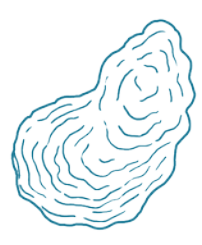


Gone fishin' (I'm real gone man) • You ain't workin' anymore (could be) • There's your hoe out in the sun • Where you left a row half done • You claim that hoein' ain't no fun (well I can prove it) • You ain't got no ambition • Gone fishin' • By a shady wady pool (Shangri-la, really la) • I'm wishin' I could be that kind of fool • I'd say no more work for mine (welcome to the club) • On my door, I'd hang a sign, "gone fishin'" • Gone fishin' instead of just a-wishin' • I stopped by your place a time or two lately • And you weren't home either! • Well, I'm a busy man Louis. I got a lotta deals cookin' • I was probably tied up at the studio • You weren't tied up you dog • You was just plain old gone fishin' • I'll tell you why I can't find you • Every time I go out to your place • You gone fishin' (well how you know) • Well there's a sign upon your door (uh-huh) •

BEETLECAT

“OYSTER-ETTE”

Oysters
-R-
GOOD



SEE OYSTER
MENU
FOR TODAY'S
SELECTIONS

- SMOKED FISH DIP 16
toasted saltines, trout roe
- PEEL AND EAT 18
old bay, lemon
- SNAPPER CRUDO* 15
chili crunch, lime
- BAY SCALLOPS* 17
citrus, shallots
- CEVICHE* 17
sweet potato, onion, thai chili, coconut
- HOUSE SALAD 14
cucumber, radish, vinaigrette
- KALE 14
brown butter, onion, feta, super seed, apple

- FRY BREAD 12
honey butter, nori seasoning
- SALT & PEPPER SQUID 16
onion, pepper, jalapeno
- CHOWDER 18
bacon, clams
- MUSSELS 20
white wine, garlic, chili flakes
- COCONUT FRIED RICE 14
cashew, plantains, egg
- BAKED OYSTERS 24
chef's selection

LOBSTER ROLL
butter, aioli 42

Plateaux

“Michael’s In The Pond” 95
12 oysters, smoked fish dip,
ceviche, ½ lb. shrimp

- CAULIFLOWER 12
curry vinaigrette, lemon
- ROASTED CABBAGE 12
dashi butter, lemon

- SHRIMP SUGO 25
spicy broth, egg noodle, herbs
- FISH & CHIPS 28
malt aioli, dill
- COLLAR 33
scallion ginger, red cabbage jicama slaw
- FLOUNDER 33
almond, brown butter, capers
- REDFISH 30
butternut squash, bacon, brown butter
- MOQUECA STEW 28
shrimp, fish, coconut, jalapeño, cashew, rice
- DOUBLE CHEESEBURGER 25
lettuce, onion, pickle, tartar sauce



@BEETLECATATL @FORDFRY

299 N. HIGHLAND AVE. ATLANTA. GA.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% gratuity will be added to parties of 8 or more

COCKTAILS

JETSKI INCIDENT 14
 reposado tequila, butterfly pea, topo chico, lime

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

SALTY DOG 12 / 55
 ruby red vodka, grapefruit,
 grapefruit bitters, pink himalayan salt

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

BURN YOUR BOAT 13
 vodka, citrus, chile cordial, hot honey

CRANBERRY FERRY 14
 white wine sangria, cranberry vermouth, lemon

FALL RUM OLD FASHIONED 14
 rum, house old fashioned syrup, creole bitters

SPIRIT-FREE COCKTAILS

BARRY PALMER 5
 hibiscus berry tea, lemon

HIGH VOLTAGE 7
 green tea, elderflower, lime

DRAFT BEER

Monday Night Dr. Robot Sour – Atlanta.....6
 Creature Comforts Bibo Pilsner – Athens6
 Monday Night Chef Series S&P Pilsner – Atlanta6
 Three Taverns A Night on Ponce IPA – Atlanta7
 Bearded Iris Homestyle IPA – Nashville.....7
 Yazoo Gerst Amber Ale – Nashville.....6

