

YOUELL'S OYSTER HOUSE



SEA TO TABLE SINCE 1895



FRIDAY/SATURDAY

4/14 & 4/15

≈≈ FEATURES ≈≈

≈≈ SALAD & APPETIZER ≈≈

BOSTON BIB WEDGE ~~~~~10

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

SHRIMP & CHEVRE' PELMENI (2) ~~~~~10

(LIGHT DOUGH FILLED WITH GULF SHRIMP & CHEVRE' CHEESE, FLASH FRIED AND SERVED WITH REMOULADE & SOUR CREAM FOR DIPPING.)

≈≈ ENTREES ≈≈

BLACK & WHITE SESAME TUNA ~~~~~29

(PAN SEARED YELLOW FIN TUNA FINISHED WITH A SOY GINGER MIGNONETTE. SERVED WITH CRAB & MUSHROOM WILD RICE AND VEGETABLE DU JOUR.)

3 FROM THE SEA ~~~~~31

{4.5oz} HAND CUT PORTIONS FROM AROUND THE SEAS. 1. BROILED CHILEAN SEA BASS FINISHED WITH A PEACH BALSAMIC CHUTNEY 2. BROILED SCOTTISH SALMON FINISHED WITH A DILL BEURRE BLANC. 3. HAWAIIAN KANPACHI, PAN SEARED & FINISHED WITH A PINEAPPLE CUCUMBER WASABI. SERVED WITH JASMINE RICE AND SAUTÉED FIDDLEHEAD FERNS.)

TEMPURA LOBSTER & SCALLOPS ~~~~~30

(TEMPURA/BEER BATTERED LOBSTER TAIL & DAYBOAT SCALLOPS, FLASH FRIED, SERVED OVER FRESH VEGETABLE SLAW. FINISHED WITH A ZESTY ORANGE MARMALADE REDUCTION. SERVED WITH STARCH DU JOUR.)