

Brunch Menu



APPETIZERS

- Oysters Rockefeller** \$12
Traditional rockefeller style
- Clams Casino** \$11
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$12
- Jumbo Shrimp Cocktail**..... \$12
- Bang Bang Shrimp**\$11
Crispy gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp** \$12
Mango pico de gallo, sambal mango gelee
- Fried Calamari**.....\$12
Tossed with parmesan, herbs and garlic
- Tuna Tartare***..... \$12
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops**.....\$14
Raspberry chipotle compote
- Crab Cake** \$13
Roasted spring onion aioli & crispy shallots
- Grilled Octopus**..... \$15
Green goddess aioli, tabbouleh couscous, grilled cucumber, Fresno peppers

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."

- 1/2 Dozen Clams*** \$8
- 1/2 Dozen Oysters*** \$14
- Dozen Clams***\$13
- Dozen Oysters*** \$24

BUILD YOUR SEAFOOD TOWER

Pick 5 or more items

- 6 Oysters***\$12
- 6 Clams***\$6
- 6 Cocktail Shrimp**\$12
- 1/4 Colossal Crab Cocktail**\$12
- Tuna Tartare***\$10
- 1/2LB Alaskan King Crab**\$22
- 1/2LB South African Lobster Tails**\$22
- 1LB Mussels**\$11

SALADS

- Brown Rice Seared Salmon**..... \$16
Toasted walnuts, red onion, peas, spinach, spring onion & mint tossed w/ a light lemon dressing.
- Blackened Chicken Caesar**.....\$15
Grilled chicken breast, shaved parmesan, croutons, our house Caesar dressing
- Crab Salad**.....\$16
Colossal crab, avocado, jalapenos, red onion, lime. Served in a tomato cup w/ fried won-tons
- Bleu Cheese Steak Wedge**..... \$16
Baby iceberg, fresh bleu cheese, bacon, cherry tomato, frizzled onions topped w/ a marinated 6oz sliced sirloin

MAINS

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

Benedicts

Toasted english muffin, 2 poached eggs, brown butter hollandaise

- Lobster**.....\$22
South African Lobster tail
- Crabcake**.....\$18
Maryland style
- Oyster Rockefeller**.....\$17
Rockefeller spinach mix, fried oysters, cheddar cheese
- 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 bean 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 coleslaw, house pickled medley, french fries

- Bang Bang Shrimp Tacos**.....\$14
3 flour tortillas, classic bang bang shrimp, zesty red cabbage slaw & lime cilantro sauce
- 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
- Po Boy**.....\$14
Fried Shrimp or Oysters, 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"

BRUNCH DRINKS

Hair of the dog

House Bloody Mary..... \$13

Ketel One, house made bloody mary mix, shrimp, crab, bacon, old bay rim

Funky-Mosa..... \$7

Funk IPA,OJ

Mimosa..... \$7

Orange juice, champagne

Good Morning Sunshine..... \$8

Dark Rum, light rum, galliano, oj, pineapple, grenadine

Bellini.....\$7

Raspberry, peach or blueberry

Toasted Almond.....\$12

Kahlua, amaretto, coffee, cream

Spiked Blueberry Lemonade.....\$10

Skyy blueberry vodka, citrus vodka, blueberries, lemonade

Sangria..... \$9

Red, White, or peach sweet tea

Salty Dog.....\$11

Gin, Grapefruit, salt rim

Designated Driver

Coffee.....\$3

Hot or Iced, Vanilla\$1

Juices\$3

OJ, cranberry, pineapple, grapefruit, apple

MARTINIS

Blood Orange \$11

Citrus vodka, blood orange vodka, fresh blood orange, white can

White Peach \$10

Peach vodka, triple sec, lime, white cranberry

Bloodytini \$12

Ketel one, house bloody mix, cointreau, lemon

The Mar-Tea-Ni \$11

Gin, earl grey, honey, lemon, mint

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 Peach Sweet Tea

Mojito - Blackberry or Mango \$10

Rum, lime, mint, simple

Gus's Old Fashioned \$13

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

Very Cherry Mule \$9

Cherry vodka, lime, ginger beer, luxardo cherries,

Honey "B" Tea \$11

Jim beam honey, mint, lemonade, fresh tea

Tito's Cucumber Gimlet \$10

Tito's Vodka, muddled cucumber, fresh lime, soda

Strawberry Jalapeno Margarita \$11

Jalapeno infused tequila, fresh jalapeno & strawberry, cointreau, sour, chili salt rim

Lavender Collins \$9

Lavender infused gin, lemon, simple, soda

Makers Mule - \$11.00

Makers mark bourbon, lime, ginger beer

BEER OFFERINGS

DRAFT BEER-\$4

MILLERLITE
YUENGLING

DRAFT BEER-\$7

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

BY THE BOTTLE-\$5

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

OYSTER SHOOTERS

Classic - \$9

Titos, oyster, cocktail sauce,
Tabasco, lemon

Smokey Shooter - \$9

Mezcal, lime, chili salt rim



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

After Dinner Drinks

Espresso Martini- \$11

Vanilla Vodka, Kahula, Espresso

Chocolate Martini - \$11

Vanilla Vodka, Godiva Chocolate
Liqueur

The Perfect Ending - \$12

Baileys, kahula, amaretto, up or on the
rocks