

## 3 Course Sunset Dinners

Starting at \$16  
Seated from 3-5:45 pm

### **First Course Options**

Clam Chowder, Shrimp Cocktail,  
Caesar Salad, Iceberg Wedge  
.... and more

### **Entrée Choices**

Baked Haddock,  
Chicken Parmesan,  
Braised Beef Shepherd's Pie,  
Fish & Chips ....and more  
**Prime Rib and Lobster Available**

### **Dessert**

Dine from our Dinner Menu or Chef's  
Nightly Specials. Valid on Entrées Only

**\$10.00 off\*\***  
**Dinner for 2**

Yarmouth House Restaurant

**\*\*Not Valid with any other Promotions, Coupons or  
Sunset Dinners. Not Valid Saturday or Holiday's. Dine In Only.  
Offer good from 3-Closing.**

## Chicken/Pasta/Risotto

### **Chicken and Roasted Vegetable Risotto 23**

Sautéed Tenderloins tossed in a Creamy Parmesan  
Risotto with Sweet Peas and Roasted Vegetables.

### **Roasted Vegetable Agliolio 18**

Sautéed with Garlic, Extra Virgin Olive Oil, Basil Pesto,  
White Wine and Lemon Sauce. With Penne Pasta.

### **Chicken Parmesan 19**

Tender Chicken Breast Crusted with Crisp Seasoned  
Crumbs. Finished with Marinara, Mozzarella & Parmesan  
Cheeses. Served with Linguini.

### **Chicken Penne Alfredo 22**

Sautéed Chicken Tenderloins tossed with Asparagus  
and Penne Pasta in a Parmesan Cream Sauce.

### **Chicken & Butternut Squash Ravioli 22**

**(Contains Nuts)** Sautéed Chicken Breast Tossed in a  
Madeira Cream Sauce. Served with Butternut Squash  
Stuffed Ravioli and Topped with Sun Dried Cranberries,  
Julienne Carrots and Toasted Almonds.

### **Seafood Carbonara 30**

Shrimp, Mussels and Scallops tossed with Sweet Peas,  
Applewood Bacon and Penne Pasta in our Parmesan  
Cream Sauce. *Add 1/2 Lobster Additional 12*

### **Lemon Herb Chicken\* 18**

Grilled Marinated Thigh Meat with Peppers, Onions and  
Tzatziki served on Rice.

### **Chicken Marsala 21**

Mushrooms, Prosciutto Ham, Garlic, Marsala Wine, Demi  
Glace over Linguini.

### **Chicken Atlantis\* 36**

*Our Signature Dish for More Than 20 Years.* Boneless  
Chicken Breast and Local Sea Scallops Sautéed with  
Shallot, Mushrooms, White Wine and Tarragon Cream.  
Placed on Rice and Garnished with Fresh Lobster Meat.  
Served with Grilled Asparagus.

### **Seafood Lombardy 30**

Sautéed Shrimp, Scallops, and Mussels tossed with  
Sweet Peas and Creamy Parmesan Risotto.  
*Add 1/2 Lobster Additional 12*

#### Add to any Entrée:

Soup du Jour 4.—House Salad 4.—Caesar 5.—  
Bacon Bleu Wedge 6.—Gorgonzola Salad 6.—  
Berries and Nuts Salad 6.

*Consuming Raw or Undercooked Meats, Seafood, Poultry or Eggs may  
increase your risk of food borne illness. Alert your server to any food  
allergies in your party before ordering.*

## Lunch Sampling

### **Bistro Burger**

Char Broiled 10 oz Choice Black Angus, Toasted Brioche Bun,  
Swiss Cheese, Lettuce, Tomato and Red Onion

### **Turkey Club**

Oven Roasted Turkey topped with Bacon, Lettuce and  
Tomato on a Crispy Texas Toast

### **Lobster Salad Sandwich**

Lobster Meat mixed with Celery & Mayo on Toasted Bun

### **Roast Turkey Dinner**

Apple-Sage Stuffing, Mashed, Veg, Pan Gravy and  
Cranberry Sauce

### **Chicken Parmesan**

Mozzarella Cheese, Marinara & Linguine

### **Braised Beef Shepherds Pie**

Choice Beef, Carrots and Peas in a Rich Brown Sauce Baked  
and Topped with Cheddar Jack Mashed Potato

