
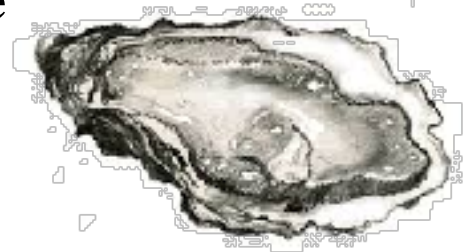


# Youell's Oyster House

Sea  to Table since 1895



## ≈≈ Specials Menu ≈≈

### Grilled Salmon ~~~~~\$ 25.95

Grilled Faroe Island Salmon served over Smokey fingerling potatoes w/ andouille sausage then topped w/ a fire & ice salad

### Broiled Crabcake Trio ~~~~~\$ 26.95

Three broiled crab cakes served over a trio of sauces which include a creole mustard aioli, our house bang bang sauce, and a honey siracha. Accompanied by starch and Vegetable.

### Lemon Pepper Seared Mako ~~~~~\$24.95

Served over grilled asparagus & toasted orzo topped w/ grilled pineapple chutney

### Orange Roughy ~~~~~\$27.95

Broiled Orange Roughy served w/ jasmine rice, topped w/ a pickled sea bean salad, accompanied by dragon fruit & pomegranate gastrique

### Lemon Sole ~~~~~\$24.95

Broiled Lemon sole served over sautéed Brussel sprouts w/ balsamic glazed onions and house made sundried tomato polenta gnocchi.

## *Wine Special*

### Etude Lyric Chardonnay – 9.00

Faint aromas of lemon peel, apple peel and Meyer lemon pith show on the nose. Earthy clay-like notes meet with tangy citrus, sliced apple and pear flesh

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