

BEETLECAT

“OYSTER-ETTE”

Oysters
- R -
GOOD



SEE OYSTER
MENU
FOR TODAY'S
SELECTIONS

PEEL & EAT	20
old bay, lemon	
HALF DOZEN BAKED OYSTERS	24
chef's selection	
FISH DIP	16
toasted saltines	
CEVICHE*	18
red onion, lime, thai chili	
TROUT CRUDO*	18
fennel, orange	
SNAPPER CRUDO*	19
fennel, orange, jalapeno	
TUNA*	20
ponzu, green onion, sesame	
CAESAR SALAD	16
green goddess, pecorino, croutons	
KALE SALAD	16
brown butter, pickled onion, feta, super seed	

Plateaux

“Michael’s In The Pond”	125
18 oysters, smoked fish dip trout aguachile, ½ lb. shrimp	
“You’re Gonna Need A Bigger Boat”	250
24 oysters, smoked fish dip trout aguachile, ½ lb. shrimp whole lobster, trout roe	

FRY BREAD	12
honey butter, nori seasoning	
SALT & PEPPER SQUID	18
pepper, onion, jalapeno	
CHOWDER	18
bacon, clam, dill	
MUSSELS	24
ginger, tomato, cucumber	
COCONUT FRIED RICE	18
cashew, plantains, egg	
COCONUT FRITTER	12
honey butter	
BUTTERNUT SQUASH	14
miso, butter	

LOBSTER ROLL

butter, aioli \$39

FISH & CHIPS	31
malt aioli, dill	
MOQUECA STEW	28
shrimp, fish, coconut, jalapeño, cashew, rice	
SQUID INK TAGLIOLINI	32
lemon, capers, shrimp	
STEELHEAD TROUT	32
white wine, garlic, ginger	
COLLAR	28
scallion ginger, red cabbage jicama slaw	
SWORDFISH	32
brown butter, corn, bacon, pickled shallots	
WHOLE LOBSTER	45
tarragon, lemon, pernod	
DOUBLE CHEESEBURGER	24
lettuce, onion, pickle, tartar sauce	

Exec. Chef Eddie Barrett

@BEETLECATATL @FORDFRY

299 N. HIGHLAND AVE. ATLANTA. GA.

COCKTAILS

- GOLDEN HOUR (on draft) 16
summer gin, citrus vodka, guanabana, lemon bitters
- BEETLECAT OLD FASHIONED (on draft) 14
rye whiskey, bourbon, aromatic and orange bitters
- SUMMER RUM OLD FASHIONED (on draft) 14
aged rum, rum agricole, banana, coconut
- GIUSEPPE NEGRONI (on draft) 13
mezcal, blanc vermouth, g  n  py
- ROYAL HAWAIIAN 12
gin, pineapple, orgeat, lemon, basil
- SALTY DOG 12 / 57
ruby red vodka, grapefruit,
grapefruit bitters, pink himalayan salt
- TIKI TORCHED 13
bourbon, pineapple, orange, lemon,
pomegranate grenadine, bitters
- TEAJUANA PUNCH 12 / 57
tequila, tea, pineapple, cinnamon, lime
- FISH HOUSE PUNCH 11 / 51
rum, brandy, peach whiskey, lemon, black tea

DRAFT BEER

- Monday Night Dr. Robot Sour – Atlanta.....6
- Creature Comforts Bibb Pilsner – Athens6
- Bold Monk Walk on Water Witbier – Atlanta.....6
- Arches Mexican Empire Lager – Atlanta.....6
- Three Taverns A Night on Ponce IPA – Decatur.....7
- Scofflaw Hooligan IPA – Atlanta7

BOTTLES & CANS

- Untitled Art Orange Yuzu Seltzer – WI8
- Coors Grand Banquet – CO.....4
- Red Stripe – Jamaica6
- Narragansett Fresh Catch Golden Ale – RI*6
- Jester King ‘Snorkel’ Farmhouse Ale – TX*10
- Kaliber Non-Alcoholic – Ireland5
- Urban Tree Classic Cider – Atlanta.....6
- Cherry Street Blueberry Lemon Sour – Alpharetta....7
- Sweetwater ‘420’ Pale Ale – Atlanta*7
- Toppling Goliath ‘Pseudo Sue’ Pale Ale – IA*.....12
- Service ‘Lincoln’s Gift’ Oyster Stout – Savannah.....6

