

Six Feet Under

437 Memorial Dr SE 30312-2277 · +14045236664 · Updated: Jan 14, 2026

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RAW BAR 2

Shrimp Cocktail

4 Jumbo Shrimp

Specialty Oysters*

Our specialty oysters change weekly and includes various harvest locations. Please ask us about our current selection!

STEAMED SHELLFISH 8

Peel N' Eat Shrimp

One-half pound of steamed or chilled shrimp

1/2 & 1/2

One-half pound of steamed or chilled shrimp & 6 Gulf oysters

Mussels PEI

Spicy vodka bloody mary sauce, tomatoes & cilantro

King Crab Legs

A fisherman's pound, jalapeño hush puppies & your choice of two sides

Snow Crab Legs

A fisherman's pound of Canadian snow crab legs

Snow Crab Boil

A fisherman's pound of Canadian snow crab legs, andouille sausage, corn on the cob & new potatoes

Shrimp Boil

Andouille sausage, corn on the cob & new potatoes

Six Feet Under Steamer

Canadian snow crab legs, shrimp, oysters, mussels, sausage, corn on the cob, new potatoes & jalapeño hush puppies. Serves two to four people. Any seafood substitution will be an additional \$5 per item.

SALADS 10

Steak Salad

Sirloin served medium rare on romaine lettuce, bleu cheese crumbles, bacon, red potatoes, tomatoes & green onion. Side of our homemade sherry vinaigrette.

Fried or Grilled Chicken Salad

Romaine lettuce, chopped eggs, bacon, cotija cheese, baked asparagus, red bell pepper, scallions, avocado & drizzled with sweet n' spicy vinaigrette. Side of ranch dressing

Cajun Salmon Salad

Fresh spinach, bacon, red pepper, cotija cheese, scallions & avocado. Side of our homemade sweet cajun dressing.

Cajun Shrimp Salad

Fresh spinach, bacon, red pepper, cotija cheese, scallions & avocado. Side of our homemade sweet cajun dressing.

Caesar Salad

Romaine lettuce, shaved parmesan, croutons & Caesar dressing. Add a protien for an upcharge.

Dinner Salad

Romaine lettuce, red & white cabbage, cotija cheese, tomatoes, shredded cucumber & croutons. Side of cucumber wasabi dressing

Spinach Salad

Spinach, bacon, chopped eggs, cotija cheese, croutons. Side of hot bacon dressing

Bowl of Soup and Caesar Salad

Bowl of Soup and Dinner Salad

Bowl of Soup and Spinach Salad

TACOS & SANDWICHES 14

Fried or Grilled Catfish Tacos

Three flour tortillas with grilled basa, mixed cheese, jalapeños, tomatoes, cabbage & cucumber wasabi sauce. Side of salsa verde

Fried Calamari Tacos

Three flour tortillas with cotija cheese, fresh spinach, cucumber, sweet onion relish, ranch dressing & fried jalapeños. Side of salsa verde

Blackened Shrimp Tacos

Three flour tortillas with fresh spinach, cucumber, sweet onion relish, mixed cheese, cucumber wasabi sause & fried leeks. Side of salsa verde

Fried Chicken Tacos

Three flour tortillas with cotija cheese, shredded lettuce, roasted corn, spicy salsa drizzle & a fried jalapeño. Side of salsa verde

Combo Tacos

Choose three of our tacos listed above. Side of salsa verde

Shrimp Po'Boy

Fried on a toasted hoagie with fresh spinach, shredded cucumbers, sweet onion relish & cucumber wasabi.

Fried Green Tomato Sliders

Fried green tomatoes on honey wheat with pimento cheese, red tomato, red onion & microgreens

Crab Cake Sliders

Lump crab cakes on honey wheat with avocado, remoulade & microgreens

Salmon BLT Sliders

Grilled Atlantic salmon on honey wheat with bacon, romaine lettuce, tomato & remoulade. Can be cooked to order or served raw or undercooked.

The Codfather Sandwich

Fried cod with lettuce, tomato & jalapeño tartar.

