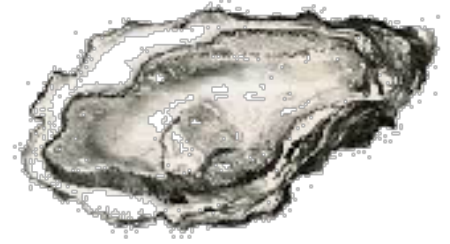
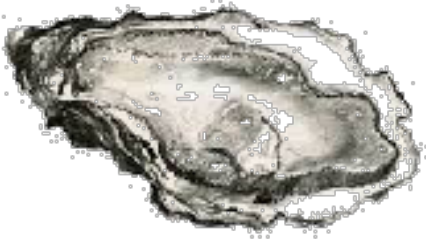


Youell's Oyster House

Sea  to Table since 1895



≈ 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**

Broiled Stuffed Mushrooms ~~~~~ **8**

(3 mushrooms stuffed with our house crab meat blend.)

≈ Entrees ≈

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

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

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

Blackened Salmon & Scallops ~~~~~ **28**

(Scottish salmon & Dayboat scallops blackened, pan seared, finished with A cucumber wasabi. Served with starch & vegetable du jour.)

Poached Rock Fish ~~~~~ **27**

(Black striped bass poached in a mixture of coconut milk & stock with red & Yellow peppers & cilantro. Served with sauteed spinach & soy ginger jasmine rice.)

Veal Genovese ~~~~~ **29**

(Sauteed in a light egg wash with white wine, roasted red peppers, onions & lemon. Topped with jumbo lump crab, served over horseradish mashed Potatoes with vegetable du jour.)