

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, rum, tequila, triple-sec
Pimms, lemon, black tea
10 mug / 45 pitcher

WINE

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

*Wines on Draft

EXECUTIVE CHEF — Andrew Isabella

DECK HAND — Ford Fry

@ANDREW.ISABELLA @BEETLECATATL

BEETLECAT

ALL PLATES ARE FOR SHARING

WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE

<p>CRUDO</p> <p>SALMON POKE 16 sesame, salmon roe, pickled mushroom</p> <p>BEEF TARTARE 15 chili jam aioli, shimeji, shrimp chip</p> <p>SCALLOP CEVICHE 15 wasabi tobiko, sesame cracker</p> <p>BOX SUSHI 12 tobiko, oooooe sauce, crispy shallot</p> <p>SNACKS AND SUCH</p> <p>TRUFFLE POPCORN 8 parmesan</p> <p>CURRY COUSCOUS 7 golden raisins, yogurt cucumbers, cashews</p> <p>SMOKED STEELHEAD TROUT DIP 13 everything whole wheat pita</p> <p>RAMEN 14 shitake mushroom, tom yum, scallop sweetbread cake</p> <p>KALE SALAD 12 butternut squash, pickled red onion, feta</p> <p>GREEN PAPAYA SALAD 12 nauc cham, shrimp chips, peanuts</p> <p>APPLE SALAD 14 smoked eel, mustard, buttermilk blue, pecans</p> <p>SALT & PEPPER SQUID 11</p> <p>WATERMELON 6 feta</p>	<p>SHELLFISH</p> <p>MUSSELS 16 kimchi cream, toast</p> <p>LOBSTER ROLL 26 aioli, house chips</p> <p>NOODLE 20 spicy shrimp sugo, thai herbs</p> <p>CONCH FRITTERS 10</p> <p>FIN FISH</p> <p>SWORDFISH 28 potato puree, kale pesto</p> <p>CRISPY COD 21 vermicelli, nam yum, crispy shallots</p> <p>WHOLE BRANZINO 30 romesco, lemon</p> <p>COLLAR 18 fig miso, scallion, ginger, watermelon</p> <p>MOQUECA STEW 20 day boat fish, shrimp, coconut, plantains, yucca, rice, jalapeño, cilantro, cashews</p> <p>MEAT</p> <p>TWICE FRIED CHICKEN WINGS 11 chili sauce, sesame buttermilk</p> <p>NY STRIP "MINUTE STEAK" 22 onions, steak sauce, fried egg</p> <p>BEV'S CLAM STRIP BURGER 20 double patty, American cheese, crispy clam strips, pickles, bourbon milkshake "no substitutions please"</p>
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Cocktails

- ROYAL HAWAIIAN 9
gin, orgeat, pineapple, lemon
- BRASS MONKEY 10
Deep Eddy Vodka, oj, honey syrup, lemon, Galliano, Gosling's float
- 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
- CUBA LIBRÉ 10
rum, lime, Mexican Coke
- TIKI TORCHED 11
Elijah Craig Bourbon, Angostura, pineapple, oj, lemon, grenadine
- BAY BREEZE FOR TWO 24
Absolut Elyx, bruleed pineapple, cranberry, served in a copper pineapple
*Limited Availability

BEER

- DRAFT
- Three Taverns Prince of Pilsen 6
Decatur, GA
 - Terrapin Hi-5 IPA 6
Athens, GA
 - Copperhead Amber 6
Alpharetta, GA
 - Blue Point Toasted Lager 5
Long Island, NY
 - Elysian Space Dust IPA 6
Seattle, WA
 - Ballast Point Wahoo White Ale 6
San Diego, CA
- BOTTLE/CAN
- Second Self Thai Wheat 6
Atlanta, GA
 - Wild Heaven Ode to Mercy Nitro 7
Decatur, GA
 - Coors Grand Banquet 4
Boulder, CO
 - 21st Amendment Hell or High 6
San Francisco, CA
 - Ace Pineapple Cider 6
Sebastopol, CA
 - Kona Fire Rock Pale Ale 5
Kona, HI
 - Murphy's Irish Stout 16oz 6
Ireland

SERVING HOURS MON ... THUR — 5 TO 10 PM FRI — 11:30 AM TO 4 PM, 5 PM TO 2 AM
SAT — 10:30 AM TO 2:30 PM, 4 TO 11 PM SUN — 10:30 AM TO 2:30 PM, 4 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.