Grilled Chicken Sandwich

Bacon, swiss, honey mustard, lettuce & tomato

Buffalo Chicken Sandwich

Fried & drizzled in wing sauce. Pickles, ranch dressing, lettuce & tomato

Cheeseburger^*

Cheddar, mustard, pickles, lettuce & tomato

Black n' Bleu Burger^*

Blackened, bleu cheese crumbles, fried leeks & fresh spinach

SOUPS 4

Fish Stew

Spicy tomato soup with fennel, shrimp, cod, scallops & mussels (Bowl only)

Clam Chowder

New England style with potatoes, leeks, roasted corn & microgreens

Gumbo

Spicy brown roux, peppers, onion, rice, sausage, shrimp & chicken. Garnished with chives

Chicken Fajita Soup

Spicy chicken stock, grilled chicken, tomatoes, onion, rice, cilantro, mixed cheeses, avocado & tortilla strips

APPETIZERS 17

Conch Fritters

Fried to perfection, horseradish honey mustard.

Chimichurri Grilled Shrimp

Two JUMBO Shrimp. Order as an app or add to any dish!

Catfish Fingers

Hand breaded & tossed with whole fried okra. Red onion, fresh jalapeño, cilantro, sides of sweet chili & cucumber wasabi soy

Gator Bites

Hand-breaded. Red onion, fresh jalapeño, cilantro. Side of sweet chili

Seafood Quesadilla

Shrimp, basa, cheese, spinach, green pepper & onion. Served with spicy tomatillo sauce

Oysters Rockefeller

Sauteed spinach & onions, jack cheese, white wine sauce, bread crumbs & parmesan

Baked Parmesan Oysters

Lightly baked with garlic and parmesan.

Fried Green Tomatoes

Drizzled with our homemade horseradish-dill sauce

Shrimp and Scallops

Baked in parchment with basil, black pepper & lemon. Homemade jalapeño tartar sauce & jalapeño hush puppies

Lump Crab Cakes

Four sauteed crab cakes. Fresh spinach, corn, mustard sauce & microgreens

Fried Calamari

Jalapeños, pepperoncinis & fresh red pepper. Sides of sweet chili & our homemade horseradish-dill

Buffalo Bites

Hand-battered chicken, bleu cheese, ranch & celery.

Buffalo Oysters or Shrimp

Bleu cheese & celery.

Sweet Mouse Toes

Baked sweet peppers stuffed with shrimp & wrapped with crispy bacon with bacon vinaigrette

Spicy Rat Toes

Baked jalapeños stuffed with shrimp & wrapped with crispy bacon with ranch dressing

Extra Spicy Dragon Toes

Baked habaneros stuffed with scallops & wrapped with crispy bacon with ranch dressing

Toe Jam

Choose any 3 of our toes; Rat, Mouse or Dragon

PLATTERS 10

Fried Catfish

Killer cole slaw, corn on the cob & jalapeño hush puppies

Blackened Catfish

Lightly sautéed & drizzled with remoulade. Killer cole slaw & whole fried okra

Baked White Fish

Tilapia with roasted red pepper & parmesan. Asparagus & spinach

Blackened Shrimp N' Grits

Cotija cheese, asparagus, red pepper, fried leeks, scallions & sweet n' spicy vinaigrette. (Scallops may be substituted for shrimp upon request)

Sirloin Steak*

8oz sirloin steak, cooked medium rare with our fresh chimichurri. Roasted corn salad & asparagus. Make it a Surf n' Turf! Add chimichurri shrimp for an upcharge.

Cajun Salmon*

Blackened. Side of homemade sweet Cajun relish. Killer cole slaw and whole fried okra.

The Big Tuna*

Sesame crusted Saku tuna, seared rare. Spinach vegetable stir fry, cucumber wasabi & fried jalapeños

Shrimp and Scallops

Baked in parchment with basil, black pepper & lemon. Homemade jalapeño tartar sauce & jalapeño hush puppies. Choose two sides

Veggie Platter (3 Sides)

Choose any three sides

Veggie Platter (4 Sides)

Choose any 4 sides

BASKETS 6

Shrimp Basket

Catfish Basket

Oyster Basket

Chicken Fingers Basket

Coated in buttermilk, dusted in our spiced flour & deep fried

Fish & Chips

Dipped in SweetWater beer batter

Combo Basket (Choose 3)*

Calamari/Jalapeños, Oysters, Shrimp, Cod or Chicken Fingers. For Scallops add \$2.75. For Catfish add \$3.75. Catfish & Shrimp may only be substituted once

SIDES 17

Home Style Potato Chips

Turnip Greens

Killer Cole Slaw

Contains cilantro.

