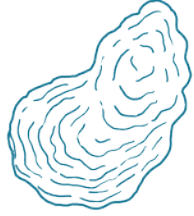


Gone fishin' (I'm real gone man) • You ain't workin' anymore (could be) • There's your hoe out in the sun • Where you left a row half done • You claim that hoein' ain't no fun (well I can prove it) • You ain't got no ambition • Gone fishin' • By a shady wady pool (Shangri-la, really la) • I'm wishin' 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 SHRIMP 27
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
pomegranate, apple, buttermilk
- SNAPPER CRUDO* 18
grapefruit, orange, harissa
- KALE 14
brown butter, pickled red onion, feta, super seeds
- WEDGE SALAD 18
thick bacon, roquefort, dill

- FRY BREAD 10
honey butter, nori seasoning
- FISH DIP 14
toasted saltines
- CHOWDAAA 18
bacon, potato, clams
- MUSSELS 23
white wine, shallots, garlic, cream
- 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

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
- BEETS..... 14
labneh, local honey
- TURNIPS 14
dashi butter
- BOK CHOY 14
salsa matcha, garlic

- SHRIMP & RICE 26
cucumber, curry, spiced yogurt
- MOQUECA STEW..... 27
shrimp, day-boat fish, coconut, jalapeño, cashew, rice
- SQUID INK LUMACHE 27
shrimp, nduja, tomato, white wine
- FISH & CHIPS 28
malt aioli, pickle, dill
- MAHI 32
salsa matcha, pickled tomatillos
- TROUT 34
fennel, apple, pickled mustard seed
- BRANZINO..... 38
brown butter, smoked grapes, arugula
- COLLAR 27
scallion ginger, red cabbage jicama slaw



Exec. Chef Eddie Barrett

@BEETLECATATL @FORDFRY

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