

BEETLECAT

INMAN PARK
ATL. GA

OYSTERS

APR 30TH



BEAUSOLEIL* **4.00**
bold saline up front, short mineral finish (S) NB

CHEBOOK TOOK* **4.00**
mild brine, ocean breeze, allium (S) NB

BOOMAMOTO* **B 4.00**
creamy, petite and deep cup, clean, sweet finish (M) MA

RIPTIDE* **3.85**
sweet, briny, & robust meat, mineral finish (M) MA

WILD BILL* **3.85**
delectable, slightly salty, meaty (M) NY

ROARING POINT* **B 3.85**
plump meats, mild salinity, freshwater finish (M-L) MD

BLACKBERRY* **4.00**
mild salinity, briny, sweet finish (L) VA

BUCK WILD* **4.00**
deep cup, clean and sweet, mild salinity (M) VA

LITTLE B'S* **3.85**
seaweed, low brine, clean finish (M) VA

PEACHTREE POINT* **4.00**
mellow, calm brine, sweet finish (M) VA

PINEY ISLAND* **3.85**
medium salinity, plump meats, clean finish (M) FL

SALTY BIRDS* **B 4.00**
medium cup, high salinity, clean finish (M) FL

SKIPPER SWEETS* **3.85**
plump, mild salinity, sweet finish (M) FL

SOUTHERN BELLE* **B 3.85**
sweet and sassy, slight brine, riverrock (M-L) LA

WHEN FINISHED, FLIP THE SHELL



SPARKLING

BRUT CHAMPAGNE
Charles Heiseick 'Reserve' - 111
BRUT CHAMPAGNE
Phillippe Fontaine - 105
PROSECCO
Maschio - 60

"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,
lobster salad, trout roe
\$250

OYSTER BACKS

HOT SHOT — mezcal, lemon, chef's hot sauce 6
OH SNAP! — gin, horseradish, bloody mix 6
CHILL DILL — gin, dill, pickle juice 6

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B HAPPY HOUR OYSTERS MON THROUGH FRI 4-5 PM

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

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