




Youell's Oyster House

Sea  to Table since 1895



≈≈ Specials Menu ≈≈

≈≈ Appetizers ≈≈

Crab and Shrimp Eggrolls ~~~~~10.95

Lump crabmeat, diced shrimp and Asian vegetable slaw in a crisp wrap. Sweet chili dipping sauce

≈≈ Entrees ≈≈

Rainbow Trout ~~~~~23.95

Boneless PA trout, pan seared and served over creamed risotto with our citrus vinaigrette and vegetable du jour.

Salmon Roulade ~~~~~26.95

Faroe Island fillet rolled around ricotta, crabmeat and asparagus. Baked and topped with lemon zest.
Served with roasted PA potatoes.

Seafood Crepes ~~~~~24.95

Sautéed lobster, scallops, shrimp and spinach. Light crepes and sherry Newburg sauce. Served with jasmine rice.

Filet Mignon Caprese ~~~~~34.95

Grilled 8oz. filet mignon served over grilled tomato. Topped w/ fresh mozzarella and balsamic drizzle.
Served w/ roasted Pa potatoes.

≈≈ Wine Specials ≈≈

Louis Latour Pinot Noir ~~~~~\$8.00

Ruby in color. It is complex on the nose with aromas of undergrowth and raspberry. Ample in the mouth, notes of cassis, licorice and mocha are released. Smooth tanins and very nice freshness of the finish.

Louis Latour Chardonnay ~~~~~\$8.00

The color of this wine is characterized by a pale golden color. This wine offers lovely notes of brioche, almond, fresh apricot and vanilla. The ample mouth reminds aromas of almond and vanilla.