


# Youell's Oyster House

Sea  to Table since 1895



## ≈ Specials Menu ≈

### Fall Salad

Candied apple praline salad w/ bruleed figs, smoked gorgonzola, over frisee & red Belgian endive w/ a port wine caramel vinaigrette- \$11.95

### Entrees

“Whole” Lobster Thermidor ~~~~~\$ 34.95

Whole Steamed Maine lobster, prepared thermidor style, lobster meat removed & sautéed w/ lump crab meat, white wine, roasted red pepper cream sauce topped with parm cheese, baked in shell served over a saffron risotto with caramelized leeks and peas

Faroe Island Salmon ~~~~~\$ 26.95

Served w/ balsamic & herb roasted baby carrots, over a crab & cheddar mashed potatoes, maple bourbon glaze

Fish & Chips ~~~~~\$24.95

Beer Battered cod served w/ malt vinegar French fried fingerlings, grilled Brocolini & caramelized onions

Crab Cake Trio ~~~~~\$28.95

Served w/ three sauces; Creole mustard aioli, bang bang, ginger plum, served w/ jasmine rice and parmesan crusted asparagus