

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) • 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 were probably tied up at the studio • I was just plain old gone fishin'

B E E T L E C A T

"OYSTER-ETTE"

Oysters
- R -
GOOD



SEE OYSTER
MENU
FOR TODAY'S
SELECTIONS

SMOKED FISH DIP	16
toasted saltines	
PEEL AND EAT SHRIMP	18
old bay, lemon	
TUNA CRUDO*	16
chili crunch, lime	
CEVICHE*	17
sweet potato, thai chili, coconut	
KALE	14
brown butter, onion, feta, super seed	
BABY BEETS	14
strawberries, ricotta, almond	

Plateaux

"Michael's In The Pond"	95
12 oysters, smoked fish dip, ceviche, ½ lb. shrimp	

SEE OYSTER
MENU
FOR TODAY'S
SELECTIONS

FRY BREAD	12
honey butter, nori seasoning	
SALT & PEPPER SQUID	16
onion, pepper, jalapeno	
COCONUT FRIED RICE	14
cashew, plantains, egg	
BAKED OYSTERS	24
chef's selection	
LOBSTER KNUCKLES	22
garlic, chili, lime	

LOBSTER ROLL
butter, aioli 38

SPICY SHRIMP NOODLES	25
shallots, herbs, peanuts	
FISH & CHIPS.....	28
malt aioli, dill	
REDFISH	36
almond, brown butter, capers	
MOQUECA STEW	30
shrimp, fish, scallop, jalapeño, cashew, rice	
CHICKEN SCHNITZEL.....	28
chicory, lime, garlic aioli	
TAVERN BURGER.....	18
onion, cheese, aioli	

+ FRIES 7



@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

SHIPWRECKED SANGRIA 14
white wine sangria, blood orange vermouth, lemon

WINTER RUM OLD FASHIONED (on draft) 14
silver rum, spiced rum, lemon, nocino, bitters

SPIRIT-FREE

BARRY PALMER 5
hibiscus berry tea, lemon

HIGH VOLTAGE 7
green tea, elderflower, lime

DRAFT BEER

Creature Comforts Bibo Pilsner – Athens	6
Monday Night Chef Series Pilsner – Atlanta	6
Scofflaw Nice Lager – Atlanta	6
Three Taverns A Night on Ponce IPA – Atlanta	7
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	8
BlueJacket Double Jam Sour – WA*	13
Stiegl Grapefruit Radler – Austria	7
Miller Lite – WI	6
Red Stripe – Jamaica	7
Toppling Goliath Pseudo Sue – IA	9
Narragansett Fresh Catch Golden Ale – RI*	7
Two Tides Sixfoot New England IPA – Savannah*14	
Athletic Hazy IPA Non-Alcoholic – CT	6

*16oz can



Wine

Bubbly

PROSECCO – Maschio, Veneto	12/60
BRUT CREMANT DU JURA – Desiré Petit	70
BRUT CHAMPAGNE – Dumangin ‘Cuvée 17’	21/105
BRUT CHAMPAGNE – Charles Heidsieck ‘Réserve’	111
BRUT CHAMPAGNE – Bérêche ‘Réserve’	106
BRUT CHAMPAGNE – Phillippe Fontaine	110
BRUT CHAMPAGNE – Laherte ‘Ultradition’	99
EXTRA BRUT CHAMPAGNE – Frédéric Savart ‘L’Overture’	121
ROSÉ PROSECCO, Villa Sandi – Valdobbiadene	41
BRUT ROSÉ CHAMPAGNE – Telmont ‘Réserve’	96

White

ELBLING – Hild, Mosel 2022	13/52
RIESLING – Keller ‘Limestone’ Kabinett 2023	89
RIESLING – Immich-Batterieberg ‘Detonation’ Mosel 2022	79
RIESLING – Weiser-Künstler ‘Trarbacher Schlossberg’ Kabinett, Mosel 2023	72
RIESLING – Lauer ‘Ayler No. 4’ Feinherb, Mosel 2023	69
SAUVIGNON BLANC – Long Meadow Ranch, Napa Valley 2024	15/60
SAUVIGNON BLANC – Seresin, Marlborough 2023	66
PINOT GRIS+ – Day Wines ‘Vin de Days’ Willamette Valley 2023	44
XAREL-LO – Can Sumoi, Penedés, Spain 2023	16/64
CLAIRETTE+ – La Bastide Blanche ‘Cuvée Estagnol’ Bandol 2020	71
CHARDONNAY – Koehler-Ruprecht, Pfalz 2022	65
CHARDONNAY – Enfield ‘Citrine’ California 2022	18/72
CHARDONNAY – Athénaïs de Béru, Bourgogne 2022	107

Pink

CINSAULT/GRENACHE ROSÉ – Triennes, Provence 2023	14/56
GRENACHE ROSÉ – Charvin, Côtes du Rhône 2022	54

Red

PINOT NOIR – Les Deux Moulins, Vin de France 2023	13/52
PINOT NOIR – J.K. Carriere ‘Clarion’ Willamette Valley 2022	66
PINOT NOIR – Sandhi, Sta. Rita Hills 2022	98
CANNONAU – Pala ‘Centosere’ Sardinia 2021	51
MALBEC – Altos Las Hormigas ‘Classico’ Mendoza 2022	14/56
VALDIGUIE+ – Cruse Wine ‘Monkey Jacket’ California 2020	79
CABERNET FRANC – Domaine du Bel Air ‘Jour de Soif’ Bourgueil 2023	60
SYRAH – Pax ‘The Bench Vineyard’ Clements Hills, Lodi 2022	84
CABERNET SAUVIGNON+ – Gundlach Bundschu ‘Mountain Cuvée’ Sonoma County 2022	16/64
CABERNET SAUVIGNON – Outward ‘Massa Vineyard’ Carmel Valley 2023	88