

BEETLECAT

INMAN PARK
ATL. GA
09 AUG

OYSTERS



- FIN DE LA BAIE*** 3.60
sweet brine with soft meats and mineral finish (M) NB

- BEAUSOLEIL*** 3.60
bold saline up front, short mineral finish, slightly earthy (S) NB

- CHEBOOK TOOK*** 3.40
mild brine, ocean breeze, allium (S) NB

- FORTUNE*** 3.60
deep cupped with a crisp brine, sweet finish (M) NS

- POWDER POINT*** 3.60
high salinity, silky meat, clean long finish (M) MA

- COTUIT SELECTS*** 3.60
plump meats with a clean, sweet, briny flavor (M) MA

- EGG ISLAND*** 3.60
full meats, medium brine, earthy finish (M) MA

- SPINDRIFT SELECTS*** 3.60
creamy, high brine, mild salinity, seaweed finish (M) MA

- DIXON POINT*** 3.60
plump and meaty, high in minerality, crisp finish (M) NB

- KATAMA BAY*** 3.50
extremely plump, pleasantly briny, smooth finish (L) MA

- STRATFORD*** 3.60
high salinity, plump meats, minerality (L) CT

- BLACKBERRY*** 3.60
mild salinity, briny, sweet finish (L) VA

- ROCK HOLE *** 3.40
mild brine, plump meats, mineral finish (M) VA

- SHIPWRECK SELECT*** 3.50
deep cupped with oceanic brine, short sweet finish (S) PEI

NOTES PRICES ARE FOR EACH OYSTER. PLEASE ENTER DESIRED QUANTITIES. OYSTERS ARE SERVED WITH SALTINES, COCKTAIL SAUCE, HOT SAUCE, AND MIGNONETTE.

WHEN FINISHED, FLIP THE SHELL



PLATEAU NO. 1
\$105
12 Oysters
½ lb. Shrimp - Half Lobster

PLATEAU No. 2
\$155
18 Oysters
¾ lb. Shrimp - Whole Lobster



*CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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