

Youell's Oyster House



Sea to Table since 1895



≈≈ Features ≈≈

≈≈ Salad & Appetizer ≈≈

Mozzarella Garden Salad ~~~~~9

("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

Smoked Salmon Mousse' ~~~~~12

(Topped with salmon roe and fresh dill. Served on Cucumber slices & crostini)

≈≈ Entrees ≈≈

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

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

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

Crusted Trout ~~~~~27

(Pan seared, topped with walnuts, spinach, bleu cheese crumbles & lump crab
Served with starch & vegetable du jour.)

Mandarin Chicken & Shrimp ~~~~~27

(Breast of chicken & large shrimp sautéed in white wine and butter with
Mandarin oranges, candied walnuts, red peppers & basil
Served over jasmine rice.)

Blue Cobia ~~~~~28

(Broiled and served on a bed of lentils & artichokes with roasted
Grape tomatoes. Finished with white truffle oil. Served with starch du jour.)