Sauteed Spinach

Corn on the Cob

Roasted Corn Salad

Dinner Salad

Caesar Side Salad

Spinach Salad*

Beer Battered Onion Rings

Whole Fried Okra

French Fries

Zucchini Fries

White Beans

Asparagus

Jalapeño Hush Puppies

Grits

DESSERTS 4

Fiddler Bread Pudding

White chocolate, banana, ASW Fiddler Bourbon sauce & vanilla ice cream

Sundae Brownie Sundae

A homemade brownie served warm, vanilla ice cream, chocolate & strawberry drizzle

Key Lime Pie

Icebox style on a chocolate crust, strawberry drizzle

Vanilla Ice Cream

HOUSE SPECIALS 12

Whiskey Peach

1792 Bourbon, homemade peach puree, ginger beer, black walnut bitters & a peach slice.

Virgil Kaine Whiskey Sour

Virgil Kaine Ginger Infused Bourbon, sweet & sour, orange bitters & a luxardo cherry.

ATL Old Fashioned

ASW Resurgens Rye, luxardo cherries, orange bitters, simple syrup & soda, over a whiskey ice cube. Distilled in Atlanta, GA.

Atlanta Mule

ASW Fiddler Bourbon, ginger beer & fresh lime, over a "cubecumber." Distilled in Atlanta, GA.

Gin Qube-Cumber

Old Fourth Distillery Gin, our homemade lemonade & tonic, over a "cubecumber."

Savannah Mule

Savannah Vodka, ginger beer & fresh lime, over a cucumber ice cube. Distilled in Savannah, GA.

Pushin' up Daisies

Deep Eddy Ruby Red Vodka, simple syrup, fresh basil, club soda & lime, over "cubecumbers."

Tombstone Tea

Vodka, gin, rum, triple sec, black raspberry liqueur, & sweet and sour.

Blueberry Lemonade

Smirnoff Blueberry Vodka & our homemade lemonade.

Six Feet Under Lemonade

Bourbon and our homemade lemonade.

Bobby Jones

Deep Eddy Sweet Tea Vodka and our homemade lemonade.

Fish House Bloody Mary

Georgia's own 229 Vodka & our fish house mary mix with a peppered cayenne salted rim & a shot of stout. Served with a metal straw.

MARTINIS 5

The Filthy

Chilled Tito's Vodka, extra dirty, a splash of dry vermouth & bleu cheese stuffed olives.

Absolut Appletini

Absolut Vodka, splashes of Sour Apple Pucker, Melon Liqueur, sweet and sour, Treehorn Dry Cider & a luxardo cherry.

Lemon Drop

Ketel One Citroen Vodka, our homemade lemonade & a sugared rim.

Georgia Peach

Deep Eddy Peach Vodka, white peach puree, splash of Sprite & a peach slice.

Cosmo

Ketel One Citroen Vodka, Patron Citronge, lime & cranberry juice.

WHITES 11

Bernier, Loire Valley, France

Unoaked Chardonnay Dry, bright, crisp apple, burst of lemon

The Monterey Vineyard, Monterey, CA

Chardonnay Orange zest, apricot & a hint of vanilla.

Frank Family, California

Chardonnay Apple, pear, melon, baking spice, oak.

Barone Fini, Alto Adige, Italy

Pinot Grigio Lemon mist, honeydew & apple.

The Crossings, Awatere Valley, New Zealand

Sauvignon Blanc Bright & tropical. Passion fruit & grapefruit.

Emerald Hare, California

Sauvignon Blanc Lively citrus, Meyer lemon, tangerine.

Petit Bourgeois, Loire Valley, France

Pinot Grigio A baby Sancerre. The perfect seafood pairing!

"Dr. L" Riesling, Mosel, Germany

Sauvignon Blanc Balanced sweetness, racy acidity, juicy apples & pear.

Le Jade Picpoul De Pinet, France

White Blend An oyster's best friend. Crisp minerality, refreshing.