BOTTLES & CANS

Shacksbury Yuzu Ginger Cider – VT.....8
 Untitled Art Blood Orange Pom Seltzer – WI.....7
 BlueJacket Double Jam Sour – WA*13
 Miller Lite – WI.....6
 Red Stripe – Jamaica.....7
 Narragansett Fresh Catch Golden Ale – RI*.....7
 Green Bench Sunshine City IPA – FL.....7
 Two Tides Sixfoot New England IPA – Savannah*....14
 Wild Heaven Fest Beer Märzen – Atlanta7
 Athletic Hazy IPA Non-Alcoholic – CT6

*16oz can



Wine

Bubbly

PROSECCO – Maschio, Veneto 12/60
 BRUT CHAMPAGNE – Dumangin ‘Cuvee 17’ 21/105
 BRUT CHAMPAGNE – Phillippe Fontaine 110
 BRUT CHAMPAGNE – Charles Heidsieck ‘Réserve’ 111
 BRUT CHAMPAGNE – Bérêche ‘Réserve’..... 106
 BRUT CHAMPAGNE – Laherte ‘Ultradition’ 99
 EXTRA BRUT CHAMPAGNE – Frederic Savart ‘L’Overture’ 121
 ROSÉ PROSECCO, Villa Sandi – Valdobbiadene 41
 BRUT ROSÉ CHAMPAGNE – Telmont ‘Réserve’ 96

White

ELBLING – Hild, Mosel 2021 13/52
 RIESLING – Keller ‘Limestone’ Kabinett 2023..... 89
 RIESLING – Immich-Batterieberg ‘Detonation’ Mosel 2018 79
 RIESLING – Weiser-Künstler ‘Trarbacher Schlossberg’ Kabinett, Mosel 2023 72
 RIESLING – Lauer ‘Ayler No. 4’ Feinherb, Mosel 2022 69
 SAUVIGNON BLANC – Long Meadow Ranch, Napa Valley 2021 15/60
 SAUVIGNON BLANC – Seresin, Marlborough 2023..... 66
 SAUVIGNON BLANC – Clos de Tue-Bouef, VdF Loire 2023 66
 PINOT GRIS+ – Day Wines ‘Vin de Days’ Willamette Valley 2023 44
 XAREL-LO – Can Sumoi, Penedés, Spain 2021 16/64
 CLAIRETTE+ – La Bastide Blanche ‘Cuvée Estagnol’ Bandol 2020 71
 CHARDONNAY – Koehler-Ruprecht, Pfalz 2021..... 65
 CHARDONNAY – Moreau-Naudet, Petit Chablis 2022..... 81
 CHARDONNAY – Michaut, Petit Chablis 2022..... 87
 CHARDONNAY – Brocard ‘Kimmeridgien’ Bourgogne 2020 15/60
 CHARDONNAY – Rapet, Bourgogne 2021 96
 CHARDONNAY – Enfield ‘Citrine’ California 2021 68
 CHARDONNAY – Simon Bize, Savigny-les-Beaune 2021 141

Pink

CINSAULT/GRENACHE ROSÉ – Triennes, Provence 2022 14/56
 GRENACHE ROSÉ – Charvin, Côtes du Rhône 2022..... 54

Red

PINOT NOIR – Les Deux Moulins, Vin de France 2022 13/52
 PINOT NOIR – J.K. Carriere ‘Clarion’ Willamette Valley 2022..... 66
 PINOT NOIR – Sandhi, Sta. Rita Hills 2021 98
 CANNONAU – Pala ‘Centosere’ Sardinia 2021 51
 MALBEC – Altos Las Hormigas ‘Classico’ Mendoza 2020..... 14/56
 VALDIGUIE+ – Cruse Wine ‘Monkey Jacket’ California 2020..... 79
 SYRAH – Pax ‘The Bench Vineyard’ Clements Hills, Lodi 2022 84
 CABERNET FRANC – Domaine du Bel Air ‘Jour de Soif’ Bourgueil 2022..... 15/60
 CABERNET SAUVIGNON – Outward ‘Massa Vineyard’ Carmel Valley 2022 88