

Captain's Favorites



FISH HOUSE PUNCH

rum, brandy, Leopold's peach whiskey, lemon, black tea, sugar
9 mug / 42 pitcher

LONG ISLAND PUNCH

vodka, gin, white rum, tequila, triple sec, Pimms, lemon, tea, Angostura bitters
8 mug / 36 pitcher

WINE

BY THE GLASS

Prosecco	9/45
La Luca, Veneto, DOC	
Brut	16/40
Lallier, Grand Cru, 375ml	
Cinsault/Grenache Rosé	12/48
Triennes, France	
Gavi	9/36
Coppo "La Rocca", Italy	
Chenin Blanc	10/40
Vinum Cellars, Clarksburg	
Sancerre	13/52
Les Boursicottes, Chavignol	
Chardonnay	10/40
Pozzan "Annabella", Napa Valley	
Chardonnay	12/48
Laurent Dufouleur, Mâcon-Villages	
Côtes du Rhône	9/36
Domaine Roger Perrin, France	
Pinot Noir	8/32
Emiliana "Natura", Valle del Bio	
Merlot/Cab Blend	13/52
Craggy Range Te Kahu, NZ	

EXECUTIVE CHEF — Andrew Isabella

DECK HAND — Ford Fry

@ANDREW.ISABELLA @BEETLECATATL

BEETLECAT

ALL PLATES ARE FOR SHARING

WELCOME ABOARD

OYSTERETTE

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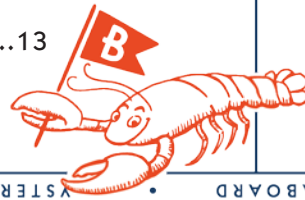
OYSTERETTE

CRUDO

SALMON POKE	15
sesame, salmon roe, pickled mushroom	
HAMACHI	12
olive, sumac, lemon, thyme	
BEEF TARTARE	13
black vinegar, caper, yuzu, shrimp chips	
COBIA	10
calabian chili, yuzu koshu aioli	

SNACKS AND SUCH

SMOKED EEL NIGIRI	12
wasabi, eel sauce	
TRUFFLE POPCORN	8
parmesan	
EDAMAME	6
CONCH FRITTERS	9
GREEN PAPAYA SALAD	12
green mango, cabbage, nuoc cham, shrimp chips, peanuts	
SQUASH SALAD	13
truffle vinaigrette, pepper crema, cotija cheese	
KALE SALAD	12
strawberries, poppy seed feta, crispy shallots	
CORN	6
chipotle aioli, cotija cheese, cilantro	
ASPARAGUS	8
garlic butter	
SMOKED STEELHEAD TROUT DIP	13
whole wheat everything pita	
SALT & PEPPER SQUID	10



SHELLFISH

SCALLOP & SWEETBREADS TORCHION	17
peach kimchi	
MUSSELS	14
kimchi cream, toast	
SHRIMP	16
sweet ginger curry sauce, cucumber, jasmine rice	
LOBSTER ROLL	25
aioli, house chips	
UDON NOODLE	20
spicy shrimp sugo	
CRISPY OYSTERS	16
tartar, pickles	
SEAFOOD CHOWDER	10
bacon	

FIN FISH

MAHI-MAHI	23
spring peas & lentils, green miso	
CRISPY COD	20
vermicelli, nam yum, crispy shallots	
WHOLE BRANZINO	29
romesco, lemon	
MOQUECA STEW	16
day boat fish, shrimp, coconut, plantains, yucca, rice, jalapeño, cilantro, cashews	

MEAT

TWICE FRIED CHICKEN WINGS	10
house chili sauce	
NY STRIP "MINUTE STEAK"	22
escargot, sauce verte, grana, crispy toast	
BEV'S CLAM STRIP BURGER	18
double patty, American cheese, pickles, bourbon milkshake "no substitutions please"	

Cocktails

FLAMINGO 9
rum, pineapple, lime, grenadine

ROYAL HAWAIIAN 9
gin, orgeat, pineapple, lemon

SUNBURN 10
mezcal, Casoni, pineapple, jalapeno, lemon, lime, grenadine

BANANA DAIQUIRI 10
Sailor Jerry's Spiced Rum, banane des bresil, lime

SALTY DOG 10
Deep Eddy Ruby Red vodka, grapefruit, grapefruit bitters, Pink Himalayan Salt

TIKI TORCHED 11
Elijah Craig Bourbon, Angostura Bitters, pineapple, OJ, lemon, grenadine

BAY BREEZE FOR TWO 24
Absolut Elyx, bruleed fresh pineapple, cranberry juice, crushed ice, served in a copper pineapple with two straws
*Limited Availability

BEER

DRAFT

Blue Point Toasted Lager	5
Long Island, NY	
Three Taverns Prince of Pilsen	6
Decatur, GA	
Ballast Point Wahoo White Ale	6
San Diego, CA	
Terrapin Hi-5 IPA	6
Athens, GA	
Gate City 20 Grand Cream Ale	6
Roswell, GA	
Gate City Copperhead Amber	6
Roswell, GA	
Elysian Space Dust IPA	6
Seattle, WA	

BOTTLE/CAN

Coors Grand Banquet	4
Boulder, CO	
Kona Fire Rock Pale Ale	5
Hawaii	
Second Self Thai Wheat	6
Atlanta, GA	
21st Amendment Hell or High	6
San Francisco, CA	
Wild Heaven Ode to Mercy Nitro	7
Decatur, GA	

SERVING HOURS MON ... THUR — 5 TO 10 PM FRI — 5 TO 11 PM SAT — 2 TO 11 PM SUN — 2 TO 10 PM

299 N. HIGHLAND AVE. NE ATLANTA, GA. 30307 (678) 732 0360

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.