

Captain's Favorites



**TEAJUANA PUNCH**  
 reposado tequila, tea, pineapple,  
 honey, lime, lemon, cinnamon  
 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", Italy, '18
  - 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 ..... 11/44  
 The Pinot Project, California '17
  - 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 • WELCOME ABOARD • OYSTERETTE • WELCOME ABOARD • OYSTERETTE

SNACKS AND SUCH	SHELLFISH	FIN FISH	MEAT
<b>FRIED BREAD</b> ..... 5 maple nam yum butter, nori seasoning	<b>CONCH FRITTERS</b> ..... 14 pepper aioli	<b>CATFISH</b> ..... 20 tomato cabbage salad	<b>PORCHETTA PORK LOIN</b> ..... 19 mushroom, jalapeno cheddar grits, tomato pebre
<b>WHITE ANCHOVIES</b> ..... 10 tomato toast	<b>MUSSELS</b> ..... 16 kimchi cream, toast	<b>COLLAR</b> ..... 20 miso glaze, ginger-scallion, pineapple	<b>STICKY GLAZED BRISKET</b> ..... 20 udon noodle, bonito flakes, egg yolk
<b>HAMACHI TATAKI</b> ..... 11 pickled bamboo, fermented hot tomato sauce	<b>LOBSTER ROLL</b> ..... MKT butter, aioli	<b>SALMON</b> ..... 25 bonito, dashi butter	<b>TWICE FRIED CHICKEN WINGS</b> ..... 13 chili sauce, sesame buttermilk dressing
<b>TUNA TARTARE</b> ..... 16 naum yum, Thai herbs, sesame cracker	<b>SHRIMP SUGO</b> ..... 21 spicy noodle, Thai herbs	<b>WAHOO</b> ..... 22 rice, pineapple kimchi	
<b>SALMON POKE</b> ..... 15 sesame, tobiko, pickled mushroom	<b>MOQUECA STEW</b> ..... 20 shrimp, dayboat fish, coconut, jalapeno, cashew	<b>WHOLE BRANZINO</b> ..... 34 clam pepper sauce	
<b>COLD SMOKED SALMON SPREAD</b> ..... 13 everything whole wheat pita			
<b>PICO DE SHRIMPO</b> ..... 14 corn chips, avocado, cumin vinaigrette			
<b>SALT &amp; PEPPER SQUID</b> ..... 13			
<b>CUCUMBER CAESAR</b> ..... 10 crispy shallots, parmesan			
<b>KALE SALAD</b> ..... 14 peach, pickled red onion, feta			
<b>FRIED STREET CORN</b> ..... 8 chipotle aioli, cilantro, jalapeno, cotija			
<b>GREEN BEANS</b> ..... 9 spicy broad bean, cashews			
<b>ASPARAGUS</b> ..... 9 lemon miso vinageratte, sesame			
<b>SPICY FRIED RICE</b> ..... 11 fried egg, peanuts, Thai herbs			
<b>EGGPLANT</b> ..... 8 tomato filetto			

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



Cocktails

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

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

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

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

**MAI TAI** 10  
 light rum, dark rum, dry curacao,  
 orgeat, orange, lime, mint

**SALTY DOG** 10 / 38  
 ruby red vodka, grapefruit,  
 grapefruit bitters, pink Himalayan salt

BEER

- DRAFT**
- Blue Point Toasted Lager** ..... 5  
 Long Island, NY
  - Creature Comforts Bibb Pilsner** ..... 6  
 Athens, GA
  - 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
  - Dogfish Head SeaQuench Gose**  
 Milton, DE ..... 9
  - Wild Heaven White Blackbird Saison**  
 Decatur, GA ..... 6
  - Urban Tree Classic Cider**  
 Atlanta, GA ..... 6

**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.