

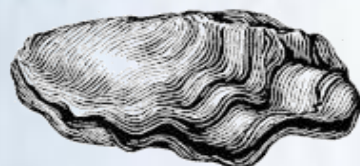
# YOUELL'S OYSTER HOUSE

SEA  TO TABLE SINCE 1895

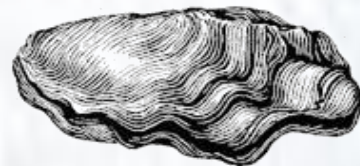
## ≈≈ STARTING OUT ≈≈

- OYSTERS ROCKEFELLER) ~~~~~ 9  
(BAKED W/SPINACH & CHEESE)
- CLAMS CASINO ~~~~~ 7  
(BAKED W/PEPPERS, ONIONS & BACON)
- PAN SEARED SEA SCALLOPS ~~~~~ 12  
(W/BROWN BUTTER SAUCE)
- JUMBO LUMP CRAB COCKTAIL ~~~~~ 12  
(W/BROWN BUTTER OR COCKTAIL SAUCE)
- JUMBO SHRIMP COCKTAIL ~~~~~ 12  
(WITH COCKTAIL SAUCE)

- BANG-BANG STYLE....
- GULF SHRIMP OR DAY BOAT SCALLOPS ~10  
(OUR "BANG-BANG" STYLE IS.....FLASH FRIED, TOSSED W/  
BABY GREENS & FRIED WONTONS IN A SPICY REMOULADE.)
- MUSSELS ~~~~~ 9  
(WILD MAINE MUSSELS SAUTÉED W/GARLIC,  
SHALLOTS, WHITE WINE & HERBS)  
(CHOICE OF-----RED SAUCE OR WHITE SAUCE)
- CALAMARI ~~~~~ 9  
(FRIED, TOSSED W/MIX OF GARLIC, PARMESAN,  
OREGANO, BASIL & THYME.)



"THE WORLD IS..  
OUR OYSTER"



## ≈≈ RAW BAR OPTIONS ≈≈

CEVICHE' ~~~~~ 12  
(OUR CHEF'S DAILY FRESH SELECTION)

CEVICHE' FLIGHT ~~~~~ 15  
(OUR CHEF'S DAILY SELECTION OF 3 DISTINCT STYLES.)

TUNA TARTARE ~~~~~ 12  
(FRESH HAND CUT YELLOW FIN TUNA BLENDED WITH SESAME SOY DRESSING.  
SERVED OVER AN AVOCADO BLEND WITH BAKED SESAME WONTON CHIPS.)

### ½ SHELL OYSTERS

CHOICE OF (2) SAUCES: COCKTAIL SAUCE, ORIENTAL MIGNONETTE, TOBASCO, HORSERADISH  
¼ DOZEN 6 ~~~ ½ DOZEN 12 ~~~ DOZEN 20

~~WE OFFER A DAILY VARIETY OF OYSTERS. OUR STAFF IS PLEASED TO INFORM YOU OF TODAY'S SELECTION~~

### ½ SHELL RHODE ISLAND CLAMS

SERVED WITH LEMON WEDGE & COCKTAIL SAUCE  
¼ DOZEN 4 ~~~ ½ DOZEN 7 ~~~ DOZEN 12

#### 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 - \$20

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

#### 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

#### UPGRADE YOUR TOWER

- ADD
- ½ LB. LOBSTER MEAT \$18
- (OR)
- ½ LB. ALASKAN KING CRAB LEGS \$20

## ≈≈ SALADS ≈≈

- YOUELL'S HOUSE SALAD ~~~~~ 8  
(MIXED GREENS & GARDEN VEGETABLES  
FINISHED W/BALSAMIC VINAIGRETTE)
- OYSTER HOUSE CAESAR SALAD ~~~~~ 10  
(TOPPED WITH ANCHOVIES)
- ROASTED BEET SALAD ~~~~~ 10  
(A BLEND OF FRESH ROASTED RED & GOLDEN BEETS  
TOSSED IN A SWEET FRESH LEMON OLIVE OIL. LAYERED  
WITH SEASONED CHEVRE' CHEESE & SERVED ON A BED  
OF ARUGULA.)

## ≈≈ SOUPS ≈≈

- YOUELL'S FAMOUS CRAB BISQUE ~~~~~ 8  
(RICH & CREAMY WITH 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 ~~~~~ 9  
(CREAM, BUTTER, OYSTER LIQUOR, 4 LARGE PLUMP  
OYSTERS. SERVED WITH O.T.C. CRACKERS. THE ORIGINAL.)

WITH GREAT PRIDE & EFFORT, 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 ~~~