

Captain's Favorites



- SCORPION**
white rum, dark rum, pineapple rum, cognac, pimento dram, orgeat, lemon, OJ
11 mug / 50 pitcher
- FISH HOUSE PUNCH**
rum, brandy, peach whiskey, lemon, black tea
9 mug / 42 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
- *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

BEETLECAT

ALL PLATES ARE FOR SHARING

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

<p>CRUDO</p> <p>COBIA 14 pickled corn, capers, amarillo aji</p> <p>SALMON POKE 15 sesame, tobiko, pickled mushrooms</p> <p>BARRAMUNDI 14 coconut, figs, olive, pistachio spice</p> <p>TUNA TARTARE 15 nam yum, jalapeno, crab chips</p> <p>SNACKS AND SUCH</p> <p>TRUFFLE POPCORN 6</p> <p>SALT & PEPPER SQUID 11</p> <p>SMOKED STEELHEAD TROUT DIP 13 everything whole wheat pita</p> <p>WATERMELON 5 lime, chili, feta</p> <p>KALE SALAD 14 fig, pickled red onion, feta</p> <p>CUCUMBER 7 caesar, crispy onion, parmesan</p> <p>GREEN BEANS 6 ginger, chili, fermented black bean vinaigrette</p> <p>SMASHED YUKON GOLDS 6 spinach, garlic</p> <p>WOOD ROASTED CORN 7 chipotle aioli</p> <p>CRANBERRY BEANS 5 soffrito</p>	<p>SHELLFISH</p> <p>CONCH FRITTERS 10 pepper aioli</p> <p>MUSSELS 16 kimchi cream, toast</p> <p>SCALLOPS 21 lemon water, parsley oil</p> <p>SHRIMP SUGO 20 spicy noodle, thai herbs</p> <p>MOQUECA STEW 20 shrimp, dayboat fish, coconut, plantains, cashews</p> <p>LOBSTER ROLL MKT butter, aioli</p> <p>FIN FISH</p> <p>COLLAR 18 miso glaze, scallions, ginger, watermelon</p> <p>SALMON 20 dashi butter</p> <p>SPADE FISH 19 Thai salsa verde, cashews</p> <p>RED FISH 20 miso shiitake mushrooms</p> <p>WHOLE BRANZINO 32 tomato filetto</p> <p>MEAT</p> <p>TWICE FRIED CHICKEN WINGS 12 chili sauce, sesame buttermilk dressing</p> <p>BURGER & TOSTONES 12 ginger scallion, sesame cabbage, ooooo</p> <p>PORK MEATBALLS 18 coconut ginger curry, pineapple, rice</p>
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WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE

Cocktails

- DREAD PIRATE ROBERTS (draft)** 12
rum, amaro, vermouth, bitters
- SALTY DOG** 10
Deep Eddy Ruby Red vodka, grapefruit, grapefruit bitters, pink Himalayan salt
- ROYAL HAWAIIAN** 9
gin, pineapple, lemon, orgeat
- TIKI TORCHED** 11
bourbon, pineapple, orange, lemon, grenadine, bitters
- HEMMINGWAY** 9
rum, Luxardo Maraschino, lime, grapefruit
- SEA BREEZE** 9
Deep Eddy Ruby Red vodka, grapefruit, cranberry, rhubarb bitters

BEER

- DRAFT**
- Scofflaw Hooligan IPA 6
Atlanta, GA
- Terrapin Good To Gose 6
Athens, GA
- Blue Point Toasted Lager 5
Long Island, NY
- Creature Comforts Bibo Pilsner 6
Athens, GA
- Three Taverns Night on Ponce IPA 6
Decatur, GA
- Ballast Point Wahoo 6
San Diego, CA
- 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
Hawaii
- Wild Heaven Bestie Pub Ale 6
Avondale, GA
- Arches Southern Bel' 6
Hapeville, GA

EXECUTIVE CHEF — Andrew Isabella
DECK HAND — Ford Fry
@ANDREW.ISABELLA @BEETLECATATL

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.