

Captain's Favorites



BRUT CHAMPAGNE – Charles Heidsieck
'Réserve' 111

BRUT CHAMPAGNE – Bérêche
'Réserve' 106

BRUT ROSE CHAMPAGNE – Telmont
'Réserve' 96

WINE

BY THE GLASS

Prosecco 10/50
Maschio, Veneto

Brut 19/95
Philippe Fontaine

Elbing 11/44
Hild, Mosel '21

Sauvignon Blanc 13/52
Long Meadow, Napa '18

Xarel-lo 14/56
Can Sumoi, Penedes, Spain 2021

Chardonnay 12/48
Jean Marc Brocard, France '20

Cinsault/Grenache Rose 12/48
Triennes, Provence '18

Pinot Noir 11/44
Les Deux Moulins, Vin de France '22

Malbec 12/48
Altos Las Hormigas, Mendoza '20

California Blend 15/60
Lioco 'Indica' Mendocino '20

Cabernet Sauvignon+ 13/52
Gundlach 'Mountain Cuvee' '21

EXECUTIVE CHEF – Eddie Barrett

DECK HAND – Ford Fry

@3DBARRETT @BEETLECATATL

BEETLECAT

HAPPY NEW YEAR 2024

WELCOME ABOARD

OYSTERETTE

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COURSE 1

choose one of the following

POTATO CROQUETTES
crawfish tail mornay, pickled mustard seed

PICKLED ROASTED BEETS
whipped goat cheese preserved lemon, granola

TUNA CRUDO
fennel, apple, ginger

CLASSIC SHRIMP COCKTAIL
cocktail sauce, lemon

BEEF TARTARE
beef fat, confit garlic, brioche

COURSE 2

choose one of the following

APPLE SALAD
winter greens, pickled celery, asher blue, herb ranch

LOBSTER ROLL SLIDER + \$10
butter, aioli, lemon, gold flake

LOBSTER BISQUE
cracked pepper, sherry



COURSE 3

choose one of the following

RISOTTO
truffle, cured yolk

WHOLE LOBSTER
pernod, tarragon

FLOUNDER
pommes puree, caviar beurre blanc

SCALLOPS + \$10
celery root, brown butter, satsuma, almond

DRY AGED NEW YORK STRIP + \$15
lump crab, sauce verte

COURSE 4

choose one of the following

BURNT MISO POUND CAKE
apples, crème fraîche chantilly

CHOCOLATE ICE CREAM TART
hot fudge, crisp pearls

SORBET
green apple-riesling

Cocktails

BEETLECAT OLD FASHIONED (draft) 14
rye whiskey, bourbon, aromatic and orange bitters

FALL RUM OLD FASHIONED (draft) 13
rum, house old fashioned syrup, creole bitters

GIUSEPPE NEGRONI (draft) 13
mezcal, blanc vermouth, genepy

ROYAL HAWAIIAN 12
gin, pineapple, lemon, orgeat, basil

SALTY DOG 12/57
ruby red vodka, grapefruit, grapefruit bitters, pink Himalayan salt

TIKI TORCHED 13
bourbon, pineapple, orange, lemon, pomegranate grenadine, bitters

FISH HOUSE PUNCH 11/51
rum, brandy, peach whiskey, lemon, black tea

BEER

DRAFT

Monday Night Dr. Robot Sour 6
Atlanta, GA

Creature Comforts Bibb Pilsner 6
Athens, GA

Bold Monk Walk on Water Witbier .. 6
Atlanta, GA

Arches Mexican Empire Lager 6
Atlanta, GA

Scofflaw Hooligan IPA 7
Atlanta, GA

Three Taverns Night on Ponce IPA.. 7
Decatur, GA

BOTTLE/CAN

Coors Grand Banquet
Golden, CO 4

Red Stripe
Jamaica 6

Narragansett Fresh Catch Golden
Ale Pawtucket, RI 6

Cherry Street Blueberry Lemon Sour
Alpharetta, GA 7

Untitled Art ineapple Mango Seltzer
WI 7

Urban Tree Classic Cider
Atlanta, GA 6

SERVING HOURS MON ... THURS – 4 TO 10 PM FRI ... SAT DINNER – 4 TO 11 PM SAT ... SUN BRUNCH – 10 AM TO 2:30 PM SUN DINNER – 4 TO 9 PM

299 N. HIGHLAND AVE. NE ATLANTA, GA. 30307 (678) 732 0360

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.