

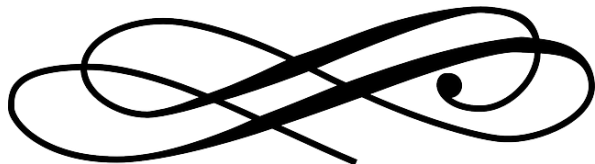
Welcome To

Youell's Oyster House

Sea  to Table since 1895

~ FROM THE SURF ~

- House Specialty Crabcake \$25
All Crab, No Filler
- Hot Lump Crab \$26
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 \$36
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 \$44
Legs, Knuckles and Claws
- Linguini with Clams \$25
Served with your choice of red or white sauce
- Crab and Cheese \$27
Broiled en casserole with blend of cheeses



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

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

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- 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

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~ 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*

12 Oysters,

6 Clams,

12 Jumbo Cocktail Shrimp

Poached Mussels

Jumbo Lump Crabmeat

Tower*

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

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