicy Margarita Salt

**LONG-TIME LISTENER**
Espolon Reposado Tequila, Dry Curacao, Lemon Bar Syrup, St. Germain, Peychaud's Bitters

**SMOKE SCREEN**
Dos Hombre Mezcal, Banana Liqueur, Aperol Lime

**TO YOUR HEALTH**
Cucumber Infused Casamigos Blanco, Lime, Coconut Juice

**TROPICAL ITCH**
Four Rose's Bourbon, Overproof Rum, Passion Fruit, Dry Curacao, Back Scratcher

**NIGHT OWL**
Tito's, Cold Brew, Daysie Birthday Cake Batter, Spiked Whipped Cream, Sprinkles

**Contains Almond*

# ZERO PROOF 10

**DEWBERRY TEA SPRITZ**
Proprietary Tea Blend, Lemon, Sparkling Mineral Water, Agave

**NO-JITO**
Raspberry, Lime, Mint, Sparkling Mineral Water

# WINE

| SPARKLING | GLASS | BOTTLE |
|---|---|---|
| **Tempus III Cava** *"Methode Champenoise" La Mancha, Spain, NV* | 18 | 72 |
| **Chandon Garden Spritz** *Chandon Blended With Valencia Orange Bitters* | 20 | 80 |
| **Moët & Chandon** *Impérial Brut, Épernay, NV* | 25 | 100 |
| **Dom Pérignon** *Epernay, 2013* | | 485 |

| WHITE | GLASS | BOTTLE |
|---|---|---|
| **Albarino** *Garzon Albarino Reserve, Garzon, Uruguay, 2022* | 18 | 72 |
| **Sauvignon Blanc** *Craggy Range, Martinborough, New Zealand, 2022* | 18 | 72 |
| **Pinot Gris** *Chehalem, Willamette Valley, 2022* | 18 | 72 |
| **Chardonnay** *Sandhi, Central Coast, 2021* | 20 | 80 |
| **Chenin Blanc** *Mary Taylor Anjou Blanc, Anjou France, 2020* | | 85 |
| **Chardonnay** *Shafer "Red Shoulder Ranch", Napa Valley, CA, 2021* | | 175 |

| ROSÉ | GLASS | BOTTLE |
|---|---|---|
| **Stoller** *Willamette Valley, OR, 2022* | 18 | 72 |
| **Txakoli** *Baskoli, Spain, 2022* | 18 | 72 |

**Lightly Sparkling*

| RED | GLASS | BOTTLE |
|---|---|---|
| **Pinot Noir** *Presqu'ile, Santa Barbara, CA, 2022* | 20 | 80 |
| **Cabernet Sauvignon** *Emblem, Napa Valley, 2021* | 22 | 88 |
| **Red Blend** *Purgatori, Les Garrigues, Spain, 2018 Blend of: Cariñena, Garnacha, Syrah* | | 150 |
| **Cabernet Sauvignon** *Fisher Vineyards "Coach Insignia", Napa Valley, CA, 2016* | | 380 |

# BEER 10

**Witbier** *Westbrook White Thai, Mt. Pleasant, SC, 5% abv*
**Blonde Ale** *Cooper River Brewing Company, Charleston, SC, 4.1% abv*
**Pilsner** *Munkle Pils, Charleston, SC, 5.1% abv*
**IPA** *Bound By Time, Edmunds Oast Brewing Co, Charleston, SC, 7% abv*
**Hard Kombucha** *Seasonal, Bevi Bene Brewing Co, Charleston SC, 5.1% abv*
**Cider** *Last Light, Artifact Cider Project, Cambridge, MA, 4.2% abv*

# SOFT DRINKS

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| Coca-Cola, Diet Coke, Sprite, Ginger Ale | 5 |
| Blenheim Ginger Ale (Spicy) | 6 |