

Captain's Favorites



SANGRIA PUNCH
red wine, brandy, triple sec, orange and lemon juice, fresh fruit
9 mug / 42 pitcher

FISH HOUSE PUNCH
rum, brandy, peach whiskey, black tea, lemon
9 mug / 43 pitcher

WINE

- Prosecco 9/45
Maschio, Veneto
- Champagne 16/80
Philippe Fontaine, Brut
- Vinho Verde 9/36
Nortico, Portugal '18
- Albariño 11/44
Bodega Gorzón, Uruguay '18
- Sauvignon Blanc 13/52
Les Hexagonales, Loire Valley '17
- *Chardonnay 11/44
Annabella, Napa '16
- *Cinsault/Grenache Rosé 12/48
Triennes, Provence '17
- Pinot Noir 11/44
The Pinot Project, California '17
- Malbec 12/48
Altos Las Hormigas "Classico", Mendoza '18
- Bordeaux 14/56
Château Cru Godard, Libournais '16

*Wines on Draft

EXECUTIVE CHEF — Andrew Isabella

DECK HAND — Ford Fry

@ANDREW.ISABELLA @BEETLECATATL

BEETLECAT

ALL PLATES ARE FOR SHARING

SNACKS AND SUCH

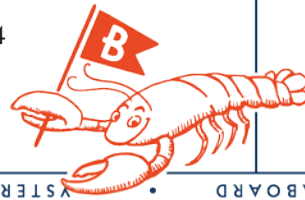
- FRIED BREAD 5
maple nam yum butter, nori seasoning
- STRIPED BASS SASHIMI 13
sesame, jalapeno, scallion
- TUNA TARTARE 16
naum yum, thai herbs, sesame cracker
- SALMON POKE 15
sesame, tobiko, pickled mushroom
- OCTOPUS 18
serrano crema, lemon conserva, cucumber, olive, calabrian chilis, whole wheat pita
- SALT & PEPPER SQUID 13
- KALE SALAD 12
beets, fennel, pickled red onion, feta
- BRAISED LEEKS 10
boquerón gremolata, meyer lemon confit
- MARBLE POTATOES 9
bacon vinaigrette, oyster aioli
- ROASTED CARROTS 9
romesco, feta, parsley
- BOK CHOY 8
habanero vinegar, fresno pepper, pecan furikake
- GREEN BEANS 9
spicy pepper, crispy shallots, parmesan
- TWICE FRIED CHICKEN WINGS 14
chili sauce, sesame buttermilk dressing
- LO MEIN 24
sticky glazed short rib, egg yolk, bonito flake

SHELLFISH

- CONCH FRITTERS 12
pepper aioli
- SHRIMP 20
sweet curry, cucumber, jasmine rice, dukkuh spiced yogurt
- MUSSELS 17
kimchi cream, toast
- LOBSTER ROLL MKT
butter, aioli, lemon
- SHRIMP SUGO 20
spicy noodle, thai herbs
- CRAB FRIED RICE 20
peanuts, sichuan, thai herbs
- MOQUECA STEW 21
shrimp, dayboat fish, coconut, jalapeno, cashew, rice

FIN FISH

- COLLAR 20
miso glaze, ginger-scallion sauce, pineapple
- SALMON 24
dashi butter, bonito flake
- FLOUNDER 23
lemon rémoulade, shallot agrodulce, herb oil
- FISH AND CHIPS 21
beer battered catfish, spiced wedge fries, malt vinegar aoli, pickles, lemon
- WHOLE BRANZINO 34
beet puree, arugula



Cocktails

- TWO DOPE BOYZ (on draft) 11
rum, rye, vermouth, Benedictine, bitters
 - GIUSEPPE NEGRONI (on draft) 12
mezcal, blanc vermouth, genepy
 - WINTER RUM OLD FASHIONED (on draft) 11
walnut liqueur, light & spiced rums, demerara, bitters, cinnamon
 - ROYAL HAWAIIAN 9
gin, pineapple, lemon, orgeat, basil
 - SALTY DOG 10 / 41
ruby red vodka, grapefruit, grapefruit bitters, pink himalayan salt
 - TO WALK THE PLANK* 12
bourbon, ginger liqueur, velvet falernum, lemon, pineapple, aromatic bitters
- *proceeds benefit The Hunger Walk and Atlanta Community Food Bank

BEER

- DRAFT
- Creature Comforts Bibb Pilsner 6
Athens, GA
- Arches Mexican Empire Lager 6
Atlanta, GA
- Ballast Point Wahoo Witbier 6
San Diego, CA
- Scofflaw Hooligan IPA 6
Atlanta, GA
- Three Taverns Night on Ponce IPA .. 6
Decatur, GA
- Eventide Kattegat Porter 6
- BOTTLE / CAN
- Coors Grand Banquet
Golden, CO 4
- 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
- Second Self Mole Porter
Atlanta, 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.