



Youell's Oyster House

Sea  to Table since 1895



≈ Specials Menu ≈

≈ Appetizers ≈

Crab Crostini Melt ~~~~~9.95

Ciabatta toast topped with crab salad and aged Vermont Cheddar. Served with bruschetta.

Smelts ~~~~~8.95

A seasonal favorite. Dressed smelts, lightly salted, dusted and flash fried. Served with lemon garlic aioli.

≈ Entrees ≈

Salmon Filet ~~~~~25.95

Faroe Island salmon pan seared served over our Romesco sauce with Kalamata olives.

Saku Tuna ~~~~~24.95

Pacific sushi grade tuna, won ton crusted, pan seared rare. Served over chilled Asian noodle salad with wakame garnish.

Filet Mignon ~~~~~29.95

8oz. Angus beef tenderloin served on a bed of sautéed spinach with shrimp and crab sun dried tomato Hollandaise sauce.

Accompanied by seasoned PA fingerling potatoes.

Chicken and Seafood Wellington ~~~~~24.95

Breast of chicken with our lobster, shrimp and scallop stuffing, wrapped in puff pastry, baked and finished with our sherried crab sauce.

≈ Wine Specials ≈

Thema Red ~~~~~\$9.00

Originates from Greece. Red Blend. Full Bodied. Nose is dominated by a bouquet of ripe cherries & plums, followed by hints of chocolate, smoke & vanilla. Fruit forward finish, touch of oak

William Hill Chardonnay ~~~~~\$9.00

Napa Valley California. Medium Bodied. Notes of backed apple, layers of caramel, brown spice and toasted oak. Rich palate & silky mouthful. Moderate sweetness & long lingering finish

≈ Dessert Special ≈

Warm Coconut Cream Brownie Topped w/ Vanilla Bean Ice Cream ~~~~~\$8.00