



Youell's Oyster House

Sea  to Table since 1895



≈ Specials Menu ≈

≈ Appetizer ≈

Shrimp & Grilled Pineapple Gazpacho ~~~~~\$7.95

Pineapple, red pepper, cucumber, green onion, cilantro, jalapeno & lime juice

≈ Entrees ≈

Atlantic Wolffish ~~~~~\$25.95

Broiled Wolffish w/ parm and herb roasted fingerling potatoes, balsamic roasted baby carrots, and red pearl onions topped w/ a smoked Vidalia onion and horseradish crème fraiche

Grilled Day Boat Scallops ~~~~~\$27.95

Grilled Day Boat Scallops served over a Cajun crab smoked gouda risotto, grilled broccoli rabe and trumpet royale mushrooms w/ a grape tomato and bacon jam

Blackened Mako ~~~~~\$23.95

Blackened Mako Shark served over green tea and lemongrass infused jasmine rice, roasted tri color cauliflower w/ a Thai basil oil roasted red pepper gastrique

Stuffed Salmon ~~~~~\$26.95

Faroe Island Salmon Stuffed w/ spinach, mascarpone and parmesan cheese with red peppers over pee wee potatoes roasted in a grilled ramp pesto butter w broccoli spears sautéed w. white beech mushrooms

SOFT SHELL CRABS NOW IN SEASON. CHECK OUR REGULAR MENU!