

Gone fishin' (I'm real gone man) • You ain't workin' anymore (could be) • There's your hoe out in the sun • Where you left a row half done • You claim that hoein' ain't no fun (well I can prove it) • You ain't got no ambition • Gone fishin' • By a shady wady pool (Shangri-la, really la) • I'm wishin' I could be that kind of fool • I'd say no more work for mine (welcome to the club) • On my door, I'd hang a sign, "gone fishin'" • Gone fishin' instead of just a-wishin' • I stopped by your place a time or two lately • And you weren't home either! • Well, I'm a busy man Louis. I got a lotta deals cookin' • I was probably tied up at the studio • You weren't tied up you dog • You was just plain old gone fishin' • I'll tell you why I can't find you • Every time I go out to your place • You gone fishin' (well how you know) • Well there's a sign upon your door (uh-huh) •

BEETLECAT

“OYSTER-ETTE”

Oysters
-R-
GOOD



SEE OYSTER
MENU
FOR TODAY'S
SELECTIONS

- PEEL & EAT SHRIMP29
old bay, lemon
- HALF DOZEN BAKED OYSTERS.....24
chef's selection
- CEVICHE*18
lime, thai chili, sweet potato
- TROUT POKE*24
sesame ginger, cabbage, pickled mushrooms
- TUNA CRUDO*20
chili, lime, peanut
- SNAPPER CRUDO*18
grapefruit, orange, harissa
- KALE SALAD14
brown butter, pickled red onion, feta, super seeds
- WEDGE SALAD.....18
thick bacon, roquefort, dill

Plateaux

- PLATEAU NO. 1 - "Vacationland" 105
18 oysters
½ lb. shrimp
half lobster
- PLATEAU NO. 2 - "The Sea Is Calling" 155
24 oysters
¾ lb. shrimp
whole lobster

- CARROTS 14
egg, parsley, garlic
- TURNIPS..... 14
dashi butter
- BEETS..... 14
labneh, local honey

- FRY BREAD 10
honey butter, nori seasoning
- FISH DIP 14
toasted saltines
- FRIED OYSTERS 18
pickles, pepper aioli
- MUSSELS 23
tomato, fennel, sour cucumber
- COCONUT FRIED RICE 16
cashew, plantains
- CHICKEN WINGS 18
numbing spice, ranch
- DOUBLE CHEESEBURGER..... 21
lettuce, onion, tomato, pickle, mustard, mayo

LOBSTER ROLL

butter, aioli \$39

- SHRIMP & RICE 24
cucumber, curry, spiced yogurt
- MOQUECA STEW 27
shrimp, day-boat fish, coconut, jalapeño, cashew, rice
- SPICY SHRIMP NOODLES 25
thai herbs, sesame
- FISH & CHIPS 28
malt aioli, pickle, dill
- MAHI..... 35
salsa matcha, pickled tomatillo
- TROUT 34
miso broth, dashi butter, bonito flakes
- HALIBUT..... 34
brown butter, arugula, smoked grapes
- COLLAR 32
scallion ginger, red cabbage jicama slaw
- WHOLE ROASTED FLOUNDER 42
chimi-curry, herbs

Exec. Chef Eddie Barrett

@BEETLECATATL @FORDFRY

299 N. HIGHLAND AVE. ATLANTA, GA.