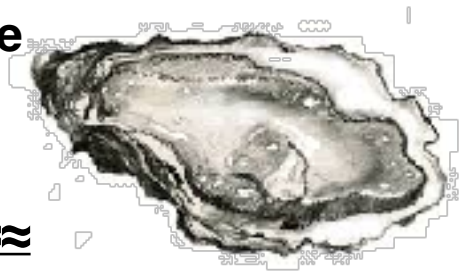


Youell's Oyster House

Sea  to Table since 1895



≈ Specials Menu ≈

≈ Entrees ≈

Parmesan Crusted Salmon ~~~~~24.95

Faroe Island Salmon served w/ sundried tomato risotto & artichoke beurre blanc. Vegetable du jour.

Ruby Red Trout ~~~~~23.95

Broiled & Served over gnocchi w/ Brussels sprouts & lobster tarragon broth

Lemon Sole Roulade ~~~~~24.95

North Atlantic caught, served with a baby shrimp infused jasmine rice & topped w/ charred onion gastrique. Vegetable du jour.

Pineapple Stuffed Lobster Tails ~~~~~29.95

2 Lobster tails topped with pineapple stuffing finished with a coconut rum cream.
Starch & Vegetable Du Jour.

Filet Mignon Special ~~~~~36.95

8oz filet topped w/ crab & béarnaise sauce served w/ a spinach
& crumb coated grilled tomato. Starch du jour

SOFT SHELL CRABS ARE NOW IN SEASON, CHECK THE REGULAR MENU!