

Captain's Favorites



**LONG ISLAND PUNCH**  
Pimm's No. 1, rum, vodka, gin, tequila, triple sec, lemon, tea, angostura  
11 mug / 51 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 '19
- Albariño ..... 11/44  
Bodega Garzón, Uruguay '19
- Sauvignon Blanc ..... 13/52  
Les Hexagonales, Loire Valley '17
- \*Chardonnay ..... 11/44  
Annabella, Napa '18
- \*Cinsault/Grenache Rosé ..... 12/48  
Triennes, Provence '18
- Pinot Noir ..... 11/44  
The Pinot Project, California '19
- Malbec ..... 10/40  
Altos Las Hormigas "Classico", Mendoza '18
- Bordeaux ..... 14/56  
Château Cru Godard, Libournais '18

\*Wines on Draft

ALL DISHES ARE SERVED

Ocean-Fresh

# BEETLECAT

ALL PLATES ARE FOR SHARING

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

## SNACKS AND SUCH

- FRY BREAD ..... 5  
maple nam yum butter, nori seasoning
- SNAPPER CRUDO ..... 12  
sunomono, toasted sesame
- TUNA TARTARE ..... 16  
nam yum, thai herbs, sesame cracker
- PORK DUMPLINGS ..... 14  
sichuan oil, scallions
- SALMON POKE ..... 15  
sesame, tobiko, cucumber, pickled mushroom
- HOUSE GINGER SALAD ..... 6  
iceberg, carrot, tomato, cucumber, ginger dressing
- KALE SALAD ..... 14  
strawberry, pickled red onion, marinated feta, super nuts & seeds
- SHRIMP TOAST ..... 12  
ooooe sauce, herbs
- SALT & PEPPER SQUID ..... 15  
pepper, onion, jalapeno
- BOK CHOY ..... 7  
habanero vinegar, pork sung furikake
- ASPARAGUS ..... 10  
thai herbs, szechuan dressing, peanuts
- KIMCHI ..... 5

## SHELLFISH

- MUSSELS ..... 16  
kimchi cream, butter toast
- LOBSTER ROLL ..... MKT  
butter, aioli
- SHRIMP SUGO ..... 20  
spicy noodle, thai herbs
- MOQUECA STEW ..... 20  
shrimp, dayboat fish, coconut, jalapeno, cashew, rice
- SHRIMP & RICE ..... 21  
sweet curry, cucumber, jasmine rice, dukkah spiced yogurt

## FIN FISH

- SALMON ..... 24  
miso broth, dashi butter, scallion
- FISH & CHIPS ..... 19  
beer battered blue cod, potato wedges, lemon, dill
- COLLAR ..... 20  
ginger-scallion sauce, miso glaze, pineapple
- STRIPED BASS ..... 26  
olives, fennel, cous cous, calabrian chili
- WHOLE BRANZINO ..... 28  
chinese black bean chili oil

## MEAT

- TWICE FRIED CHICKEN ..... 9/18  
chili flake, "KFC" sauce, lime
- DOUBLE CHEESEBURGER ..... 16  
american cheese, lettuce, tomato, pickle, onion, mayo, mustard, waffle fries
- SCHNITZEL ..... 15  
carolina heritage pork, kewpie mayo, chili crisps

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Cocktails

\*TO WALK THE PLANK 12  
bourbon, pineapple, ginger liqueur, lemon, velvet falernum, bitters

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, pomegranate grenadine, bitters

\*Benefits Atlanta Community Food Bank

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
  - Monday Night Han Brolo Pale Ale  
Atlanta, GA ..... 6
  - Jekyll Pineapple Habanero IPA  
Alpharetta, GA ..... 6
  - Wild Heaven White Blackbird Saison  
Decatur, GA ..... 6
  - Urban Tree Classic Cider  
Atlanta, GA ..... 6

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PLEASE JOIN US ON INSTAGRAM @BEETLECATATL

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.