BEETLECAT

OYSTERS

MAR 21ST

INMAN PARK
ATL. GA

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

BEAR TIDE* B **3.85**
salty with a sweet final note (M) MA

REDHEAD SELECT* B **4.00**
deep cup, bold brininess, rich umami (M) PEI

AQUIDICNECK CUP* 3.85
petite, deep cupped, briny flavor, smooth (S) RI

SAVAGE BLONDE* 4.00
full and sweet with a briny flavor (M) PEI

SHERWOOD ISLAND* 4.00
well-balanced brine, firm, sweet finish (M) CT

SHIPWRECK SELECT* 3.85
deep cupped with oceanic brine, short sweet finish (S) PEI

PLEASANT BAY* B **3.85**
meaty, high salinity, oceanic, and mineral (M) VA

MAINE ISLE* 4.00
salty and sweet, meaty but thin (M) ME

DUKES* 4.00
high salinity, sweet, scallop-like flavors (S) NC

MERE POINT* 3.85
subtle sweetness with a rich, salty flavor (M-L) ME

MURDER POINT* 4.00
rich, creamy taste, light metallic finish, buttery (M) AL

BARNSTABLE* 3.85
med cup, sweet, nut-like flavor and firm meats (M) MA

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



SPARKLING

BRUT CHAMPAGNE
Philippe Fontaine - 110

BRUT CHAMPAGNE
Dumangin 'Cuvee 17' - 105

PROSECCO
Maschio - 60

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

OYSTER BACKS

HOT SHOT — mezcal, lemon, chef's hot sauce 6
OH SNAP! — gin, horseradish, bloody mix 6
COOL CUCUMBER — vodka, lime, mint 6

B HAPPY HOUR OYSTERS MON THROUGH FRI 4–6 PM

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