

Captain's Favorites



- SCORPION PUNCH**
rum, rye, cognac, orgeat, citrus, allspice liqueur
12 mug / 56 pitcher
- FISH HOUSE PUNCH**
rum, brandy, peach whiskey, lemon, 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
FRY BREAD 5 maple nam yum butter, nori seasoning	MUSSELS 16 kimchi cream, butter toast	SALMON 24 miso broth, dashi butter, scallion	TWICE FRIED CHICKEN WINGS 14 chili sauce, sesame buttermilk dipping sauce, celery
SNAPPER CRUDO 12 sesame, jalapenos, scallions	LOBSTER ROLL MKT butter, aioli	STRIPED BASS 24 spinach, bacon, crème fraiche	DOUBLE CHEESEBURGER 15 american cheese, lettuce, tomato, pickle, onion, mayo, mustard, waffle fries
TUNA TARTARE 16 nam yum, thai herbs, sesame cracker	SHRIMP SUGO 20 spicy noodle, thai herbs	COLLAR 20 ginger-scallion sauce, miso glaze, pineapple	STICKY GLAZED SHORT RIB 23 egg noodle, bonito flakes, egg yolk
PORK DUMPLINGS 14 sichuan oil, scallions	MOQUECA STEW 20 shrimp, dayboat fish, coconut, jalapeno, cashew, rice	WHOLE BRANZINO 28 chinese black bean chili oil	
SALMON POKE 15 sesame, tobiko, cucumber, pickled mushroom	SHRIMP & RICE 21 sweet curry, cucumber, jasmine rice, dukkah spiced yogurt		
HOUSE GINGER SALAD 6 iceberg, carrot, tomato, cucumber, ginger dressing			
KALE SALAD 14 apple, pickled red onion, marinated feta, super nuts & seeds			
CONCH FRITTERS 13 pepper aioli			
SALT & PEPPER SQUID 15 pepper, onion, jalapeno			
BOK CHOY 7 habanero vinegar, pork sung furikake			
GREEN BEANS 8 spicy pepper, crispy shallots, parmesan			
SWEET POTATO 8 winter chutney, maple gastrique			
TRUFFLE POTATO PURÉE 7			
KIMCHI 5			

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Cocktails

- YUCATAN ALEXANDER 9**
guanabana liqueur, brandy, allspice liqueur, cream, allspice, star anise
- TWO DOPE BOYZ (on draft) 11**
rum, rye whiskey, vermouth, Benedictine, bitters
- GIUSEPPE NEGRONI (on draft) 12**
mezcal, blanc vermouth, genepy
- WINTER RUM OLD FASHIONED (on draft) 11**
white & spiced rums, walnut liqueur, demerara, creole & orange bitters
- 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

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
- Urban Tree Classic Cider**
Atlanta, GA 6

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.