Sauvion Vouvray, Loire Valley, France

100% Chenin Blanc. Off dry, honeysuckle, ripe citrus fruit.

Eppa White Sangria

REDS 14

Alain de la Treille, France

Pinot Noir Elegant & velvety. Earthy, yet fruity.

Irony, Monterey, CA

Pinot Noir Fruit driven; lush red cherries & plum.

Shooting Star, California

Merlot Full bodied, plum, boysenberry & a spicy finish.

Cakebread Cellars, California

Merlot Rich, concentrated black fruit flavors. Show stopper.

Austertity, Paso Robles, CA

Cabernet Sauvignon Robust, ripe fruit, long dry finish.

Powers, Columbia Valley, WA

Cabernet Sauvignon Bold black fruit accented by pepper, spice & oak.

Jean-Luc Colombo, Rhone Valley, France

Syrah Rich notes of black fruit, vanilla, spice & minerality.

Concrete, CA

Red Zinfandel Fruit & spice flavors, with a rich, smooth texture.

Two Birds one Stone Rose, France

Rose Dry, red fruit, citrus.

Liquid Geography, Bierzo, Spain

Rose Dry, strawberry, red currant, minerality.

Hecht & Bannier Rouge, France

Red Blend Rustic red blend of Granache, Syrah & Cardignon.

Emerald Hare Red Blend, CA

Red Blend A jammy red blend of Zinfandel, Merlot & Cabernet.

Septima Malbec, Argentina

Malbec Plums, figs & vanilla notes from oak ageing.

Eppa Red Sangria

Bottle is served in a carage with two glasses.

SPARKLING 4

Gran Castillo Rocio, Spain

Brut Cava Champagne-like Spanish sparkling wine.

Villa Pozzi Moscato, Italy

Moscato Sweet ripe peaches, orange blossom, effervescent.

Stellina di Notte, Italy

Prosecco Fresh citrus, pear, white floral notes.

Veuve Clicquot, Champagne, France

MARGARITAS 5

Killer Margarita

Our house margarita. Olmeca Altos Reposado Tequila, Patron Citronge, Gran Gala, sweet and sour & lime

Silver Rita

Olmeca Altos Plata Tequila, triple sec, sweet and sour & lime.

Texas Gold

1800 Reposado Tequila, Grand Marnier, sweet and sour, lime & OJ.

Peach Margarita

1800 Reposado Tequila, Gran Gala, Stirrings Peach Liqueur, white peach puree, sweet and sour & lime.

Pomegranate Margarita

El Jimador Blanco Tequila, PAMA, Gran Gala, sweet and sour & lime.

FEATURED TEQUILAS 9

Olmeca Altos Plata

Olmeca Altos Reposado

Olmeca Altos Anejo

Sparkle Donkey

Herradura Reposado

Milagro Silver

Milagro Anejo

Don Juilo Reposado

Don Julio Anejo

OYSTER SHOOTERS 3

Six Feet Under

Georgia's own 229 Vodka, our fish house bloody mary mix & a raw oyster. Distilled in Arlington, GA.

Deep Throat

Absolut Peppar, Clamato Juice, Worcestershire, horseradish & a raw oyster.

Oyster Cholula

Georgia's own 229 Vodka, Cholula, lemon & a raw oyster. Distilled in Arlington, GA.

LOCAL BOTTLED BEER 12

Atlanta Brewing Co. Sould of the City

GA, 5.7% (Pale Ale)

Eventide Citrus Grove

GA, 5.7% (Hefeweisen)

Gate City Copperhead Ale

GA, 5.2% (Amber Ale)

Macon Beer Co. Macon Love

GA, 5.0% (Fruit & Field Beer)

Monday Night Slap Fight

GA, 5.8% (American IPA) Grant Park Location Only

Orpheus Serpent Bite

GA, 6.0%, (Sour Saison)

Sweetwater Blue

GA, 4.9% (Blueberry Ale)

SweetWater Kick Plastic

GA, 5.3% (Czech-style Pilsner)

Three Taverns Lord Grey

GA, 5.0% (Earl Grey Sour)

Three Taverns Rapturous

GA, 5.0% (Raspberry Sour)

