

BEETLECAT

INMAN PARK
ATL. GA

OYSTERS

December 10th



<input type="radio"/> CAVENDISH 2.60 full firm meats, bright brininess (M) PEI	<input type="radio"/> EASTHAM 2.85 deep cup, strong salinity, pleasant ocean finish (L) MA
<input type="radio"/> DEEP COVE B 2.30 shallow cup, medium salinity, clean finish (M-L) PEI	<input type="radio"/> BLUE MIST 2.50 meaty, deep cup, medium salinity with a mild finish (M) CT
<input type="radio"/> SALVATION COVE B 2.20 slightly sweet, high salinity (M) PEI	<input type="radio"/> DISCOVERY BAY 3.90 high brininess, full, crisp (M) WA
<input type="radio"/> OSPREY POINT B 2.70 shallow cup, medium salinity, briny finish (M) PEI	<input type="radio"/> THORNDYKE BAY 3.90 high salinity, creamy, mineral finish (L) WA
<input type="radio"/> LADY CHATTERLY 3.00 deep cup, moderate salinity, briny finish (M-L) NS	<input type="radio"/> FANNY BAY 3.85 smooth, creamy, sweet, pronounced cucumber finish (M-L) WA
<input type="radio"/> DAMARISCOTTA B 2.50 deep cup, high salinity, light, clean (M-L) ME	<input type="radio"/> SWINOMOSH SWEET 3.95 salty, cucumber, high minerality (M) WA
<input type="radio"/> HAMMER ISLAND 2.60 med brine, crisp slate finish (M) MA	<input type="radio"/> EXTRA SMALLS 3.50 plump, sweet, mild brininess, clean, crisp finish (M) WA

WHEN FINISHED, FLIP THE SHELL



SPARKLING

- BRUT CHAMPAGNE** – Pierre Péters, Cuvée de Réserve NV — 99
- BRUT CHAMPAGNE** – Charles Heidsieck, Réserve NV — 64
- CAVA BRUT** – Juve Y Camps “Essential” Cava NV — 48

SHELLFISH

- Pickled Red Onion Ice** — 2
- Baked Oysters** — 3.50 each
- Peel & Eat Shrimp** — 18
- Lobster Roll** — MKT

OYSTER BACKS

- HOT SHOT** — mezcal, lemon, chef’s hot sauce 5
- OH SNAP!** — gin, horseradish, BeetleCat bloody mix 5
- COOL-CUMBER** — vodka, cucumber, lime, mint 5

*Oysters sold separately

JOIN US FOR HAPPY HOUR! MONDAY FROM 4 TO 10 PM AND TUES. – FRI. FROM 4 TO 6 PM

CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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