

# YOUELL'S OYSTER HOUSE



SEA TO TABLE SINCE 1895



## ≈≈ FEATURES ≈≈

### ≈≈ SALAD & APPETIZER ≈≈

#### BOSTON BIB WEDGE ~~~~~10

(WEDGE OF BUTTERY BOSTON BIB LETTUCE GARNISHED WITH SHAVED RED ONION, CRUMBLED MAYTAG BLEU, GRAPE TOMATOES, CANDIED WALNUTS, CARROT, DRIED FRUIT & MUSHROOMS DRIZZLED WITH A MANGO INFUSED HOUSEMADE BLEU CHEESE DRESSING.)

#### ORIENTAL STYLE CALAMARI ~~~~~11

(FRESH CALAMARI, TEMPURA BATTERED, FLASH FRIED, TOSSED IN GENERAL TAO'S ORIENTAL SAUCE.)

#### LOBSTER SPRING ROLLS ~~~~~12

(2 HOUSEMADE SPRING ROLLS FILLED WITH LOBSTER MEAT, CABBAGE & CARROTS. FLASH FRIED & SERVED WITH A SWEET & SOUR DIPPING SAUCE.)

## ≈≈ ENTREES ≈≈

#### BARRAMUNDI ~~~~~26

(BROILED IN A LITE WHITE WINE & LEMON REDUCTION SERVED OVER JASMINE RICE & FINISHED WITH A MANDARIN ORANGE CRÈME' SERVED WITH VEGETABLE DU JOUR.)

#### PACIFIC RED STRIPED BASS ~~~~~27

(BROILED AND TOPPED WITH SAUTÉED RED & GREEN PEPPERS & SPRING ONION. SERVED WITH STARCH & VEGETABLE DU JOUR.)

#### BLACKENED TUNA & SHRIMP ~~~~~28

(PAN SEARED BLACKENED YELLOW FIN TUNA & GULF SHRIMP. FINISHED WITH A PINEAPPLE LIME CHUTNEY. SERVED WITH STARCH & VEGETABLE DU JOUR.)