

where
everyday
is a
beach
day



THE BIG KETCH

ATLANTA, GA

20
25

ALL DAY



STARTERS

CRAB & LOBSTER BISQUE

bluefin crab, maine lobster, sherry, cream
7 | 11 cup | bowl

TBK FRESH CORN HUSHPUPIES

fresh corn, green onion, remoulade
5 | 9 half | full dozen

POINT JUDITH FRIED CALAMARI

crispy banana peppers, creamy soy 16

SHRIMP & CRAB DIP

pita chips 14

CRUSHPUPIES *half dozen*

crab-spiked hushpuppies, spiced honey 12

JUMBO FRIED SHRIMP

mango sweet chili dipping sauce 14

BUFFALO HOT FISH BITES

crispy fried fish, hot sauce, blue cheese dressing 12

BROILED OYSTERS *half dozen*

green herb-parmesan 19

CRAB & SHRIMP CAKE ⁽¹⁾

house made remoulade 19

SALADS & BOWLS

TBK SMOKY CAESAR

romaine, roasted tomato, parmesan, croutons, smoked tomato caesar dressing 12

GREEN GODDESS

boston lettuce, field greens, cucumber, tomato, boiled egg, feta cheese, croutons, green goddess dressing 13

COBB

egg, smoked bacon, cherry tomato, cucumber, blue cheese, lemon vinaigrette 13 **GF**

ICEBERG FLAT WEDGE

tomato, maple bacon, red onion, toasted sunflower & pepita seeds, scallions, hand cracked pepper, blue cheese dressing 13 **GF**

TUNA POKE BOWL

carrots, avocado, cucumbers, coconut rice, sriracha sesame aioli 21 **GF**

MEDITERRANEAN BASIL QUINOA BOWL

basil quinoa, cucumber, kalamata olives, red onion, feta cheese, tomato, marinated roasted red peppers, lemon vinaigrette 14 **GF**

add TO YOUR SALAD

(1)Ahi Tuna 14 **GF**

(1)Shrimp Skewer 10 **GF**

Catch of the Day MKT **GF**

Chicken Breast 6 **GF**

Atlantic Salmon 9 **GF**

WILD
FLAVOR



COOL
PEARLS

Chill Bar

OYSTERS ON THE HALF SHELL

-by the dozen-

served with house-made fresh cocktail sauce, horseradish, crackers, lemon MKT **GF**

SEARED AHI TUNA

cucumber salsa, creamy soy 15 **GF**

PEEL & EAT SHRIMP

-half pound-

TBK cocktail sauce 18 **GF**

Fresh Ketch

SERVED WITH CHOICE OF TWO SIDES



JUMBO GULF SHRIMP 25 **GF**

ATLANTIC SALMON27 **GF**

GULF BLACK GROUPER 36 **GF**

RAINBOW TROUT30

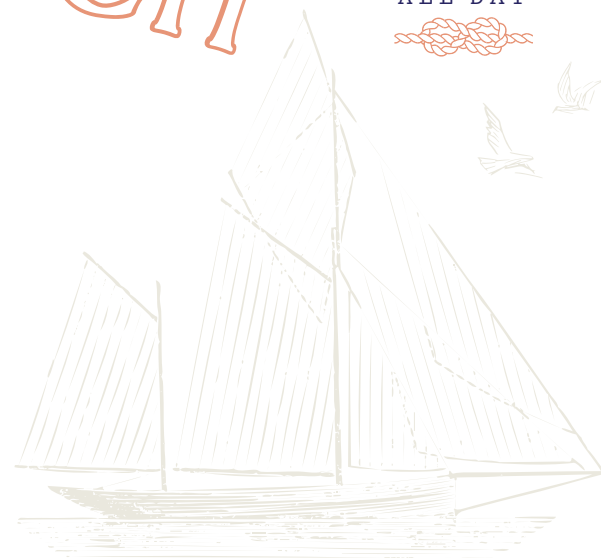
CATCH OF THE DAY ...MKT **GF**

-select-

BLACKENED OR GRILLED

-select-

LEMON HERB BUTTER,
DILL TARTAR OR REMOULADE



HANDHELDS

SERVED WITH CHOICE OF SIDE

add APPLEWOOD SMOKED BACON +1.95



HOT BUTTERED LOBSTER ROLL

maine lobster, drawn butter, brioche roll 32

BAJA FISH OR SHRIMP TACOS ⁽²⁾

choose beer battered cod, fried or grilled shrimp, pico de gallo, chipotle mayo, red cabbage slaw 19

AHI TUNA TACOS ⁽²⁾

seared tuna, cilantro, red cabbage slaw, creamy soy, scallions 21

TBK STEAK BURGER

grilled bermuda onion, american cheese, pickles 17

FRIED CHICKEN CLUB SANDWICH

chipotle aioli, bibb lettuce, tomatoes, smoked bacon, french fries 16

GRILLED ATLANTIC SALMON BLT

seared salmon, applewood smoked bacon, tomato, boston lettuce, dill tartar, toasted pullman bread 18



BLACKENED GROUPER SANDWICH

grilled, blackening spice, red cabbage slaw, dill tartar, brioche bun 22

SIGNATURE MAINSTAYS

SEAFOOD BASKET

fried cod & shrimp, old bay french fries, coleslaw, hushpuppies 25

TBK SHRIMP & GRITS

heirloom stone-ground grits, bacon, poblano peppers, red onion, n'awlins BBQ sauce 26 **GF**

ISLAND CHICKEN

two chicken breasts, coconut rice, charred broccolini, jerk glazed, pineapple pico 23 **GF**



