

Welcome To

# Youell's Oyster House

Sea  to Table since 1895

## ~ APPETIZERS ~

- Oysters Rockefeller ..... \$12  
Traditional rockefeller style
- Clams Casino ..... \$10  
Baked with peppers, onions and bacon
- Pan Seared Diver Scallops..... \$13
- Jumbo Lump Crab Cocktail ..... \$12
- Jumbo Shrimp Cocktail..... \$12
- Bang Bang Shrimp ..... \$10  
Crispy Gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp ..... \$12  
Mango pico de gallo. Sambal Mango Geelee
- Mussels Fra Diablo..... \$11
- Calamari ..... \$12  
Tossed with parmesan, herbs and garlic
- Steamed Clams..... \$13
- Tuna Tartare\* ..... \$12  
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops ..... \$13  
Raspberry chipotle coulis
- Crab & Vegetable Spring Rolls ..... \$12  
Mandarin sweet chili sauce
- Soft Shell Crab..... \$13  
Sautéed in butter, garlic, white wine and lemon. topped with crabmeat
- Crab Cake ..... \$13  
Served over citrus vinaigrette arugula
- Lobster Stuffed Mushrooms ..... \$13  
Lobster & borsin cheese stuffed mushrooms
- Short Rib & Vegetable Won Ton..... \$11  
House ponzu sauce

## ~ SOUPS ~

- Chefs' Chowder of the Day ..... \$7
- Lobster Bisque ..... \$9
- Oyster Stew..... \$11  
Cream, butter, oyster liquor, 3 plump oysters served with oyster crackers

## ~ RAW BAR OPTIONS ~

"We offer a daily variety of oysters. Our staff is pleased to inform you of today's selection and particular tasting notes."

- ½ Dozen Oysters\* ..... \$14
- Dozen Oysters\* ..... \$22
- ½ Dozen Clams\* ..... \$8
- Dozen Clams\* ..... \$13

Tower\* ..... \$59

- 12 Oysters,
- 6 Clams,
- 12 Jumbo Cocktail Shrimp
- Poached Mussels
- Jumbo Lump Crabmeat

Tower\* ..... \$89

- 1 lb Alaskan King Crab Leg
- 2 Lobster Tails
- 1 lb Shrimp Cocktail
- 1 Dozen Oysters

*Upgrade Your Towers!*

*2 Lobster Tails - \$17*

*1/2 lb of Alaskan King Crab - \$22*

## ~ SALADS ~

- House Salad ..... \$8  
Mixed greens with balsamic vinaigrette
- Caesar Salad ..... \$10
- Roasted Beet Salad ..... \$10  
Red and golden beets, sweet lemon oil, layered with seasoned chevre cheese
- Blue Cheese Wedge ..... \$11

*\*Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item\**

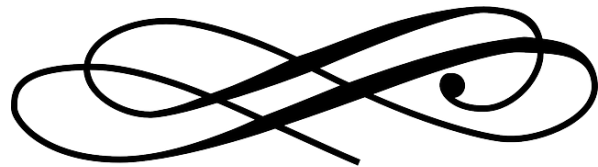
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## ~ FROM THE SURF ~

- House Specialty Crabcake ..... \$25  
All Crab, No Filler
- Lump Crabmeat ..... \$25  
Served with brown butter
- Soft Shell Crabs ..... \$29  
2 Soft shell crabs sautéed in butter, garlic, white wine and lemon topped with crabmeat
- Shrimp Scampi ..... \$25  
Served over Linguini
- Broiled Fillet of Haddock ..... \$23
- Fried Oysters ..... \$25
- Pan Seared Diver Scallops ..... \$29
- Broiled Seafood Combo #1 ..... \$29  
Lump crab, haddock, shrimp, scallops and stuffed mushroom
- Broiled Seafood Combo #2 ..... \$35  
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom
- Fried Seafood Combination ..... \$29  
Crabcake, shrimp, scallops and fillet of haddock
- 1 lb Alaskan King Crab ..... \$39  
Legs, Knuckles and Claws
- Linguini with Clams ..... \$25  
Served with your choice of red or white sauce



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*A Service charge of 18% may be added to parties of 5 or larger*

## ~ FROM THE TURF ~

- 5 oz Filet\* ..... \$26
- 8 oz Filet\* ..... \$35
- 12 oz Strip\* ..... \$29
- 20 oz Ribeye\* ..... \$39

### Steak add-on's:

- Sautéed Mushrooms or Onions ..... \$3
- Add 4 oz Lobster Tail ..... \$10
- Add 2 - 4 oz Lobster Tails ..... \$17
- Add 3 oz Jumbo Lump Crabmeat... \$10
- Add 2 Seared Diver Scallops ..... \$10
- Add 5 oz Crab Cake ..... \$18

Grilled Chicken Breast ..... \$23  
Topped with mango pico de gallo. Served with seasonal vegetables and roasted potatoes

Sambal Chicken ..... \$26  
Chicken in a spicy sambal cream served over a corn and bacon gumbo. Served with jasmine rice and seasonal vegetables

## ~ HOUSE SPECIALITIES ~

Paella ..... \$29  
Clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables

Seafood Fra Diablo ..... \$29  
Shrimp, scallops, mussels, calamari and clams  
All sautéed in a spicy red sauce. Served over linguini

Sambal Shrimp ..... \$27  
Shrimp in a spicy sambal cream served over a corn and bacon gumbo. Served with jasmine rice and seasonal vegetables

Bouillabaisse ..... \$34  
Lobster, Shrimp, Mussels, Scallops, Fish & Clams served in a saffron seafood broth w/ roma tomatoes and fennel served w/ ciabatta crostini's & saffron aioli

Seafood Mascarpone ..... \$31  
Haddock, gulf shrimp, & sea scallops sautéed in a rich sauce of roasted garlic & mascarpone cheese w/ roasted red pepper & spinach. Served over lobster ravioli.

Stuffed Salmon ..... \$29  
Scallop, crab, shrimp stuffed. Topped with a lemon dill. Served with seasonal vegetables and roasted potatoes