### **Lemon Herb Chicken**

Grilled Marinated Boneless Chicken Thighs with Onions,  
Peppers and House made Tzatziki, Mashed & Vegetable

### **Mussels Bianca**

Garlic, White Wine Sauce, Herbs, Lemon Butter over Linguini

### **Baked Filet of Haddock**

Seasoned Crumbs, Mashed & Vegetable  
*Add Lobster Sauce 2*

**Chef's Specials, Lobster Specials & Fresh Catch  
Change Daily Ask server**

## Fried Seafood

Served with French Fries,  
Onion Rings and Slaw

**Haddock – Scallops Market- Shrimp  
Calamari – Sole – Clams Market – 1/2 Lobsters**

### **Baked Stuffed Seafood Quartet**

Filet of Sole, Native Haddock, Stuffed Salmon and Jumbo  
Shrimp Baked with our Seafood Stuffing, Topped with our  
House Made Lemon Sauce. With Vegetable & Rice  
*Add 1/2 Lobster 14*

All Dinner Items Available upon Request

**\* Can be prepared gluten-free**



**Casual Fine Dining**  
Open Year Round

Serving Lunch  
11:30 am—3:00 pm daily

Serving Dinner  
3:00 pm—Closing

### **3 Course Sunset Specials**

Monday—Saturday 3:00-5:45 pm  
Sunday 11:30 am-5:45 pm

*\*Not available with any other offers or promotions.*

For Reservations

508-771-5154

335 Main Street, Rt. 28  
West Yarmouth, MA 02673

**Be Sure to visit our Sister Restaurants!**

Tap City Grille

DiParma Italian Table

Red Face Jack's Sports Pub

Join Our E-Mail Club for Special Offers

## Small Plates

- Seafood Stuffed Mushrooms 12**  
Mushroom Caps with Seafood Stuffing and Citrus Drizzle.
- Sriracha Bleu Chicken 11**  
Sriracha Buffalo Sauce, Carrot & Celery Bleu Slaw.
- Spicy Peanut Chicken 12**  
Crispy Chicken Tenderloins tossed in a Spicy Thai Peanut Sauce. With Noodles and garnished with Green Onion.
- Lemon Garlic Shrimp\* 14**  
Shrimp lightly seasoned sautéed with Garlic and Tomato. Finished with a light Lemon Sauce. Served with Crostini.
- Grilled Prosciutto Wrapped Asparagus\* 12**  
Jumbo Asparagus Spears wrapped with Parma Ham, Drizzled with White Truffle Oil and Shredded Parmesan.
- Crispy Calamari 14**  
Fresh Calamari, Onion Petals and sliced Cherry Peppers, Lightly Battered and Fried. Served with Marinara.
- Pan Seared Scallops\* 15**  
Local Sea Scallops, Seared, placed on Cucumber - Avocado-Sriracha Cream Tower. Citrus Crème Fraiche.
- Steak and Cheese Egg Rolls 12**  
Choice Strip Sirloin and Tenderloin with a Five Cheese Blend in a Crispy Egg Roll Wrapper served with Sriracha-Cheddar Sauce for Dipping
- Oysters Rockefeller 15**  
Fresh Oysters Topped with Spinach and Cheese with just a hint of Anise. Baked to Golden.  
Add Oysters 3.50 each..

## Sharables

- Charcuterie 15**  
Prosciutto & Coppa Hams served with Chef's choice of local New England Cheeses, Whole Grain Mustard, Fig Jam, Fire Roasted Peppers, Olives & Grilled Baguette Bread.
- Lobster Rangoon Dip 16**  
Lobster Meat, Cream Cheese, Sweet Chili Sauce, Ginger and Scallions served Hot in an Eggroll Wrapper Bowl with Crispy Wonton Chips for Dipping.
- Greek Mezze Plate 12**  
Grilled Locanico Sausage, Tzatziki, Tomatoes, Sliced Feta Cheese and Toasted Pita Bread.
- Mussels Isabella\* 14**  
Sweet Blue Mussels, sautéed with Garlic, Wine, Herbs and Finished with a Citrus Butter.