Treehorn Forest Moon

GA, 5.9% (Pomegranate Cider)

Wild Heaven Seasonal EDB

GA, 4.0% (Seasonal Sour)

DOMESTIC BOTTLED BEER 9

Abita Strawberry

LA, 4.2% (Strawberry Ale)

Austin Eastciders Pineapple

(Gluten-free) TX, 5.0% (Hard Cider)

Budweiser

MO, 5.0% (American Lager)

Coors Light

CO, 4.2% (Light Lager)

Lone Star

TX, 4.6% (American Lager)

Michelob Ultra

MO, 4.2% (Light Lager)

Miller High Life

WI, 4.6% (American Lager)

Omission Pale Ale

(Gluten-free) OR, 5.8% (American Pale)

PBR Tall Boy

(24oz), IL, 5.0% (American Lager)

INTERNATIONAL BOTTLED BEER 5

Amstel Light

Netherlands, 3.5% (Light Lager)

Corona

Mexico, 4.6% (American Adjunct Lager)

Dos Equis Lager

(16oz), Mexico, 4.2% (Vienna Lager)

Heineken 0.0

Netherlands, 0.0% (Alcohol-free)

Tecate

(16oz), Mexico, 4.5% (American Adjunct Lager)

SPIKED SELTZERS 2

Bon & Viv Grapefruit

(Gluten-free), CT, 4.5%

Bon & Viv Prickly Pear

(Gluten-free), CT, 4.5%

ALE 5

Chimay Tripel (White)

(Belgian Triple) Belgium, 9.5oz, 8.0%

Steady Hand Searching for Gold

(Saison) Atlanta, GA, 16oz, 5.8%

SweetWater 420

(American Pale) Atlanta, GA, 16oz, 5.2%

SweetWater 420 Strain Mango Kush

(Sticky Wheat Ale) Atlanta, GA, 16oz, 5.0%

Three Taverns Saporous

(Passion Fruit Sour) Decatur, GA, 16oz, 5.0%

LAGER 5

Brooklyn Lager

(American Amber) NY, 16oz, 5.2%

Bud Light

(Light Lager) MO, 16oz, 4.2%

Heineken Lager

(Euro Pale Lager) Netherlands, 16oz, 5.0%

Miller Lite

(Light Lager) WI, 16oz, 4.2%

Stella Artois

(Euro Pale Lager) Belgium, 16oz, 5.2%

HEFEWEIZEN 3

Blue Moon

(Belgian White) CO, 16oz, 5.4%

Leinenkugel's Summer Shandy

(Lemon Weiss) WI, 16oz, 4.2%

Weihenstephan

(Hefeweizen) Germany, 0.5L, 5.4%

CIDER 1

Strongbow Gold Apple

(Hard Apple Cider) United Kingdom, 16oz, 5.0%

STOUT / PORTER 1

Guinness Draught

(Irish Dry) Ireland, 20oz, 4.0%

INDIA PALE ALE 9

Bell's Two Hearted

(American IPA) MI, 16oz, 7.1%

Catawba Drum Circle Haze

(Double IPA) NC, 11.5oz, 8.4%

Creature Comforts Tropicalia

(West Coast IPA) Athens, GA, 16oz, 6.5%

Goose Island Next Coast IPA

(Juicy IPA) IL, 16oz, 7.0%

Green Man The Rainmaker

(Double IPA) NC, 11.5oz, 9.3%

New Belgium Voodoo Ranger Juicifer

(Hazy IPA) CO, 16oz, 7.7%

Scofflaw Basement

(American IPA) Atlanta, GA, 16oz, 7.5%

SweetWater IPA

(American IPA) Atlanta, GA, 16oz, 6.3%

Terrapin Hopsecutioner

(American IPA) Athens, GA, 16oz, 7.3%

DRINKS 3

Sweet Tea	\$12.00
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Gallon

Unsweet Tea	\$12.00
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Gallon

Homemade Lemonade	\$12.00
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Gallon

MAIN 7

Cheese Quesadilla

Grilled Shrimp Basket

Fried Shrimp Basket

Grilled Chicken Finger Basket

Fried Chicken Finger Basket

Cheeseburger Basket

Fish Stick Basket