SWEET POTATO CRUSTED RAINBOW TROUT

served with choice of two sides 32

TBK FISH & CHIPS

beer battered icelandic cod, french fries, 2 TBK hushpuppies, dill tartar 21

CRAB & SHRIMP CAKES ⁽²⁾

sweet corn & poblano chile succotash, remoulade sauce 36

SIDES
4.50 EACH

FLASH FRIED TERIYAKI BRUSSELS SPROUTS | HUSHPUPIES | COCONUT RICE **GF** | FRENCH FRIES
HEIRLOOM STONE-GROUND GRITS **GF** | GRILLED BROCCOLINI +2 **GF** | CUP OF LOBSTER BISQUE +2.5
TBK SMOKY CAESAR +2.5 | GREEK-FETA-TOMATO-OLIVE SALAD +2.5 **GF** |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. **GF - GLUTEN FRIENDLY**

Signature Cocktails

BASIL 8

bare bone vodka, basil syrup, giffard grapefruit, fresh basil 13
"Evolution of the TBK favorite, more refreshing than the original, balanced with fruity citrus and aromatic basil."

YACHT CLUB MULE

bare bone vodka, fever tree ginger beer, strawberry basil 12
"Our mule with a seasonal twist...strawberry and ginger...a touch spicy and a touch sweet."

SMOKE & FIRE MARGARITA 14

xicaru mezcal, el jimador blanco tequila, house citrus sour, charred chili honey, smoked salt rim 14
"Our new Smoke & Fire Margarita with the addition of serrano honey syrup, builds complexity with the perfect level of heat & sweet."

BUCKHEAD BETTY 12

blackberry purée, st. germain, bare bone vodka, sparkling wine 12
"A timeless twist on a TBK favorite, more refreshing and flavorful than the original, mixed with a blackberry puree and aromatic elderflower."

FROSÉ 14

frozen blend of rosé, vodka, organic strawberry & lemon flavors
"Fruity, flirty, and frozen. Your summer just got a whole lot cooler."

THE ROYAL KETCH 15

plymouth gin, dolin vermouth, blue cheese olives, bitters, lemon twist 15
"This is a classic martini that is softer and easier to drink than you might think! This vermouth forward martini is perfect for seafood, stirred not shaken and garnished with blue cheese olives and a long lemon twist."

TIPSY MERMAID 14

bacardi rum, rumhaven coconut rum, blue curaçao, pineapple juice, sailor jerry floater 14
"A vacation in a glass. Sip your worries away with this refreshing beach cocktail."

PASSION PALOMA 13

el jimador blanco tequila, passion fruit, grapefruit juice, house citrus sour 13
"Enjoy this easy drinking grapefruit-passionfruit version of the classic Paloma."

BOTTLED/ CANNED BEER

Miller Lite 5
Corona Extra 6
Michelob Ultra 5.5
Narragansette Fresh Catch 8
Modelo Negra 7
Modelo Especial 7
Monday Night Slap Fight 7
Woodchuck Blueberry Cider 7
O'douls 4.5
High Noon 6

DRAFT BEER

Bud Light 6
Blue Moon Belgian White 8
Stella Artois 8.5
Sweetwater 420 8.5
Creature Comforts Tropicalia 8
Kona Brewing Big Wave 8.5
Terrapin Los Bravos 9
Monday Night Feature 9

DESSERT

LAVA CHOCOLATE CAKE

topped with ice cream, whip, chocolate sauce, strawberries 10

HOUSEMADE KEY LIME PIE

cinnamon graham cracker crust, whip, lime zest 9

🚢 LIZ'S CHEESECAKE

homemade NY style, strawberry sauce 9

BEVERAGES 3.50

Coke | Diet Coke | Coke Zero Sugar | Sprite | Lemonade | Ginger Ale | Iced Tea
Fiji Water 4 | San Pellegrino Sparkling Water 750ml 4.95



BUBBLES

La Marca Prosecco
Treviso, Italy 11 | 44

Prince De Richemont
France 9 | 34

ROSÉ

Fabre en Provence Rosé
Cotes de Provence, France 11 | 44

WHITE WINE

Pagos Del Rey Albarino Pulpo
Galicia, Spain 12.5 | 48

Southern Mist Moscato x Muscadine Blend
North Carolina 10 | 38

J Lohr Bay Mist Riesling
California 11 | 44

Stella Pinot Grigio
Sicily, Italy 10 | 38

Domaine Eric Louis Sancerre
Loire Valley, France 24 | 94

Whitehaven Sauvignon Blanc
Marlborough, New Zealand 14 | 54

Ernie Els Big Easy Chenin Blanc
Western Cape, South Africa 16 | 62

Domaines Landron Muscadet Amphibolite
Loire Valley, France 19 | 72

Frei Brothers Chardonnay
Sonoma County, California 11 | 44

Raeburn Chardonnay
Russian River Valley, California 14 | 54

RED WINE

Lolea Red Sangria No 1
Barcelona, Spain 12 | 46

Hidden Sea Red Blend
South Australia 12.5 | 48

Rainstorm Pinot Noir
Oregon 14 | 52

Le Grand, Pinot Noir Languedoc
France 11 | 44

Bodega Amalaya Malbec
Salta, Argentina 13 | 50

Silver Palm Cabernet Sauvignon
California 15 | 58

Xanadu Cabernet Sauvignon
Western Australia 11.5 | 45



MON-FRI 3-6PM Happy Hour \$2 OYSTERS + BAR BITES
\$5 ROTATING BOAT DRINK | \$6 HOUSE WINE FEATURES

TUESDAY
1/2 PRICED
BOTTLES OF WINE

THURSDAY
LIVE MUSIC
STARTING @ 5:30PM

