

Captain's Favorites



ESTIVO NEGRONI

Leopold Bros. Summer Gin, Campari, Cocchi Vermouth, grapefruit, orange, prosecco
10

SINGAPORE SLING

gin, Cherry Heering, triple sec, Benedictine, grenadine, pineapple, lemon, Angostura bitters
10 mug / 45 pitcher

WINE

- Prosecco 9/45
La Luca, Veneto
- Champagne 16/80
Philippe Fontaine, Brut
- Gavi 9/36
Coppo "La Rocca", IT '15
- *Chenin Blanc 10/40
Vinum Cellars, Clarksburg '17
- Sauvignon Blanc 12/48
Les Hexagonales, Loire '16
- *Chardonnay 10/40
Annabella, Napa '14
- *Cinsault/Grenache Rosé 12/48
Triennes, Provence '17
- Pinot Noir 8/32
Emiliana "Natura", Bio Bio '16
- Barbera d' Asti 9/36
"Le Orme" Chiarlo, Piedmont '15
- Bordeaux Superieur 11/44
Château Petite-Freylon '15

*Wines on Draft

EXECUTIVE CHEF — Andrew Isabella

DECK HAND — Ford Fry

@ANDREW.ISABELLA @BEETLECATATL

BEETLECAT

ALL PLATES ARE FOR SHARING

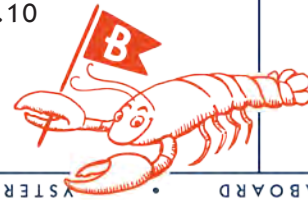
WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE

CRUDO

- COBIA 13
California olive, lemon conserva, dill
- SALMON POKE 16
sesame, tobiko, pickled mushroom
- KAMPACHI 15
peach, white soy bamboo, black garlic miso, ramp oil
- TUNA TARTARE 16
garlic, shallot, jalapeno, crab chip

SNACKS AND SUCH

- TRUFFLE POPCORN 7
parmesan
- CUCUMBER 8
caesar, crispy onion, parmesan
- CORN ON THE COB 8
chipotle, lime, cilantro, cotija cheese
- FINGERLING POTATOES 9
pancetta tessa vinaigrette, crème fraiche
- KALE SALAD 12
strawberry, pickled red onion, feta
- SMOKED STEELHEAD TROUT DIP 13
everything whole wheat pita
- RAMEN 16
buttered corn broth, pickled corn, shitake, egg
- CONCH FRITTERS 10
- SALT & PEPPER SQUID 11



SHELLFISH

- MUSSELS 16
kimchi cream, toast
- CRAB TOSTADA 18
avocado, salsa verda
- SHRIMP SUGO 19
spicy noodle, thai herbs
- SCALLOPS 20
lemon water, parsley oil
- LOBSTER ROLL MKT
aioli, house chips

FIN FISH

- MOQUECA STEW 20
day boat fish, shrimp, coconut, plantains, rice, jalapeño, cilantro, cashews
- COLLAR 18
miso glaze, scallions, ginger, pear
- CRISPY COD 21
vermicelli, nam yum, crispy shallots
- HALIBUT 29
fingerling potato, pancetta tessa vinaigrette, crème fraiche
- WHOLE BRANZINO 32
roasted peach romesco, lemon

MEAT

- TWICE FRIED CHICKEN WINGS 12
chili sauce, sesame buttermilk dressing
- PORK MEATBALLS 19
rice, ginger coconut curry, charred pineapple
- BURGER & TOSTONES 12
ginger scallion, sesame cabbage, ooooo

Cocktails

DREAD PIRATE ROBERTS (draft) 12
rum, amaro, vermouth, bitters

FOGCUTTER 10
rum, gin, brandy, orgeat, oj, lemon, sherry

ROYAL HAWAIIAN 9
gin, pineapple, lemon, orgeat

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

RUM RUNNER 9
pineapple, lime, bitters, light & dark rum

TIKI TORCHED 11
bourbon, pineapple, orange, lemon, grenadine, bitters

BEER

- DRAFT
- Creature Comforts Bibo Pilsner 6
Athens, GA
- Blue Point Toasted Lager 5
Long Island, NY
- Terrapin Good to Gose Sour 6
Athens, GA
- Three Taverns Night on Ponce IPA . 6
Decatur, GA
- Scofflaw Hooligan IPA 6
Atlanta, GA

- BOTTLE/CAN
- Coors Grand Banquet 4
Golden, CO
- Singha Lager 5
Thailand
- Dogfish Head SeaQuench Sour Ale . 6
Milton, DE
- Wild Heaven Bestie Pub Ale 6
Avondale, GA
- Kona Fire Rock Pale Ale 5
Hawaii
- Arches Southern Bel' 6
Hapeville, 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.