



~ DRINKS ~

Hair of the dog

House Bloody Mary..... \$13

Ketel One, house made bloody mary mix, shrimp, crab, bacon

Mimosa..... \$7

Orange juice, champagne

Bellini.....\$7

Raspberry, peach or blueberry

Nutty Irishman.....\$12

Frangelico, baileys, & jameson, choice of hot or iced coffee

Spiked Blueberry Lemonade.....\$10

Sky blueberry vodka, citrus vodka, blueberries, lemonade

Sangria..... \$7

Red, White, Spiced Apple or Raspberry Lemonade

Hot Toddy.....\$11

Jameson, lemon, cinnamon, clove, hot water

Designated Driver

Coffee.....\$3

Hot or Iced

Flavored Coffee.....\$4

Vanilla

Juices\$3

~ STARTERS ~

Oysters Rockefeller\$9

Traditional rockefeller style

Colossal Crab Cocktail.....\$9

Jumbo Shrimp Cocktail.....\$9

Tuna Tartare*\$9

Sashimi grade tuna, sesame soy dressed served over guacamole and chips

Avocado Toast.....\$12

Avocado, sunny side up egg, bacon, heirloom tomato, sourdough

1/2 Dozen Oysters* \$14

Dozen Oysters*\$24

~ SALADS ~

Add Grilled Chicken \$8, Grilled Salmon \$12 or Broiled Crab Cake \$12

House Salad.....\$7

Mixed greens with balsamic vinaigrette

Caesar salad.....\$8

Tomato & Burrata Salad.....\$12

Heirloom tomato, warm burrata, pesto butter, tomato vinaigrette, toasted pistachio, over summer greens

Pork Belly Bibb Wedge.....\$13

Butter lettuce, heirloom tomato, rendered pancetta, cubed pork belly, blue cheese dressing

~ MAINS ~

All items served w/ a potato, strawberry vinaigrette dressed field greens & toast

Benedicts

Toasted english muffin, 2 poached eggs, brown butter hollandaise

Lobster.....\$22

Poached lobster meat

Crabcake.....\$18

All crab, no filler

Oyster Rockefeller.....\$17

Rockefeller spinach mix and fried oysters

Classic.....\$15

Youell's Classics

3 Eggs Over Easy.....\$15

Smoked bacon, chorizo, toast w/ house jam

Shrimp & Grits.....\$16

Coconut cream & brown butter grits with cheese and smoked bacon

Pork Belly Ranchero.....\$15

Fried egg, black beans, jasmine rice, avocado salsa verde, queso fresco, fried cilantro

Steak & Eggs.....\$19

6oz Strip steak, two eggs over easy, toast w/ house jam

Creme Brulee French Toast.....\$13

Brown butter syrup, creme anglaise
*served with mixed fruit,

Omelettes

Lobster & Spinach.....\$19

Confit cherry tomatoes, peppers & onions,

Sonora\$15

Spanish chorizo, bacon, roasted red peppers, caramelized onions, smoked gouda

Garden\$12

broccoli, peppers, carmalized onions, white cheddar

Handhelds

All served with a side of french fries

Quarter Pound Lobster Rolls

Served on a brioche roll

One roll.....\$20

Two rolls.....\$37

Quarter Pound Crab Rolls

Served on a brioche roll

One roll.....\$15

Two rolls.....\$27

~ SIDES \$3.50 ~

Smoked Bacon Cheesy Grits

Canadian Bacon

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