

Captain's Favorites



CLASSIC RUM PUNCH
spiced rum, lime, angostura, nutmeg
9 mug / 42 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 '17
 - *Chenin Blanc 10/40
Vinum Cellars, Clarksburg '17
 - Sauvignon Blanc 12/48
Les Hexagonales, Loire Valley '17
 - *Chardonnay 10/40
Annabella, Napa '16
 - *Cinsault/Grenache Rosé 12/48
Triennes, Provence '17
 - Pinot Noir 12/48
Atanea, Casablanca Valley '15
 - Barbera d' Asti 9/36
"Le Orme" Chiarlo, Piedmont '15
 - Bordeaux Supérieur 11/44
"Cuvée Sarah" Petit-Freylon, '16
- *Wines on Draft

EXECUTIVE CHEF — Andrew Isabella

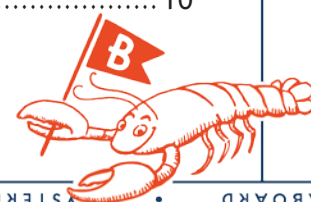
DECK HAND — Ford Fry

@ANDREW.ISABELLA @BEETLECATATL

BEETLECAT

ALL PLATES ARE FOR SHARING

WELCOME ABOARD • OYSTERETTE	<h2>SNACKS AND SUCH</h2>	<h2>SHELLFISH</h2>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE	<p>TUNA TARTARE 16 naum yum, Thai herbs, sesame cracker</p> <p>SALMON POKE 15 sesame, tobiko, pickled mushroom</p> <p>COLD SMOKED SALMON DIP 13 everything whole wheat pita</p> <p>PICO DE SHRIMPO 14 tortilla chips, avocado, cumin vinaigrette</p> <p>CONCH FRITTERS 13 pepper aioli</p> <p>SALT & PEPPER SQUID 13</p> <p>GLASS NOODLE SALAD 17 shrimp, pork, thai herbs</p> <p>CUCUMBER CAESAR 10 crispy shallots, parmesan</p> <p>KALE SALAD 13 strawberry, pickled red onion, feta</p> <p>ASPARAGUS & BROCCOLI SOUP 11 smoked salmon, beet, dill, capers</p> <p>BROCCOLI 9 brown butter balsamic, cashews</p> <p>ASPARAGUS 9 lemon miso vinageratte, sesame</p> <p>CURRY FRIED RICE 10 peanuts, Thai herbs</p> <p>KIMCHI BEEF EGGROLLS 10 sweet and sour apricot</p>	<p>CRAWFISH 15 1lb, Cajun spiced</p> <p>MUSSELS 16 kimchi cream, toast</p> <p>LOBSTER ROLL MKT butter, aioli</p> <p>BLUE CRAB 20 garlic noodle, nori cured egg yolk</p> <p>SHRIMP SUGO 20 spicy noodle, Thai herbs</p> <p>MOQUECA STEW 20 shrimp, dayboat fish, coconut, jalapeno, cashew</p>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE		<h2>FIN FISH</h2>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE		<p>REDFISH 28 corn, crabmeat, chili oil</p> <p>COLLAR 19 miso glaze, ginger-scallion, pineapple</p> <p>SALMON 26 asparagus, caraway cabbage, crispy kale</p> <p>WHOLE BRANZINO 33 basil aioli</p>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE		<h2>MEAT</h2>	WELCOME ABOARD • OYSTERETTE
WELCOME ABOARD • OYSTERETTE		<p>OKONOMIYAKI PORK 19 udon noodle, bonito flakes, hoisin, kewpie</p> <p>TWICE FRIED CHICKEN WINGS 13 chili sauce, sesame buttermilk dressing</p> <p>ST. LOUIS RIBS 15 so so nasti sauce</p>	WELCOME ABOARD • OYSTERETTE



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.

Cocktails

TO WALK THE PLANK 12
bourbon, ginger liqueur, falernum,
lemon, pineapple, aromatic bitters

TWO DOPE BOYZ (on draft) 11
rum, rye whiskey, vermouth,
Benedictine, bitters

GIUSEPPE NEGRONI (on draft) 12
mezcal, blanc vermouth, genepy

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

SALTY DOG 10
ruby red vodka, grapefruit,
grapefruit bitters, pink Himalayan salt

HEMINGWAY DAIQUIRI 10
rum, luxardo maraschino liqueur,
grapefruit, lime

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
 - Ballast Point Wahoo Witbier** 6
San Diego, CA
 - Scofflaw Hooligan IPA** 6
Atlanta, GA
 - Three Taverns Night on Ponce IPA** .. 6
Decatur, GA
 - Arches Southern Bel' Belgian Ale** ... 6
Atlanta, GA

- BOTTLE/CAN**
- Coors Grand Banquet**
Golden, CO 6
 - Singha Lager**
Thailand 6
 - Narragansett Fresh Catch Golden Ale**
Pawtucket, RI 6
 - Monday Night Han Brolo Pale Ale**
Atlanta, GA 6
 - Wild Heaven White Blackbird Saison**
Decatur, GA 6
 - Eventide Kattegat Porter**
Atlanta, GA 6
 - Urban Tree Classic Cider**
Atlanta, GA 6