



CITRUS CLUB

FOOD

OYSTERS ON THE HALF SHELL*	HALF DOZEN	DOZEN
East Coast Oysters with Classic Accompaniments	18	36
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		
<i>Add Protein: Shrimp, Tuna, Jerk Chicken</i>		<i>10 10 6</i>

CARIBBEAN RICE BOWL	18
Rice, Turmeric, Seasonal Vegetables, Black Beans, Avocado, Mango Salsa, with Cilantro Ranch	
<i>Add Protein: Shrimp, Tuna, Jerk Chicken</i>	<i>10 10 6</i>
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	

LUAU PIE	12
Coffee Ice Cream, Wet Devils Food, Chocolate Sorbet, Macadamia, Oreo Crunch, Toasted Meringue	
TROPICAL SORBET BOWL	16
Dragon Fruit Pineapple Sorbet, Coconut Whip, Raspberry Gelée, Fruit, and Rum Cake Served in a Dragon Fruit Bowl	

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



COCKTAILS

20

DEWBERRY DAQUIRI

Plantation Pineapple Rum, Lime, Fino Sherry

MAI TAI

Barbancourt 8 year Rum, Batavia Arrack, Demerara Sugar, Lime, Orgeat

Contains Almond

MONKEY BUSINESS

Ten to One White Rum, Four Roses Bourbon, Banana Liqueur, Daysie Coconut Almond Syrup, Blue Curacao

GARDEN MOJITO

Tito's, St. Germain, St. George Basil Eau De Vie, Mint, Lime

PURPLE RAIN

Tito's, Lavender Syrup, Lemon, Sparkling Water

GOLD RUSH

Empress Gin, Lemon Bar Syrup, Cinnamon, Gold

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

TROPICAL ITCH

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

CITRUS SPRITZ

Blended Chandon, Valencia Orange Bitters Blend

NIGHT OWL

Tito's, Cold Brew, Cinnamon, Oat Milk, Spiked Whipped Cream

COCONUT CHAMPAGNE POPSICLE

24

Coconut Water Popsicle, Prickly Pear, Fresh Orange Supremes, & Spiced Poached Pear, Glass of Tempus III Cava

Popsicle Only - 10

ZERO PROOF

10

DEWBERRY TEA SPRITZ

Proprietary Tea Blend, Lemon, Sparkling Mineral Water, Agave

CHERRY LIMEADE

Luxardo Maraschino Cherry, Cinnamon, Lime

WINE

SPARKLING

	GLASS	BOTTLE
Tempus III Cava "Methode Champenoise"	18	72

La Mancha, Spain, NV

Charles Heidsieck Brut Reserve, NV	24	96
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Moët & Chandon Impérial Brut, Épernay, NV	25	100
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Dom Pérignon Epernay, 2010		485
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WHITE

	GLASS	BOTTLE
Pinot Gris Voix De la Vigne, Dundee Hills, 2021	18	72

Sauvignon Blanc Misty Cove, Marlborough,	18	72
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New Zealand, 2021

Txakoli OTX, Bodegas, Spain, 2021	18	72
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Orange Chardonnay Deux Punx, Napa, CA 2021	20	80
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**Unfined, Unfiltered*

Chenin Blanc Mary Taylor Anjou Blanc, Anjou France, 2020		85
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Chardonnay Shafer "Red Shoulder Ranch", Napa Valley, CA, 2021		175
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ROSÉ

	GLASS	BOTTLE
Vaporetto Prosecco Rose Veneto, Italy, NV	18	72

Domaine de L'Olivette Bandol AOC,	18	72
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Bandol, France, 2022

RED

	GLASS	BOTTLE
Pinot Noir Fabelist 774, Santa Barbara, CA, 2021	18	72

Cabernet Sauvignon Emblem, Napa Valley, 2018	20	80
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Cabernet Franc Lieu Dit, Santa Ynez, CA, 2020		100
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Red Blend Purgatori, Les Garrigues, Spain, 2018		150
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Blend of: Cariñena, Garnacha, Syrah

Cabernet Sauvignon Fisher Vineyards "Coach Insignia",		380
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Napa Valley, CA, 2016

BEER

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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 Sicilian Lemon, 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
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Blenheim Ginger Ale (Spicy)	6
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