

# Youell's Oyster House

Sea  to Table since 1895



## ≈≈ Features ≈≈

## ≈≈ Appetizer ≈≈

### **Old Orchard Shrimp~~~~~12.95**

Cocktail size wild domestic shrimp, coated with our house apple butter, wrapped in locally cured bacon, baked and served over warm fruit slaw.

## ≈≈ Entrees ≈≈

### **Salmon Filet and Crab Meat~~~~~25.95**

Faroe Island salmon, apple jelly and horseradish glazed. Roasted and topped with jumbo lump crab meat. Served with jasmine rice and vegetable du chef.

### **Lobster Thermidor~~~~~29.95**

Maine lobster tails, removed from the shell prepared in a béchamel sauce flavored with white wine, tarragon shallots and mushroom, spooned back into the shell and baked.

### **Blackened Swordfish and Shrimp~~~~~25.95**

Atlantic long line swordfish fillet, Cajun seasoned and topped with wild domestic shrimp. Served with grits and with orange coulis.

### **Black and Blue Filet Mignon~~~~~29.95**

Locally butchered beef tenderloin, broiled and bleu cheese crusted. Served over Espagnole sauce.