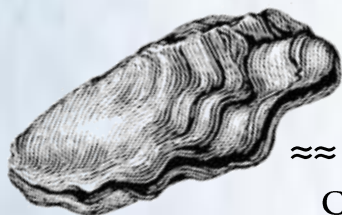


YOUELL'S OYSTER HOUSE

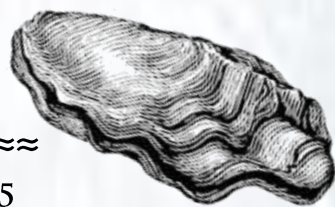
SEA  TO TABLE SINCE 1895

≈≈ STARTING OUT ≈≈

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

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 \$22

≈≈ 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 ~~~~