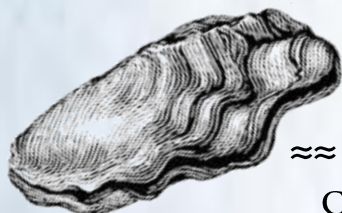


# YOUELL'S OYSTER HOUSE

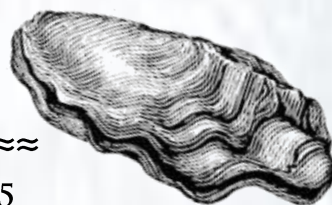
SEA  TO TABLE SINCE 1895

## ≈≈ STARTING OUT ≈≈

- |   |  |
|---|--|
| <b>OYSTERS ROCKEFELLER</b> ~~~~~ 12<br>(BAKED W/SPINACH & CHEESE.)              | <b>BANG-BANG STYLE....</b>   |
| <b>CLAMS CASINO</b> ~~~~~ 9<br>(BAKED W/PEPPERS, ONIONS & BACON.)               | <b>GULF SHRIMP OR DAY BOAT SCALLOPS</b> ~~~~ 10<br>("BANG-BANG" STYLE IS.....FLASH FRIED, TOSSED W/<br>GREENS & FRIED WONTONS IN A SPICY REMOULADE.) |
| <b>PAN SEARED SEA SCALLOPS</b> ~~~~~ 13<br>(W/BROWN BUTTER SAUCE.)              | <b>MUSSELS</b> ~~~~~ 9<br>(WILD MAINE MUSSELS SAUTÉED W/GARLIC,<br>SHALLOTS, WHITE WINE & HERBS)<br>(CHOICE OF~~~~RED SAUCE OR WHITE SAUCE)          |
| <b>JUMBO LUMP CRAB COCKTAIL</b> ~~~~~ 12<br>(W/BROWN BUTTER OR COCKTAIL SAUCE.) | <b>CALAMARI</b> ~~~~~ 12<br>(FRIED, TOSSED W/MIX OF GARLIC, PARMESAN,<br>OREGANO, BASIL & THYME.)  |
| <b>JUMBO SHRIMP COCKTAIL</b> ~~~~~12<br>(WITH COCKTAIL SAUCE.)                  |  |



"THE WORLD IS..  
OUR OYSTER"



## ≈≈ CHILLED / RAW BAR OPTIONS ≈≈

**CEVICHE' FLIGHT**~~~~~15

(OUR CHEF'S DAILY SELECTION OF 3 DISTINCT STYLES.)

**TUNA TARTARE**~~~~~15

(FRESH SASHIMI GRADE YELLOW FIN TUNA BLENDED WITH SESAME SOY DRESSING.  
SERVED OVER AN AVOCADO BLEND WITH GRILLED SEASONED FLATBREAD.)

## ≈≈ OYSTERS ON THE HALF ≈≈

\*\*THE SIZE & TASTE OF OYSTERS WILL VARY GREATLY BASED UPON HARVEST LOCATION,  
TIME OF YEAR AND CURRENT OCEAN TIDES / CONDITIONS\*\*

WE OFFER A DAILY VARIETY OF OYSTERS. OUR STAFF IS PLEASED TO INFORM YOU OF  
TODAY'S SELECTION AND PARTICULAR TASTING NOTES.

CHOICE OF (2) SAUCES: COCKTAIL SAUCE, ORIENTAL MIGNONETTE, TOBASCO, HORSERADISH  
½ DOZEN 14 ~~~~~ 1 DOZEN 22

## ≈≈ RHODE ISLAND CLAMS ON THE HALF ≈≈

SERVED WITH LEMON WEDGE & COCKTAIL SAUCE  
½ DOZEN 8 ~~~~~ 1 DOZEN 13

### TOWER #1 - \$55

- (6) ½ SHELL OYSTERS
- (6) ½ SHELL CLAMS
- (7) JUMBO SHRIMP COCKTAIL
- (12) POACHED MAINE MUSSELS
- POACHED SEA SCALLOPS
- JUMBO LUMP CRAB MEAT
- TUNA TARTARE
- (2) HOUSE MADE CEVICHE'
- COCKTAIL SAUCE
- MIGNONETTE SAUCE
- HORSERADISH

### RAW BAR SAMPLER - \$22

- (4) ½ SHELL OYSTERS
- (4) ½ SHELL CLAMS
- (5) JUMBO SHRIMP COCKTAIL
- COCKTAIL SAUCE

### UPGRADE YOUR TOWER

- ADD...
- ½ LB. LOBSTER MEAT \$18
  - (OR)
  - ½ LB. ALASKAN KING CRAB \$22

### TOWER #2 - \$70

- (8) ½ SHELL OYSTERS
- (10) ½ SHELL CLAMS
- (9) JUMBO SHRIMP COCKTAIL
- (18) POACHED MAINE MUSSELS
- POACHED SEA SCALLOPS
- JUMBO LUMP CRAB MEAT
- TUNA TARTARE
- (2) HOUSE MADE CEVICHE'
- COCKTAIL SAUCE
- MIGNONETTE SAUCE
- HORSERADISH

## ≈≈ SALADS ≈≈

**BOSTON BIB WEDGE SALAD**~~~~~ 11

(1/2 HEAD BIB, GRAPE TOMATOES, RED ONION, CARROTS  
APPLEWOOD SMOKED BACON, POINT REYES BLEU CRUMBLES,  
CUCUMBER, DRIED FRUIT & CANDIED WALNUTS. FINISHED  
W/MANGO INFUSED BLEU CHEESE DRESSING.)

**OYSTER HOUSE CAESAR SALAD**~~~~~ 10

(TOPPED WITH ANCHOVIES.)

**ROASTED BEET SALAD**~~~~~ 10

(FRESH ROASTED RED & GOLDEN BEETS TOSSED IN A SWEET  
FRESH LEMON OIL. LAYERED WITH SEASONED CHEVRE' CHEESE  
ON A BED OF ARUGULA.)

## ≈≈ SOUPS ≈≈

**YOUELL'S FAMOUS CRAB BISQUE**~~~~~ 8

(RICH & CREAMY WITH BRANDY, SHERRY  
& PURE CRAB MEAT.)

**CHEF'S CHOWDER OF THE DAY**~~~~~ 6

(MANHATTAN CLAM, NEW ENGLAND CLAM OR FISH.  
YOUR SERVER WILL INFORM OF TODAYS SELECTION.)

**TRADITIONAL OYSTER STEW**~~~~~ 11

(CREAM, BUTTER, OYSTER LIQUOR, PLUMP OYSTERS.  
SERVED WITH O.T.C. CRACKERS. THE ORIGINAL.)

WITH GREAT CARE & PRIDE, WE PREPARE OUR FOOD FRESH / DAILY / TO ORDER.

OUR INGREDIENTS COME FROM SUSTAINABLE SOURCES, ALL PROCURED IN THE MOST DIRECT MANNER.

~~~~ CONSUMING RAW OR UNDERCOOKED FOODS HAS THE POTENTIAL TO CAUSE FOODBORNE ILLNESS ~~~~