*16oz



Wine

Bubbly

- PROSECCO, Maschio, Veneto.....10/50
- BRUT CHAMPAGNE, Charles Heidsieck ‘R  serve’.....111
- BRUT CHAMPAGNE, B  r  che ‘R  serve’106
- BRUT CHAMPAGNE, Phillippe Fontaine.....19/95
- BRUT VOUVRAY P  TILLANT, Domaine Huet 201759
- ROS   PROSECCO, Villa Sandi, Valdobbiadene.....41
- BRUT ROS   CHAMPAGNE, Telmont ‘R  serve’96

White

- MELON – Bow & Arrow, Willamette Valley 202144
- ELBLING – Hild, Mosel 202111/44
- RIESLING – Hermann Ludes ‘Th  rnicher’ Mosel 2020.....52
- RIESLING – Peter Lauer ‘Senior’ Mosel 2021.....63
- RIESLING – Immich-Batterieberg ‘Detonation’ Mosel 201879
- RIESLING – Keller ‘Limestone’ Rheinhessen 202266
- RIESLING – Peter Jakob Kuhn ‘Hallgarten’ Trocken, Rheingau 2020.....72
- RIESLING – J.B. Becker ‘Walkenberg’ Kabinett Trocken, Rheingau 2020.....68
- RIESLING/SAUVIGNON BLANC+ – Vendangeur Masqu   ‘Caravan’ Vin de France 202182
- SAUVIGNON BLANC – Long Meadow Ranch, Napa Valley 2021.....13/52
- SAUVIGNON BLANC – Seresin, Marlborough 202166
- SAUVIGNON BLANC – Lady of the Sunshine, Ballard Canyon 202168
- SAUVIGNON BLANC – Claude Riffault ‘Les Chailloux’ Sancerre 2021112
- PINOT GRIS+ – Sokol Blosser ‘Evolution’ Oregon 202041
- XAREL-LO – Can Sumoi, Pened  s, Spain 202114/56
- GRENACHE BLANC+ – Ridge, Paso Robles 2021.....81
- CHARDONNAY – Laroche ‘Le Petite’ France 202212/48
- CHARDONNAY – Pattes Loup ‘Vent d’Ange’ Chablis 2020.....99
- CHARDONNAY – Olivier Merlin, Pouilly-Fuiss   202089
- CHARDONNAY – Sandhi, Central Coast 202154

Pink

- CINSAULT/GRENACHE ROS   – Triennes, Provence 2022.....12/48
- MOURV  DRE ROS   – Domaine La Bastide Blanche, Bandol 202166
- PINOT NOIR ROS   – Chanter  ves, Marsanny 202196

Red

- PINOT NOIR – Les Deux Moulins, Vin de France 202111/44
- PINOT NOIR – Salem Wine Co., Eola-Amity Hills 202164
- ZWEIGELT – Claus Presinger ‘Puszt   Libre!’ Burgenland, Austria 202059
- GAMAY/MALBEC – Tardieux-Gal, Touraine 2020.....49
- LISTAN – Env  nate ‘Benje’ Tenerife, Canary Islands 2021.....72
- CANNONAU – Pala ‘Centosere’ Sardinia 2021.....51
- CARIGNANE – Railsback Fr  res ‘Cuv  e Speciale’ California 202167
- MALBEC – Altos Las Hormigas ‘Terroir’ Mendoza 201912/48
- DOLCETTO D’ALBA – Cascina Fontana, Langhe 2020.....41
- GRENACHE/SYRAH – Franck Balthazar, C  tes du Rh  ne 202153
- CABERNET+ – Gundlach Bundschu ‘Mountain Cuv  e’ Sonoma County 202113/52
- CABERNET/SANGIOVESE – Le Grascete ‘Il Carraio’ Tuscany 202052
- ZINFANDEL– Monte Rio. Lodi 202149