

YOUELL'S OYSTER HOUSE

SEA  TO TABLE SINCE 1895

All About Lobsters.....



WHOLE LOBSTER~~~~~ 39

(1.8 LB. MAINE LOBSTER – STEAMED/SPLIT)
(W/STARCH & VEGETABLE DU JOUR)

LOBSTER FEST~~~~~ 44

1.8 LB. WHOLE MAINE LOBSTER
STEAMED/SPLIT
12 MAINE MUSSELS
&

6 RHODE ISLAND CLAMS
ALL STEAMED IN A ROBUST
WHITE WINE GARLIC BROTH.
POTATO & VEGETABLE DU CHEF

ADD CRAB STUFFING~~~~~ 47

MAINE COLD WATER LOBSTER TAILS~~~~~ 36

(3) SUCCULENT 4 oz. COLD WATER TAILS
(SERVED WITH STARCH & VEGETABLE DU CHEF.)

TIDAL WAVE~~~~~ 99

DINNER FOR 2

FIRST COURSE

PAN SEARED DAY BOAT SCALLOPS
&
MANGO SAMBAL SHRIMP

SECOND COURSE

2 - TRADITIONAL CAESAR SALADS

MAIN COURSE

1.8 LB WHOLE MAINE LOBSTER
STUFFED WITH CRAB
½ LB ALASKAN KING CRAB
12 STEAMED MAINE MUSSELS
12 STEAMED RHODE ISLAND CLAMS
DOUBLE STARCH DU CHEF
DOUBLE VEGETABLE DU CHEF

DESSERT / WINE OPTION

EACH PERSON - CHOICE OF:
1 OF OUR HOUSEMADE DESSERTS

OR

1 GLASS OF OUR HOUSE WINE

