

Captain's Favorites



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

PISCO PUNCH
pineapple and lemon
10 mug / 40 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
- *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	<h2>CRUDO</h2> <p>SALMON POKE 16 sesame, roe, pickled mushroom</p> <p>BOX SUSHI 12 masago, oooooe sauce, crispy shallot</p> <p>SCALLOP CEVICHE 15 wasabi tobiko, sesame cracker</p> <p>TUNA TARTARE 17 chili, garlic, thai herbs, shrimp chips</p>	<h2>SHELLFISH</h2> <p>MUSSELS 16 kimchi cream, toast</p> <p>LOBSTER ROLL 26 aioli, house chips</p> <p>NOODLE 17 spicy shrimp sugo, thai herbs</p> <p>RAMEN 18 smoked clam x.o., shitake, egg, pulled pork sausage</p> <p>GARLIC NOODLE 19 blue crab, black pepper, nori</p>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE	<h2>SNACKS AND SUCH</h2> <p>TRUFFLE POPCORN 8 parmesan</p> <p>CONCH FRITTERS 10</p> <p>SALT & PEPPER SQUID 11</p> <p>GOOD LUCK SOUP 13 black eyed peas, collards, pancetta tesa, corn bread</p> <p>KALE SALAD 12 butternut squash, pickled red onion, feta</p> <p>APPLE SALAD 14 smoked eel, mustard, buttermilk blue, pecans</p> <p>ROASTED CARROTS 9 kale pesto, black garlic aioli, sunflower seeds</p> <p>BOK CHOY 9 mao pao, tofu</p>	<h2>FIN FISH</h2> <p>MAHI-MAHI 26 rice, black sesame, pomegranate</p> <p>COLLAR 18 miso glaze, scallions, ginger, pear</p> <p>WHOLE BRANZINO 30 romesco, lemon</p> <p>CRISPY COD 21 vermicelli, nam yum, crispy shallots</p> <p>MOQUECA STEW 20 day boat fish, shrimp, coconut, plantains, yucca, rice, jalapeño, cilantro, cashews</p>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE	<h2>MEAT</h2> <p>TWICE FRIED CHICKEN WINGS 12 chili sauce, sesame buttermilk</p> <p>BEV'S CLAM STRIP BURGER 20 double patty, American cheese, crispy clam strips, pickles, bourbon milkshake "no substitutions please"</p> <p>KOREAN SHORT RIB "MINUTE STEAK" 24 rosemary miso, nam yum salad</p>	WELCOME ABOARD • OYSTERETTE	



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.

Cocktails

ROYAL HAWAIIAN 9
gin, orgeat, pineapple, lemon

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

FLAMINGO 9
white rum, lime, grenadine, pineapple

HOT TODDY 9
Bourbon, lemon, honey syrup

HOT BUTTERED RUM 10
Goslings dark rum, Sailor Jerry's spiced rum, butter with Winter spices

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
 - Treehorn Hoppy Little Trees 6
Marietta, GA
 - Coors Grand Banquet 4
Boulder, CO
 - Bells Oarsman Tart Wheat 6
Kalamazoo, MI
 - Kona Fire Rock Pale Ale 5
Kona, HI
 - Murphy's Irish Stout 16oz 6
Ireland