

BEETLECAT

# OYSTERS



INMAN PARK

ATL. GA

April 27th

<input type="radio"/> EEL LAKE 3.40 plump & crunchy bodies best served naked with a distinct seaweed finish, PEI (M)	<input type="radio"/> PETITE CROWE'S 3.40 moderate salinity, medium body, clean finish, MA (S)
<input type="radio"/> LUCKY LIME 3.30 fresh ocean brine, hints of citrus, clean finish, PEI (M)	<input type="radio"/> HOPKINS ISLAND 2.70 plump meat, light sweetness with clean salinity, FL (M)
<input type="radio"/> PICKLE POINT 3.25 zesty seaweed up front, mild brine, sweet finish, PEI (S)	<input type="radio"/> PORTER ISLAND 2.80 plump, creamy, mild salinity, FL (L)
<input type="radio"/> DAMARISCOTTA 3.80 plump & crunchy bodies best served naked with a distinct seaweed finish, ME (M)	<input type="radio"/> SEX ON THE BAY 3.30 medium salinity with a creamy cucumber finish, BC (M)
<input type="radio"/> FLYING POINT 3.20 med size, translucent flesh, high salinity throughout, crisp finish ME (L)	<input type="radio"/> EMERALD COVE 3.30 medium salinity, clean mild flavor, cucumber finish, BC (L)
<input type="radio"/> BLUE YONDER 3.30 slightly creamy, medium salinity, cucumber finish, MA (M)	<input type="radio"/> HAMMERSLY 3.70 big, plump, creamy white, strong cucumber finish with mineral chaser, WA (M)
<input type="radio"/> WELLFLEET 3.00 plump meat with a mild, sweet flavor, high brininess and a crisp, clean finish., MA (M)	<input type="radio"/> WILDCAT COVE 3.30 mild brine, subtle creaminess, soft mineral finish, WA (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).



**PLATEAUX**

The Deck Hand — 60 oysters, snow crab, shrimp

The First Lieutenant — 80 oysters, snow crab, shrimp, salmon

El Capitan — 140 oysters, snow crab, shrimp, tuna tartare, lobster, salmon

**SHELLFISH**

Peel & Eat Shrimp — 18

Baked Oyster — 3.50 each

Snow Crab — 23

Lobster Roll — MKT

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

# COCKTAILS

**SALTY DOG** ..... 10

Deep Eddy Ruby Red vodka,  
grapefruit, grapefruit bitters,  
Pink Himalayan salt

**TIKI TORCH** ..... 11

Elijah Craig bourbon,  
pineapple, orange, lemon,  
grenadine, Angostura bitters

# PUNCHES

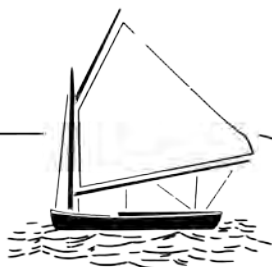
**FISH HOUSE PUNCH** ..... 9

rum, brandy, Leopold's peach  
whiskey, lemon, black tea,  
sugar

**CHAMPAGNE PUNCH**..... 10

lemon, lime, grapefruit, oj,  
brandy, triple sec, Prosecco

## *Afternoon Snacks*



\*\*AVAILABLE FROM 2:30pm – 4pm\*\*

**TRUFFLE POPCORN** ..... 8

**CONCH FRITTERS** ..... 10

**TWICE FRIED CHICKEN WINGS** ..... 12  
chili sauce, sesame buttermilk

## DRAFT BEER



**BLUE POINT TOASTED LAGER** — Long Island, NY..... 5

**BALLAST POINT WAHOO WHITE ALE** — San Diego, CA ..... 6

**THREE TAVERNS PRINCE OF PILSEN** — Decatur, GA..... 6

**TERRAPIN HI-5 IPA** — Athens, GA ..... 6

**ELYSIAN SPACE DUST DOUBLE IPA** — Seattle, WA..... 6

**TERRAPIN GOOD TO GOSE**— Athens, GA ..... 6