

Captain's Favorites



- HURRICANE PUNCH**
light and dark rums, passion fruit, galliano, lime
10 mug / 48 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 '19
- Albariño** 11/44
Bodega Garzón, Uruguay '19
- *Sauvignon Blanc** 13/52
Long Meadow, Napa '18
- Chardonnay** 11/44
Broadside, California '18
- *Cinsault/Grenache Rosé** 12/48
Triennes, Provence '18
- Pinot Noir** 10/40
Le Deux Moulins, Loire Valley '19
- Malbec** 10/40
Altos Las Hormigas "Classico", Mendoza '18
- Bordeaux** 14/56
Château Cru Godard, Libournais '18

*Wines on Draft

BEETLECAT

ALL PLATES ARE FOR SHARING

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

RAW BAR

CHILLED HALF LOBSTER 20

PEEL & EAT SHRIMP 26

JONAH CRAB LEGS 30

HALF DOZEN BAKED OYSTERS 20
chef's selection

BLACK FISH CRUDO* 14
green tomato sunonomo, scallion

TUNA TATAKI* 19
summer squash, aji amarillo

WATERMELON AGUACHILE* 15
steelhead trout, cucumber, sweet and spicy peppers

START

ROSEMARY FOCCACIA 8
honey butter

BEET SALAD 12
strawberries, tahini, puffed quinoa

STRACCIATELLA AND RADICCHIO 12
pecans, aged balsamic

LACINATO KALE 14
sunflower seeds, bacon vinaigrette, gouda

TWICE-FRIED CHICKEN THIGHS 12
pickled pepper hot sauce

SALT & PEPPER SQUID 16
pepper, onion, jalapeno

CHARRED EGGPLANT 12
green mole

BLISTERED PEPPERS 10
sea salt, lemon

PLATEAUX

12 OYSTERS, 6 CLAMS, 6 SHRIMP 65

12 OYSTERS, 12 CLAMS, 6 SHRIMP, JONAH CRAB 85

12 OYSTERS, 12 CLAMS, 8 SHRIMP, HALF LOBSTER, JONAH CRAB 120

PLATES

MUSSELS 16
harissa, coconut, toast

CHILLED SOBA NOODLES 18
shrimp, zucchini pesto, snow peas

COCONUT FRIED RICE 12
nuoc cham, cashew, plantains

CHEESEBURGER 16
american cheese, lettuce, tomato, pickle, onion, mayo, mustard, waffle fries

"FISH & CHIPS" 21
tile fish, fingerling potatoes, lemon, dill

LOBSTER ROLL MKT
butter, dukes mayonnaise

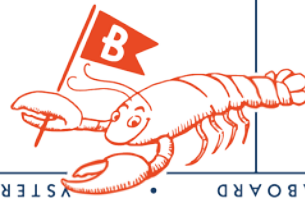
MOQUECA STEW 21
shrimp, dayboat fish, coconut, jalapeno, cashew, rice

MONKFISH 20
creamy celery root, roasted grapes

COLLAR 22
hot honey, adobo, jicama

WHOLE ROASTED FISH FOR TWO 75
sweet corn succotash

STEELHEAD TROUT 26
miso broth, dashi butter, scallion, bonito flakes



Cocktails

- BLOOD ORANGE POLOMA** 10
silver tequila, solerno blood orange liqueur, grapefruit, lime
- TWO DOPE BOYZ (on draft)** 11
rum, rye whiskey, vermouth, benedictine, bitters
- SUMMER RUM OLD FASHIONED (on draft)** 11
light and agricole rums, cachaça, bianco vermouth, orange 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, pomegranate grenadine, bitters

BEER

- DRAFT**
- Creature Comforts Bibb Pilsner** 6
Athens, GA
- Arches Mexican Empire Lager** 6
Atlanta, GA
- Bold Monk Walk on Water Witbier** .. 6
Atlanta, GA
- Scofflaw Hooligan IPA** 6
Atlanta, GA
- Three Taverns Night on Ponce IPA**.. 6
Decatur, GA
- Monday Night Dr. Robot Sour** 6
Atlanta, GA
- BOTTLE/CAN**
- Coors Grand Banquet**
Golden, CO 4
- Singha Lager**
Thailand 6
- Narragansett Fresh Catch Golden Ale**
Pawtucket, RI 6
- Trimtab 205 Pale Ale**
Birmingham, AL 6
- Jekyll Pineapple Habanero IPA**
Alpharetta, GA 6
- Urban Tree Classic Cider**
Atlanta, GA 6
- Dogfish Head SeaQuench Ale**
Milton, DE 6

ALL DISHES ARE SERVED

Ocean-Fresh

299 N. HIGHLAND AVE. NE ATLANTA, GA. 30307 (678) 732 0360

PLEASE JOIN US ON INSTAGRAM @BEETLECATATL

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