


Youell's Oyster House

Sea  to Table since 1895

FRIDAY - SUNDAY

7/14 - 7/16

≈≈ Features ≈≈



≈≈ Salad & Appetizers ≈≈

Mozzarella Garden Salad~~~~~10

(“Wittman’s” Fresh made mozzarella, Beefsteak tomatoes, sliced red onion, cucumbers, sliced strawberries & fresh basil all tossed In a sweet red wine vinegar with extra virgin olive oil. Served over boston bib lettuce leaves.)

Single Soft Shell Crab (Sautéed or Deep Fried)~~~~~12

(Add lump crab on top)~~~~~14.50

Fried Shrimp Cakes (3)~~~~~10

(Diced shrimp, peppers, onions, seasoning....flash fried & Served with a horseradish dipping sauce.)

≈≈ Entrees ≈≈

Soft Shell Crabs~~~~~(sautéed or deep fried)

(2)~~~~~26 **Add lump crab**~~~~~29

(3)~~~~~31 **Add lump crab**~~~~~36

Grilled Swordfish~~~~~27

(Atlantic swordfish grilled & finished with a crab & pepper relish. Accompanied by starch & vegetable du jour.)

Yellow Fin Tuna~~~~~28

(Pan seared with roasted lemon garlic & lemon pepper & topped with A shrimp & mango salsa. Served with starch & vegetable du jour.)

Veal & Lobster Pizarro~~~~~29

(Tender veal sauteed with white wine & garlic butter then layered with Sauteed spinach & grilled heirloom tomatoes. Topped with lobster Meat and finished with a light beurre blanc.)