

Captain's Favorites



FISH HOUSE PUNCH
rum, brandy, Leopold's Peach Whiskey, lemon, black tea, sugar
9 mug / 42 pitcher

PLANTERS PUNCH
dark rum, light rum, orange curacao, OJ, pineapple, lime, grenadine
10 mug / 47 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

Bordeaux Superieur 11/44
Chateau Petite-Freylon
"Cuvee Sarah", France

*Wines on Draft

EXECUTIVE CHEF — Andrew Isabella

DECK HAND — Ford Fry

@ANDREW.ISABELLA @BEETLECATATL

BEETLECAT

ALL PLATES ARE FOR SHARING

WELCOME ABOARD

OYSTERETTE

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CRUDO

SALMON POKE 16
sesame, roe, pickled mushroom

BOX SUSHI 12
masago, oooooe sauce, crispy shallot

SCALLOP CEVICHE 15
wasabi tobiko, sesame cracker

BEEF TARTARE 14
chili, garlic, thai herbs, shrimp chips

SNACKS AND SUCH

TRUFFLE POPCORN 8
parmesan

SWEET POTATO HUSH PUPPIES 9

CONCH FRITTERS 10

SALT & PEPPER SQUID 11

SMOKED STEELHEAD TROUT DIP 13
everything whole wheat pita

KALE SALAD 12
butternut squash, pickled red onion, feta

APPLE SALAD 14
smoked eel, mustard, buttermilk blue, pecans

BOK CHOY 9
mao pao, tofu



SHELLFISH

MUSSELS 16
kimchi cream, toast

LOBSTER ROLL 26
aioli, house chips

NOODLE 20
spicy shrimp sugo, thai herbs

RAMEN 18
lobster broth, shitake, egg, salmon roe

FIN FISH

BLACK GROUPER 28
bulgar wheat, smoked pumpkin, pomegranate

COLLAR 18
miso glaze, scallions, ginger, pear

WHOLE BRANZINO 30
romesco, lemon

CRISPY COD 21
vermicelli, nam yum, crispy shallots

MOQUECA STEW 20
day boat fish, shrimp, coconut, plantains, yucca, rice, jalapeño, cilantro, cashews

MEAT

TWICE FRIED CHICKEN WINGS 12
chili sauce, sesame buttermilk

BEV'S CLAM STRIP BURGER 20
double patty, American cheese, crispy clam strips, pickles, bourbon milkshake
"no substitutions please"

NY STRIP "MINUTE STEAK" 19
black pepper steak sauce, sunny side egg

Cocktails

ROYAL HAWAIIAN 9
gin, orgeat, pineapple, lemon

BRASS MONKEY 10
Deep Eddy Vodka, OJ, honey syrup, lemon, Galliano, Gosling's float

SLOE GIN FIZZ 9
Haymans sloe gin, lemon, simple, soda

SALTY DOG 10
Deep Eddy Ruby Red Vodka, grapefruit, grapefruit bitters, pink himalayan salt

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

Dogfish Head Flesh and Blood IPA . 6
Lewes, DE

Wild Heaven Ode to Mercy Nitro 7
Decatur, GA

Coors Grand Banquet 4
Boulder, CO

Bells Oarsman Tart Wheat 6
Kalamazoo, MI

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.