

Youell's Oyster House

Sea  to Table since 1895



≈ Features ≈

≈ Salad & Appetizers ≈

Blackened Salmon Caesar ~~~~~ **12.95**

Faroe Island salmon filet, Cajun seasoned and pan blackened. Served over house Caesar dressed romaine ribs, with roasted garlic slathered corostinis.

Prosciutto Wrapped Shrimp ~~~~~ **11.95**

Wild caught domestic shrimp wrapped with aged, salt cured prosciutto crudo di Parma. Roasted with balsamic "BBQ" glaze and served over lemon oil dressed arugula greens.

≈ Entrees ≈

Cobia Filet ~~~~~ **27.95**

Eastern Atlantic Cobia is a flavorful firm, white fish. Prepared roasted and served over serrano pepper and garlic puree and topped with sweet tomato jam.

Pan Seared Seafood Cakes ~~~~~ **24.95**

Shrimp, lobster, scallop and cod make these delicious. Mildly seasoned and served with crème fraiche and tomato and red onion compote.

Barramundi Filet ~~~~~ **24.95**

Shipped overnight from the Italian Adriatic Sea. Grilled and served with pineapple ginger sauce. Served with jasmine rice.

Steak Meuniere ~~~~~ **32.95**

12 oz prime New York strip steak, pan seared and topped with jumbo lump crabmeat and lemon parsley compound butter with broccoli.