




# Youell's Oyster House

Sea  to Table since 1895



## ≈ Specials Menu ≈

### Entrees

#### Salmon Wellington ~~~~~\$ 27.95

Stuffed w/ grilled broccoli rabe & borsin cheese wrapped in a croissant style puff pastry served over crab Chantilly potatoes w/ a brown butter cream emulsion

#### Duet Seafood Cakes ~~~~~\$ 26.95

Two broiled seafood cakes which consist of crab, shrimp, monkfish, celery, onion, red pepper, and cilantro served w/ a sorrel hollandaise, roasted stemmed carrots, & roasted potatoes.

#### Beer Battered Lobster Tails ~~~~~\$29.95

Two beer battered lobster tails served w/ boardwalk style French fried fingerlings w/ sea salt and malt vinegar accompanied by baby bok choy

#### Rock Shrimp, Scallops & Andouille Sausage ~~~~~\$26.95

Rock Shrimp, Scallops and andouille sausage with fire roasted red peppers, fire roasted corn, okra and tomatoes simmered in a marsala veal reduction with jasmine rice.

#### Porcini Dusted Scallops ~~~~~\$29.95

Porcini Dusted Day Boat Scallops served w/ white asparagus, roasted peewee potatoes, garlic scape pesto & a black truffle oil.

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