

Captain's Favorites



**BOURBON GRAPEFRUIT PUNCH**  
grapefruit, bourbon, Angostura, mint  
10 mug / 47 pitcher

**FISH HOUSE PUNCH**  
rum, brandy, peach whiskey,  
lemon, black tea  
10 mug / 46 pitcher

WINE

- Prosecco ..... 9/45  
Maschio, Veneto
  - Champagne ..... 16/80  
Philippe Fontaine, Brut
  - Vinho Verde ..... 9/36  
Nortico, Portugal '18
  - Albariño ..... 11/44  
Bodega Garzón, 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 ..... 10/40  
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

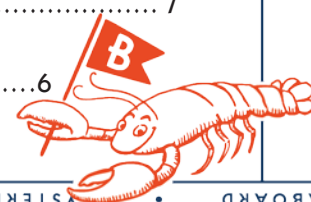
# BEETLECAT

ALL PLATES ARE FOR SHARING

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

SNACKS AND SUCH	SHELLFISH	FIN FISH	MEAT
<b>FRY BREAD</b> ..... 5 maple nam yum butter, nori seasoning	<b>MUSSELS</b> ..... 16 kimchi cream, toast	<b>SALMON</b> ..... 24 miso broth, dashi butter, scallion	<b>TWICE FRIED CHICKEN WINGS</b> ..... 13 chili sauce, sesame buttermilk dressing, celery
<b>YELLOW EYE SNAPPER CRUDO</b> ..... 13 sesame, jalapeno, scallion	<b>LOBSTER ROLL</b> ..... MKT butter, aioli	<b>GOLDEN TILE</b> ..... 25 kabocha squash, peppitas, charred onion oil	<b>DOUBLE CHEESEBURGER</b> ..... 12 american cheese, lettuce, tomato, pickle, onion, mayo, mustard, waffle fries
<b>TUNA TARTARE</b> ..... 16 nam yum, thai herbs, wontons	<b>SHRIMP SUGO</b> ..... 20 spicy noodle, thai herbs	<b>COLLAR</b> ..... 19 miso glaze, ginger-scallion sauce, pineapple	<b>FRIED RICE</b> ..... 15 curry beef, golden raisins, sweet cilantro
<b>SALMON POKE</b> ..... 15 sesame, tobiko, cucumber, pickled mushroom	<b>MOQUECA STEW</b> ..... 20 shrimp, dayboat fish, coconut, jalapeno, cashew, rice	<b>WHOLE BRANZINO</b> ..... 28 roasted leek rémoulade	<b>STICKY GLAZED SHORT RIB</b> ..... 23 egg noodle, bonito flakes, egg yolk
<b>CUCUMBER CAESAR</b> ..... 9 crispy onion, parmesan			
<b>HOUSE GINGER SALAD</b> ..... 6 iceberg, carrot, tomato, cucumber, ginger dressing			
<b>KALE SALAD</b> ..... 13 apple, pickled red onion, marinated feta, super nuts & seeds			
<b>CONCH FRITTERS</b> ..... 10 pepper aioli			
<b>SALT &amp; PEPPER SQUID</b> ..... 15 bell pepper, green onion			
<b>PORK DUMPLINGS</b> ..... 14 sichuan oil, gyoza			
<b>BOK CHOY</b> ..... 7 habanero vinegar, pork sung furikake			
<b>GREEN BEANS</b> ..... 8 spicy pepper, crispy shallots, parmesan			
<b>WOOD ROASTED STREET CORN</b> ..... 7 chipotle aioli, cotija, cilantro, lime			
<b>HOUSE KIMCHI</b> ..... 6			

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



Cocktails

**TEAJUANA PUNCH** 9 / 42  
reposado tequila, black tea,  
pineapple, honey, lime, lemon,  
cinnamon, Angostura

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

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

**ROYAL HAWAIIAN** 10  
gin, pineapple, lemon, orgeat

**SALTY DOG** 10 / 46  
ruby red vodka, grapefruit,  
grapefruit bitters, pink Himalayan salt

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

**POLLINATOR** (for Bee's Knees Week) 11\*  
barr hill gin, cocchi americano,  
lemon, honey syrup

\*for every social media post of this cocktail tagged #beeskneesweek2020, 10 sq/ft of pollinator habitat will be planted.

BEER

- DRAFT**
- Creature Comforts Bibo 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  
Atlanta, GA

- BOTTLE/CAN**
- Coors Grand Banquet**  
Golden, CO ..... 4
  - Singha Lager**  
Thailand ..... 6
  - Narragansett Fresh Catch Golden Ale**  
Pawtucket, RI ..... 6
  - Jekyll Pineapple Habanero IPA**  
Alpharetta, GA ..... 6
  - Wild Heaven White Blackbird Saison**  
Decatur, GA ..... 6
  - Wild Heaven Smoked Tomato Saison\***  
Atlanta, GA ..... 9
  - Urban Tree Classic Cider**  
Atlanta, GA ..... 6
- \*benefits Georgia Organics

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.