

BEETLECAT

DEC 2ND

OYSTERS

INMAN PARK
ATL. GA

☐ SWEET PETITE* 3.85 firm meat, super briny, creamy (S) PEI	☐ CHATHAM EAST* 3.85 medium size, high brininess, mineral finish (M) MA
☐ SASSY* 4.00 moderately briny and buttery, sweet finish (M) PEI	☐ EAST BEACH BLONDE* 3.85 medium, deep cup, plump, high salinity, fruity finish (L) RI
☐ AVONLEA PETITE* 3.85 delicate brine, sea stone aroma, earthy (M) PEI	☐ MADHOUSE* 3.85 balanced salinity with a hint of sweetness (M) MD
☐ MALPEQUE* 3.85 sweet, slightly briny, light body, clean finish (M-L) PEI	☐ BLACKBERRY* 4.00 mild salinity, briny, sweet finish (L) VA
☐ MOMMA MIA* 4.00 medium to high salinity, crisp, clean finish (M) PEI	☐ ADMIRAL* 4.00 deep cups, plump meats with a medium brine (M) AL
☐ SAVAGE BLONDE* 3.85 full, silky meat, salty with sweet clean finish (M-L) PEI	☐ POINT AUX PINS* 4.00 full bodied, slightly briny, creamy and clean finish (M) AL
☐ MOON DANCERS* 4.00 medium, salinity, bright ocean finish (L) ME	☐ SOUTH BAY* 4.00 cucumber, mild salinity and minerality, sweet finish (M) WA

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,
ceviche, ½ lb. shrimp
\$125

"You're Gonna Need A Bigger Boat"

24 oysters, smoked fish dip,
ceviche, 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
CHILL DILL 6
gin, dill, pickle juice

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

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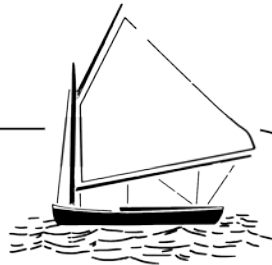
COCKTAILS PUNCHES

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

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

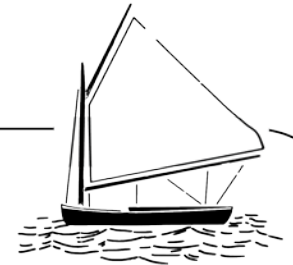
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