

YOUELL'S OYSTER HOUSE

SEA  TO TABLE SINCE 1895

≈≈ HOUSE SPECIALTIES ≈≈



- SEAFOOD MASCARPONE** ~~~~~ 29
(HADDOCK, GULF SHRIMP & DAY BOAT SCALLOPS, SAUTÉED IN A RICH SAUCE OF ROASTED GARLIC & MASCARPONE CHEESE WITH ROASTED RED PEPPER & SPINACH. SERVED O/ LOBSTER RAVIOLI.)
- SAMBAL SHRIMP** ~~~~~ 26
(GULF SHRIMP SAUTÉED IN SPICY SAMBAL CREAM. SERVED OVER JASMINE RICE WITH FRESH SWEET CORN & BACON GUMBO.)
- RHODE ISLAND COD** ~~~~~ 27
(PAN ROASTED & SERVED OVER SAUTÉED VEGETABLE SLAW WITH MANDARIN ORANGE & FINGERLING POTATOES. TOPPED W/ JUMBO LUMP CRAB AND FINISHED WITH SAFFRON CREAM.)
- SEAFOOD FRA DIABLO** ~~~~~ 28
(SHRIMP, SCALLOPS, CLAMS, MUSSELS & CALAMARI ALL SAUTÉED IN SPICY RED TOMATO SAUCE. SERVED OVER LINGUINI.)
- PAELLA** ~~~~~ 29
(CLAMS, SHRIMP, MUSSELS, SCALLOPS, WHITE FISH, CHICKEN, CHORIZO, SAFFRON RICE, PEAS, BEANS, ONION & TOMATO.)
- SAN FRANCISCO WHARF CIOPPINO** ~~~~~ 28
(GULF SHRIMP, DAY BOAT SCALLOPS, MAINE MUSSELS & CLAMS, MILD WHITE FISH, GARLIC, ONION & TOMATO IN A HEARTY TOMATO INFUSED SEAFOOD BROTH.)

≈≈ BLACK ANGUS / PRIME STEAKS / FARM RAISED ≈≈

(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
(ADD SAUTEED MUSHROOMS, ONIONS OR PEPPERS \$3.00)
(ADD 4 oz. COLD WATER LOBSTER TAIL \$10 / ADD (6) GRILLED SHRIMP \$8.)
(ADD 4 oz. SEARED SCALLOPS \$10. / ADD 4 oz. LUMP CRAB \$10.)
- CHICKEN, BROCCOLI & WILD MUSHROOM ALFREDO** ~~~~~ 22
(SAUTEED WITH CREAM & PARMESAN, SERVED OVER ANGEL HAIR PASTA.)
- CHICKEN GENOVESE** ~~~~~ 25
(SAUTEED IN A LIGHT EGG WASH WITH WHITE WINE, ONIONS & ROASTED RED PEPPERS. FINISHED WITH CRAB MEAT, SERVED ON A BED OF ANGEL HAIR.)
- 14 OZ. PORK CHOP** ~~~~~ 24
(CENTER CUT - GRILLED W/HONEY & APPLEWOOD SMOKED BACON GLAZE.)

≈≈ POPULAR DEMAND ≈≈

- 1 LB. ALASKAN KING CRAB** ~~~~~ 39
- FRIED OYSTERS** ~~~~~ 21
- DAY BOAT SCALLOPS** ~~~~~ 28
(PAN SEARED OR FRIED)
- LINGUINI** ~~~~~ (CHOOSE RED OR WHITE SAUCE) ~~~~~
W/CLAMS OR MUSSELS ~~~~~ 21
W/SAUTEED SHRIMP ~~~~~ 25
- FILLET OF HADDOCK** ~~~~~ 23
(BROILED / SAUTÉED / FRIED)
- FRIED GULF SHRIMP** ~~~~~ 25

≈≈ JUMBO LUMP CRABMEAT ≈≈

- CRAB & CHEESE** ~~~~~ 26
(BROILED EN CASSEROLE WITH A BLEND OF CHEESE'S)
- CRAB AU GRATIN** ~~~~~ 26
(BAKED IN A MILD CHEDDAR CHEESE SAUCE)
- LUMP CRABMEAT** ~~~~~ 25
(SERVED HOT OR CHILLED WITH DRAWN OR BROWN BUTTER)
- STUFFED SHRIMP** ~~~~~ 25
(STUFFED W/ CRABMEAT & A BLEND OF CHEESE.)
(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)

≈≈ COMBINATIONS ≈≈

- BROILED SEAFOOD COMBO #1** ~~~~~ 29
(LUMP CRAB, SHRIMP, SCALLOPS, HADDOCK & STUFFED MUSHROOM)
- BROILED SEAFOOD COMBO #2** ~~~~~ 35
(LUMP CRAB, MAINE LOBSTER TAIL, SHRIMP, SCALLOPS & STUFFED MUSHROOM)
- FRIED SEAFOOD COMBINATION** ~~~~~ 29
(CRAB CAKE, SHRIMP, SCALLOPS AND FILLET OF HADDOCK)



*Every Oyster Has a Story..
What's Yours ?*



≈≈ OUR ENTREES ARE SERVED WITH CHEF'S CHOICE OF VEGETABLE & STARCH, EXCEPTION OF PASTA/RICE AS NOTED ≈≈

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