

sea to table

SINCE 1895

A 15% service charge will be added in lieu of gratuity

~ 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**
Skyy blueberry vodka, citrus vodka, blueberries, lemonade
- Sangria..... \$7**
Red, White, or Spiced Apple
- 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
- ½ Dozen Oysters* \$14**
- Dozen Oysters*\$24**

~ SALADS ~

- House Salad.....\$7**
Mixed greens with balsamic vinaigrette
- Caesar salad.....\$8**
- Blue Cheese Wedge.....\$11**
Iceberg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing

~ MAINS ~

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

Benedicts

Toasted english muffin, 2 poached eggs, brown butter hollandaise

- Lobster.....\$22**
Poached lobster meat
- Crabcake.....\$18**
Maryland style
- Oyster Rockefeller.....\$17**
Rockefeller spinach mix and fried oysters
- Classic.....\$15**

Youell's Classics

- 3 Eggs Over Easy.....\$15**
Smoked bacon, chorizo, toast
- 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
- Creme Brulee French Toast.....\$13**
Brown butter syrup, creme anglaise
*served with mixed fruit
- Avocado Toast.....\$14**
Avocado, sunny side up egg, bacon, heirloom tomato, sourdough

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

- Bang Bang Shrimp Tacos.....\$12**
3 flour tortillas, classic bang bang shrimp, zesty red cabbage slaw & lime cilantro sauce
- Pork Belly BLT.....\$15**
Thinly sliced pork belly, arugula, sliced tomatoes, house made smoked mozzarella, aioli
- Walnut Street Burger.....\$16**
Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, crispy shallots & a fried egg
- Crab Cake Sandwich\$15**
Maryland style crab cake, aioli, spring mix
- Shrimp Po Boy.....\$14**
Fried shrimp, sliced tomato, arugula, chipotle aioli
- Crab Roll\$15**
Toasted bun, stuffed with a quarter pound of chilled crab

~ SIDES \$3.50 ~

Smoked Bacon Cheesy Grits Hollandaise 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

"An 18% gratuity will be added for parties of 5 or more"

MARTINIS

Blood Orange \$10

Citrus vodka, blood orange vodka, fresh blood orange

White Peach \$10

Peach vodka, triple sec, lime, white cranberry

Espresso \$11

Vanilla vodka, kahlua, espresso

Red Moon Manhattan \$12

Makers Mark, sweet vermouth, pinot noir float, bitters

Green Tea Martini \$11

Jameson, Peach schnapps, house honey syrup, sour

Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

The Sparkling Pear \$13

Grey Goose La Poire, elderflower liquor, champagne

COCKTAILS

House Recipe Sangria \$9

Choice of Red, White, or Spiced Apple

Mango Mojito \$10

Mango rum, fresh mango, lime, mint, simple

Gus's Old Fashioned \$13

Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange

Vanilla Pear Mule \$9

Vanilla vodka, pear vodka, lime, ginger beer

Crown Apple Mule \$10

Crown Apple, lime, ginger beer

Hendricks Cucumber Gimlet \$10

Hendricks gin, muddled cucumber, fresh lime, soda

Sunset Margarita \$11

1800 Silver, Cointreau, sour, Gran Marnier float, salt

WINE POURS

-REDS-

PINOT NOIR

PROVERB-CA 8
ERATH - WILLAMETTE VALLEY 13
CASTLEROCK-WILLAMETTE VALLEY 12

CABERNET

PROVERB-CA 8
SHOOTING STAR-LAKE COUNTY 11
DAOU-PASO ROBLES 13

MERLOT

PROVERB MERLOT-CA 8
NOBLE VINES MERLOT - LODI-HYATT 10
VINYARDS-WA 11

OTHER REDS

APOTHIC RED BLEND - CA 9
ALAMOS MALBEC - ARGENTINA 11

-WHITES-

PINOT GRIGIO

PROVERB-CA 8
ALTO VENTO-ITALY 10
JOSHUA CELLARS - CA 12

CHARDONNAY

PROVERB-CA 8
WILLIAM HILL - CA 10
BUTTER-CA 13

SAUVIGNON BLANC

PROVERB-CA 8
JOEL GOTT-CA 11
KIM CRAWFORD - NZ 13

OTHER WHITES

PROVERB ROSE-CA 8
FLEUR DE MER ROSE - FRANCE VILLA 11
SOREN RIESLING-ITALY PIO 9
DR LOOSEN RIESLING - GERMANY 11
CESARE MOSCOTO - ITALY PIO 11
PROSECCO - ITALY 10

BEER OFFERINGS

DRAFT BEER-\$4

MILLER LITE
YUENGLING

DRAFT BEER-\$7

FUNK - ROTATING TAP
TROEGS-ROTATING TAP
BLANCHE DE BRUXELLES
STELLA ARTOIS
PERONI
SIERRA NEVADA PALE ALE
VICTORY-ROTATING TAP

BY THE BOTTLE-\$5

HEINEKEN
MICHELOB ULTRA
HEINEKEN/A
COORS LIGHT
ANGRY ORCHARD
CORONA
BUDLIGHT

TODAY'S DESSERTS -\$8

New York Style Cheesecake

Graham cracker crust, cream cheese filling

Classic Crème Brûlée

Traditional vanilla bean custard underneath
brittle caramelized sugar (GF)

Chocolate Peanut Butter Crunch

A sweet layer of peanut butter with a crunchy
corn chex crust with a thick ganache top (GF)

Blueberry Carrot Cake

Layered, frosted and filled with sweet lemon cream
cheese frosting 2x Winner Best of Philadelphia

Brown Butter Upside Down Cake

Served warm, topped with cinnamon ice cream
and a brown butter caramel sauce

**Due to only being
able to
accommodate a
50% capacity
please respect our
90 minute time
limit**

BRUNCH MENU

AVAILABLE EVERY
SATURDAY & SUNDAY
10am - 2pm
Scan the QR CODE below
to view our menu



GIFT CARDS

Scan the QR CODE below to
purchase mailed physical
gift cards or an Emailed
Electronic Gift card

