

BEETLECAT

OYSTERS

INMAN PARK
ATL. GA

January 6th

<input type="radio"/> IRISH POINT 3.00 distinctive shell, clean and briny punch, PEI (M)	<input type="radio"/> MYSTIQUES 2.60 high salinity, slight melon finish FL (M)
<input type="radio"/> COOKES COCKTAIL 3.60 small, shallow cup, creamy & sweet, light brine, PEI (S)	<input type="radio"/> HOPKINS ISLAND 2.60 large meat, soft & creamy texture, high salinity, strong aftertaste, FL (M)
<input type="radio"/> SWEET PETITE 3.20 firm meat, super briny, creamy PEI (S)	<input type="radio"/> OLYMPIA 4.00 medium salinity, notes of seaweed WA (S)
<input type="radio"/> DAISY BAY 3.20 superior meat quality, wonderful salty taste and sweet finish, PEI (S)	<input type="radio"/> SEA COW 4.00 sweet and creamy with mild tannins WA (S)
<input type="radio"/> RASPBERRY POINT 2.65 salty, clean & particularly sweet with the characteristic Atlantic muskiness PEI (M)	<input type="radio"/> DABOB BAY 3.00 light crisp clean finish, medium-high salinity, WA (S)
<input type="radio"/> ISLAND CREEK 3.80 up front brine, middle vegetal notes, sweet finish, MA (M)	<input type="radio"/> SISTER POINT 2.90 med brininess, light sweet flavor, cucumber finish WA (M)
<input type="radio"/> SAUCY LADY 2.60 rich, creamy taste, hint of butter FL (M)	<input type="radio"/> ROYAL MIYAGI 3.30 smooth textured meat with a mild brininess and a kiwi - like finish BC (M)

NOTES PRICES ARE FOR EACH OYSTER. PLEASE ENTER DESIRED QUANTITIES. OYSTERS ARE SERVED WITH SALTINES, COCKTAIL SAUCE, HOT SAUCE, AND MIGNONETTE. OYSTERS MARKED WITH A FLAG ARE \$1 DURING HAPPY HOUR (MON-FRI, 4PM-6PM).

WHEN FINISHED, FLIP THE SHELL



PLATEAUX

The Deck Hand — 55 oysters, snow crab, shrimp

The First Lieutenant — 75 oysters, snow crab, shrimp, salmon

El Capitan — 125 oysters, snow crab, shrimp, scallop ceviche, lobster, salmon

SHELLFISH

Peel & Eat Shrimp — 18

Baked Oyster — 3.50 each

Snow Crab — 23

Lobster Roll — 26

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

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