

# 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
- 1/2 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
- Crepe Brulee French Toast**.....\$13  
Brown butter syrup, crepe 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  
BROWNSTONE-CA 10

#### CABERNET

PROVERB-CA 8  
SHOOTINGSTARLAKECOUNTY 11  
DAOU-PASOROBLES 13

#### MERLOT

PROVERBMERLOT-CA 8  
HYATT VINYARDS-WA 11

#### OTHER REDS

APOTHICREDBLEND-CA 9  
ALAMOSMALBEC-ARGENTINA 11

### -WHITES-

#### PINOT GRIGIO

PROVERB-CA 8  
ALTOVENTO-ITALY 10  
JOSH 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  
FLEURDE MER ROSE - FRANCEVILLA 11  
SORENORIESLING-ITALYPIO 9  
BLUE MOON RIESLING 11  
CESARE MOSCOTO - ITALY 11  
PIO PROSECCO - ITALY 10

## G

## BEER OFFERINGS

### DRAFT BEER-\$4

MILLERLITE  
YUENGLING

### DRAFT BEER-\$7

FUNK - ROTATING TAP  
TROEGS-ROTATING TAP  
BLANCHE DE BRUXELLES  
STELLA ARTOIS  
PERONI  
GUINNESS  
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**

Your check includes a 15% Service Fee. We have been mandated to reduce seating capacity resulting in our service staff working fewer hours and earning less. The service fee allows us to pay our servers a higher wage, and also insures that they can take full advantage of partial unemployment benefits and temporary supplement. No additional gratuity is necessary or expected but if you wish to leave extra you are welcome to.

## GIFT CARDS

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

