
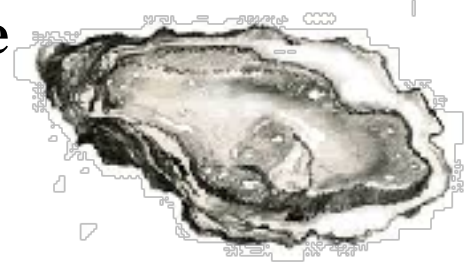


Youell's Oyster House

Sea  to Table since 1895



≈ Specials Menu ≈

Appetizer

Lobster Stuffed Mushrooms ~~~~~\$11.95

Lobster & borsin cheese stuffed mushrooms served over field greens w/ dotted lobster oil

Entrees

Alaskan Halibut ~~~~~\$ 29.95

Poached Halibut served w/ shrimp infused jasmine rice & bok choy, in a lemongrass and coconut broth garnished w/ a curry infused olive oil.

Grilled Salmon ~~~~~\$ 26.95

Faroe Island Salmon served over a porcini mushroom risotto, wilted spinach and brown butter sage cream

Scallops & Grits ~~~~~\$28.95

Pan seared day boat scallops served over smokey cheddar jalapeno grits, roasted tri color cauliflower w/ a shishito pepper jam

Mahi Mahi ~~~~~\$27.95

Served over sesame udon noodles, baby green zucchini, roasted red peppers, green onions and baby corn, w/ a grilled pineapple hoisin glaze