

BEETLECAT

INMAN PARK
ATL. GASEPT 23RD

OYSTERS



☐ CHEBOOK TOOK* 3.80 mild brine, ocean breeze, allium (S) NB	☐ BLUE POINT* 3.75 deep cup, mild brine with a clean finish (M) ME
☐ DIXON POINT* 3.75 plump and meaty, high in minerality, crisp finish (M) NB	☐ COPPS ISLAND * 3.80 plump with medium salinity and crisp minerality (L) NH
☐ BARSTOOL* 3.75 briny goodness with a sweet clean finish (M) PEI	☐ PALMETTO ISLAND* 3.75 fresh milk, clean with melon finish (M) FL
☐ SPINNEY CREEK* 3.80 deep cup, robust meat, clean finish (M) NB	☐ APALACHEE BAY* 3.75 meaty, creamy texture, high salinity, strong finish (M) FL
☐ WAWENAUK* 3.75 deep cup, high salinity and a sweet finish (L) ME	☐ LITTLE HONEY* 3.75 plump, flavorful and briny with a honeydew finish (S) FL
☐ LITTLE GRIZZLIES * 3.80 silky, smooth finish (L) NH	☐ GRAND BATTURE* 3.80 firm, meaty, and rich with just enough brine (M) AL
☐ MATTAPOISETT* 3.80 extremely briny, but sweet and refreshingly crisp (M) NB	☐ POINT AUX PINS* 3.80 plump, mild salinity (M) AL

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



"Michael's In The Pond!"

18 oysters, smoked fish dip
trout aguachile, ½ lb. shrimp
\$125

"You're Gonna Need A Bigger Boat"

24 oysters, smoked fish dip, trout
aguachile, ½ lb. shrimp,
whole lobster, trout roe
\$250

OYSTER BACKS

HOT SHOT 6
mezcal, lemon, chef's hot sauce
OH SNAP! 6
gin, horseradish, bloody mix
COOL CUCUMBER 6
vodka, lime, mint, basil

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

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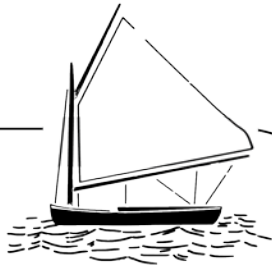
COCKTAILS PUNCHES

GOLDEN HOUR 16	FISH HOUSE PUNCH11/51
summer gin, citrus vodka, guanabana, lemon bitters	rum, brandy, Leopold's peach whiskey, lemon, black tea
SALTY DOG 12	ASK ABOUT OUR
ruby red vodka, grapefruit, grapefruit bitters, pink salt	ROTATING SELECTION OF
ROYAL HAWAIIAN 12	PUNCHES MKT
gin, lemon, pineapple, orgeat, basil	

Afternoon Snacks

AVAILABLE FROM 2:30pm – 4pm

FRY BREAD 12
honey butter, nori seasoning
KALE 16
brown butter, pickled red onion, feta, super seeds
FISH DIP 16
toasted saltines
PEEL & EAT SHRIMP 20
old bay, lemon
LOBSTER ROLL 42
butter, aioli



DRAFT BEER



CREATURE COMFORTS BIBO PILSNER — Athens, GA 6
ARCHES MEXICAN EMPIRE LAGER — Atlanta, GA6
THREE TAVERNS NIGHT ON PONCE IPA — Decatur, GA7
SCOFFLAW HOOLIGAN IPA — Atlanta, GA7
MONDAY NIGHT DR. ROBOT SOUR — Atlanta, GA6
BOLD MONK WALK ON WATER WITBIER — Atlanta, GA6

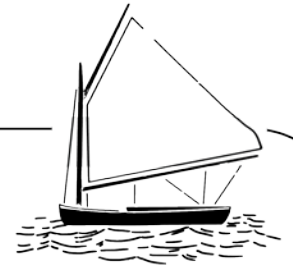
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