

## Captain's Favorites



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

**RUM PUNCH**  
lime, simple syrup, spiced rum,  
Angostura bitters, nutmeg  
10 mug / 47 pitcher

## WINE

**Prosecco** ..... 9/45  
La Luca, Veneto, DOC

**Champagne** ..... 16/80  
Philippe Fontaine, Brut, France

**Gavi** ..... 9/36  
Coppo "La Rocca", Italy, DOCG

**\*Chenin Blanc** ..... 10/40  
Vinum Cellars, Clarksburg

**Sauvignon Blanc** ..... 12/48  
Les Hexagonales, Loire Valley

**\*Chardonnay** ..... 10/40  
Annabella, Napa

**\*Cinsault/Grenache Rosé** ..... 12/48  
Triennes, France

**Pinot Noir** ..... 8/32  
Emiliana "Natura", Valle del Bio

**Barbera d' Asti** ..... 9/36  
"Le Orme" Michele Chiarlo

**\*Côtes du Rhône** ..... 9/36  
Domaine Roger Perrin, France

**Bordeaux Superieur** ..... 11/44  
Chateau Petite-Freydon, France

\*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

CRUDO	SHELLFISH	FIN FISH	MEAT
<b>BOX SUSHI</b> ..... 12 masago, oooooe sauce, crispy shallot	<b>MUSSELS</b> ..... 16 kimchi cream, toast	<b>MOQUECA STEW</b> ..... 20 day boat fish, shrimp, coconut, plantains, rice, jalapeño, cilantro, cashews	<b>RAMEN</b> ..... 19 pork shoulder, black garlic miso, shitake, egg
<b>SALMON POKE</b> ..... 16 sesame, tobiko, pickled mushroom	<b>CRAB TOSTADA</b> ..... 18 avocado, salsa verde, cilantro	<b>TUNA CHORIZO TACOS</b> ..... 18 pineapple salsa, chipotle, corn tortillas (Limited)	<b>TWICE FRIED CHICKEN WINGS</b> ..... 12 chili sauce, sesame buttermilk
<b>HAMACHI</b> ..... 15 white ponzu, golden plum aioli, strawberry	<b>SHRIMP SUGO</b> ..... 19 spicy noodle, thai herbs	<b>COLLAR</b> ..... 18 miso glaze, scallions, ginger, pear	<b>BURGER &amp; TOSTONES</b> ..... 12 ginger scallion, sesame cabbage, oooooe
<b>TUNA TARTARE</b> ..... 16 garlic, shallot, jalapeno, crab chip	<b>LOBSTER ROLL</b> ..... MKT aioli, house chips	<b>CRISPY COD</b> ..... 21 vermicelli, nam yum, crispy shallots	<b>PORK MEATBALLS</b> ..... 19 ginger coconut curry, charred pineapple, rice
SNACKS AND SUCH			
<b>TRUFFLE POPCORN</b> ..... 8 parmesan			
<b>CUCUMBER</b> ..... 8 caesar, crispy onion, parmesan			
<b>KALE SALAD</b> ..... 12 strawberry, pickled red onion, feta			
<b>SMOKED STEELHEAD TROUT DIP</b> ..... 13 everything whole wheat pita			
<b>FINGERLING POTATOES</b> ..... 9 pancetta tessa vinaigrette, crème fraiche			
<b>CORN ON THE COB</b> ..... 7 chipotle, lime, cilantro, cotija cheese			
<b>CONCH FRITTERS</b> ..... 10			
<b>SALT &amp; PEPPER SQUID</b> ..... 11			

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



## Cocktails

**DREAD PIRATE ROBERTS (draft)** 12  
Lemon Hart Original Rum, Amaro  
Montenegro, Casa Mariol Vermut,  
Angostura

**SEX ON THE BEACH** 10  
Deep Eddy Vodka, Leopold Bros Peach  
Whiskey, cranberry, orange

**ROYAL HAWAIIAN** 9  
gin, orgeat, pineapple, lemon

**SALTY DOG** 10  
Deep Eddy Ruby Red vodka, grapefruit,  
grapefruit bitters, pink Himalayan salt

**BANANA DAIQUIRI** 10  
spiced rum, lime, banana liqueur

**TIKI TORCHED** 11  
Elijah Craig bourbon, pineapple, orange,  
lemon, grenadine, Angostura bitters

## BEER

**DRAFT**

**Creature Comforts Bibo Pilsner** ..... 6  
Athens, GA

**Blue Point Toasted Lager** ..... 5  
Long Island, NY

**Ballast Point Wahoo White Ale** ..... 6  
San Diego, CA

**Terrapin Good to Gose Sour** ..... 6  
Athens, GA

**Three Taverns Night on Ponce IPA** . 6  
Decatur, GA

**Elysian Space Dust IPA** ..... 6  
Seattle, WA

**BOTTLE/CAN**

**Coors Grand Banquet** ..... 4  
Golden, CO

**Singha Lager** ..... 5  
Thailand

**Dogfish Head SeaQuench Sour Ale** . 6  
Milton, DE

**Kona Fire Rock Pale Ale** ..... 5  
Kona, HI

**Arches Southern Bel'** ..... 6  
Hapeville, GA

**Red Hare SPF 50/50 Tangerine** ..... 6  
Marietta, GA

**Jekyll Pineapple Habanero Hop  
Dang Diggity** ..... 6  
Alpharetta, GA

**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.