

BEETLECAT

OYSTERS



INMAN PARK

ATL. GA

05 NOV

DEVIL'S BANDIT* **3.60**

high salinity, low mineralty,
kelp (M) NB

BEAUSOLEIL* **3.60**

bold saline up front, short
mineral finish, slightly earthy
ocean breeze, allium (S) NB

SEX ON THE BAY* **3.40**

low salinity, seaweed, umami
finish (M) NB

CHEBOOK TOOK* **3.60**

mild brine, ocean breeze,
allium (S) NB

PINK MOON* **3.60**

wonderful salty taste, clean
flavor, sweet finish (M) PEI

SAVAGE BLONDE* **3.60**

full meats, medium brine,
sweet cucumber finish
(M) PEI

ROCKY SHORE* **3.40**

briny with a crisp, clean finish
(M) PEI

SPINDRIFT SELECTS* **3.40**

creamy, high brine, mild salinity,
seaweed finish (M) MA

BARNSTABLE* **3.40**

medium cup, sweet, nut-like
flavor and firm meats
(M) MA

PETIT MANAN* **3.40**

briny with a crisp, clean finish
(M) ME

DUXBURY* **3.40**

buttery flavor and texture, clean
and salty finish (M-L) MA

MATTAPOSETT* **3.40**

extremely briny, but sweet and
refreshingly crisp (L) MA

WELLFLEET* **3.40**

high salinity, creamy, briny,
nice seaweed flavors (S) MA

NINIGRET NECTAR* **3.50**

small, plump, creamy, buttery,
citrus finish (M) RI

NOTES

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



PLATEAU NO. 1

\$105

18 Oysters

½ lb. Shrimp - Half Lobster

PLATEAU No. 2

\$155

24 Oysters

¾ lb. Shrimp - Whole Lobster



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