

BEETLECAT

INMAN PARK
ATL. GA

MAY 6TH

OYSTERS



- BOSS GIBSON*** 3.85
high minerality, moderate salinity, clean finish (S) NB
- GAIA BOUDEUSE*** 4.00
deep cup, sweet yet powerful brine, clam finish (S) NB
- PEDDLER'S PICK*** 4.00
medium cup, smooth finish, seaweed flavors (S-M) NB
- MOMMA MIA*** 4.00
medium to high salinity, crisp, clean finish (M) PEI
- NORTH SHORE* **B**** 3.85
plump, buttery, briny with a cucumber finish (L) PEI
- BEACH PLUM*** 3.85
buttery and sweet with a hint of salt (L) MA
- DUXBURY SELECTS*** 4.00
buttery flavor and texture, clean and salty finish (M-L) MA
- OSCANNY*** 4.00
sweet and salty whiskey taste (M) MA
- WELLFLEET* **B**** 3.85
high salinity, creamy, briny, nice seaweed flavors
- ROARING POINT* **B**** 3.85
plump meats, mild salinity, freshwater finish (M-L) MD
- WHITE STONE* **B**** 3.85
deep cup, mushroom notes, miso finish (M) VA
- APALACHEE BAY*** 3.85
meaty, creamy texture, high salinity, strong finish (M) FL
- SALTY BIRDS*** 4.00
medium cup, high salinity, clean finish (M) FL
- ISLE DAUPHINE*** 4.00
creamy, plump mild salinity (M) AL

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
COOL CUCUMBER — vodka, lime, mint 6

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B HAPPY HOUR OYSTERS MON THROUGH FRI 4-5 PM

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