

YOUELL'S OYSTER HOUSE

SEA  TO TABLE SINCE 1895



≈≈ HOUSE SPECIALTIES ≈≈

- SEAFOOD MASCARPONE** ~~~~~29
 (BOSTON HADDOCK, GULF SHRIMP, DAY BOAT SCALLOPS...SAUTÉED IN A RICH SAUCE OF ROASTED GARLIC & MASCARPONE CHEESE. SERVED OVER SHRIMP & LOBSTER RAVIOLI.)
- SAMBAL SHRIMP** ~~~~~26
 (JUMBO GULF SHRIMP SAUTÉED IN A SPICY SAMBAL CREAM THEN SERVED OVER A FRESH SWEET CORN & BACON GUMBO WITH JASMINE RICE.)
- RHODE ISLAND COD** ~~~~~25
 (PAN ROASTED & SERVED OVER SAUTÉED VEGETABLE SLAW WITH MANDARIN ORANGE & FINGERLING POTATOES. TOPPED WITH JUMBO LUMP CRAB MEAT AND FINISHED WITH A SAFFRON CREAM SAUCE.)
- SEAFOOD FRA DIABLO** ~~~~~28
 (SHRIMP, SCALLOPS, CLAMS, MUSSELS & CALAMARI SAUTÉED IN A SPICY RED SAUCE W/ LINGUINI. WE CAN DO HOT OR MILD.)
- PAELLA** ~~~~~29
 (CLAMS, SHRIMP, MUSSELS, SCALLOPS, WHITE FISH, ORGANIC CHICKEN, CHORIZO, SAFFRON RICE, PEAS, GREENS BEANS, ONION & TOMATO.)
- SAN FRANCISCO WHARF CIOPPINO** ~~~~~28
 (GULF SHRIMP, DAY BOAT SCALLOPS, MAINE MUSSELS & CLAMS, WHITE FISH GARLIC, ONION & TOMATO IN A HEARTY TOMATO SEAFOOD BROTH.)

≈≈ BLACK ANGUS & PRIME STEAKS ≈≈

(WE PAN-SEAR OUR STEAKS IN CAST IRON SKILLETS)

- 20 OZ. PORTERHOUSE** ~~~~~36
- 20 OZ. BONE-IN RIB EYE** ~~~~~36
- 12 OZ. NY STRIP STEAK** ~~~~~28
 (ENHANCE YOUR STEAK W/LUMP CRAB, CRAB LEGS, LOBSTER, SHRIMP OR SCALLOPS OR SAUTÉED MUSHROOMS, ONIONS OR PEPPERS)
- CHICKEN TIVOLI** ~~~~~22
 (SAUTEED W/WILD MUSHROOMS, BROCCOLI RABE' & CARAMELIZED ONION JAM IN A SUN DRIED TOMATO ALFREDO, OVER LINGUINI)
- 14 OZ. PORK CHOP** ~~~~~25
 (CENTER CUT - GRILLED W/HONEY & BACON GLAZE)



dreamstime.com

**OUR KNOWLEDGEABLE
 WAIT STAFF &
 MANAGEMENT TEAM
 CAN APTLY SUGGEST A
 WINE / CRAFT BEER
 TO ENHANCE
 YOUR DINING
 EXPERIENCE**

≈≈ SEAFOOD & PASTA ≈≈

- 1 LB. ALASKAN KING CRAB LEGS (STEAMED OR CHILLED)** ~39
- LOBSTER TAILS** ~~~~~34
 (SUCCULENT COLD WATER MAINE TAILS, BROILED TO PERFECTION)
- FRIED OYSTERS** ~~~~~18
- DAY BOAT SCALLOPS (PAN SEARED OR FRIED)** ~~~~~26
- LINGUINI (RED OR WHITE SAUCE)** ~~~~~19
 (CHOICE OF: CLAMS OR MUSSELS)
- FILLET OF HADDOCK (BROILED / SAUTÉED / FRIED)** ~~~~~21
- GULF SHRIMP (SAUTÉED OR FRIED)** ~~~~~24

≈≈ JUMBO LUMP CRABMEAT ENTREES ≈≈

- CRAB & CHEESE** ~~~~~25
 (BROILED EN CASSEROLE WITH A BLEND OF CHEESE'S)
- CRAB AU GRATIN** ~~~~~25
 (BAKED IN A MILD CHEDDAR CHEESE SAUCE)
- LUMP CRABMEAT** ~~~~~25
 (SERVED HOT OR CHILLED WITH DRAWN OR BROWN BUTTER)
- SHRIMP STUFFED WITH CRAB** ~~~~~25
 (BROILED IN LEMON BUTTER OR DEEP FRIED)
- HOUSE SPECIALTY CRAB CAKE (YOUR CHOICE)** ~~~~~25
 (YOUELL'S SPECIAL ~~~ BROILED OR FRIED)
 (MARYLAND ~~~ OVER ROASTED RED PEPPER SAUCE)

**DIETARY, ALLERGIC
 OR JUST DISCERNING
 TASTES.....
 OUR EXECUTIVE CHEF
 & HIS TEAM CAN
 ACCOMMODATE**

≈≈ COMBINATIONS ≈≈

- BROILED SEAFOOD COMBO #1** ~~~~~26
 (LUMP CRAB, SHRIMP, SCALLOPS, HADDOCK & STUFFED MUSHROOM)
- BROILED SEAFOOD COMBO #2** ~~~~~31
 (LUMP CRAB, MAINE LOBSTER TAIL, SHRIMP, SCALLOPS & STUFFED MUSHROOM)
- FRIED SEAFOOD COMBINATION** ~~~~~26
 (CRAB CAKE, SHRIMP, SCALLOPS AND FILLET OF HADDOCK)



≈≈ OUR ENTREES ARE SERVED WITH CHEF'S CHOICE OF VEGETABLE & STARCH ≈≈

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