## Raw Bar

- Jumbo Shrimp Martini 13**  
3 Jumbo Shrimp, Cocktail Sauce, Lemon  
Additional Shrimp 4.00 each
- Chilled Ahi Tuna\* 14**  
While it Lasts! Sesame Crusted Ahi, Seared Rare then Chilled and Sliced. Served with Seaweed Salad, Pickled Ginger, Sweet Soy and Wasabi Aioli.
- Oysters on the Half Shell\* 3 each**  
With Sriracha Horseradish.

## Soups

- New England Clam Chowder 7**  
**French Onion 7, Soup du Jour 4**  
**Seafood Bisque 12**  
Shrimp, Scallops, Lobster, Clams and Cod.

## Salads

- Caesar Salad\* 10**  
Crisp Romaine, Seasoned Croutons, Shredded Parmesan and Classic Dressing. Anchovy Filets Optional.
- Horiatiki Tomato Salad\* 11**  
Traditional Greek Salad with Tomato, Cucumber, Greek Olives, Peppers & Feta Cheese with Greek Dressing.
- Berries and Nuts Salad\* 11**  
Baby Arugula, Blueberries and Strawberries, Candied Walnuts and Feta Cheese. Lightly Dressed with Wild Raspberry Vinaigrette.
- Gorgonzola Salad\* 11**  
Mesclun Greens, Grape Tomatoes, Dried Cranberries and Candied Walnuts tossed in a Balsamic Vinaigrette. Topped with Gorgonzola Cheese and Hard Boiled Egg.
- Bacon Bleu Cheese Wedge\* 11**  
Crisp Iceberg, Grape Tomatoes, Applewood Smoked Bacon and Bleu Cheese Dressing.
- Additions: \*Lemon Herb Chicken 6, \*Fresh Lobster Meat or Lobster Salad 15, Grilled or Cajun Grilled Salmon\* 12, Grilled Jumbo Shrimp\* 12, Pan Seared Scallops\* 15, \*Chilled Ahi Tuna 14*
- \*Can be prepared gluten free

## Sandwiches

- Bistro Burger 14**  
Grilled 10 oz. Choice Black Angus, Toasted Brioche Bun, Swiss, Iceberg, Tomato and Red Onion. French Fries.
- Lobster Salad Sandwich 25**  
Lobster Meat mixed with Celery and Mayonnaise on a Toasted Brioche Bun. Served with French Fries & Slaw.

## Seafood

- Blue Shell Mussels\* 20**  
PEI Mussels Simmered with Garlic, White Wine, Fresh Herbs and Lemon Butter. Served over Linguini.
- Traditional Cape Cod Scrod\* 24**  
Fresh Cod Filet baked with Ritz Cracker Seasoned Bread Crumb Topping. Served with Sautéed Brussels' Sprout Leaves and Rice.
- Jumbo Shrimp Scampi 25**  
Plump, Sweet, Jumbo Shrimp sautéed with Garlic, Scallion, Roasted Tomato and Herbs. Finished with a Lemon-White Wine Sauce and served over Linguini.
- Baked Stuffed Seafood Quartet 28**  
Filet of Sole, Native Haddock, Stuffed Salmon and Jumbo Shrimp Baked with our Seafood Stuffing then topped with our House Made Lemon Sauce. Served with Vegetable and Rice. *Add 1/2 Lobster Additional 12*
- Seafood Trilogy\* 29**  
Fresh Salmon, Scallops and Shrimp sautéed with Garlic, House Roasted Tomatoes, Basil, White Wine and Cream. Served with Rice and Grilled Asparagus.
- Pan Seared Scallops Casino\* 28**  
Local Sea Scallops Seared and Tossed with Bacon, Fire Roasted Peppers and Garlic Lemon Butter over Linguine.
- Salmon a la Armstrong\* 28**  
Grilled Salmon Filet served on a Goat Cheese Risotto with Grilled Asparagus and Balsamic Drizzle.
- Sam's Super Fish & Chips 20**  
Sam Adams Beer Batter topped with Onion Rings, served with French Fries, Slaw and Chive Tartar Sauce.
- Choice of Fried Shrimp, Scallops, Haddock or Calamari Available**

## Surf and Turf

- Lobster Stack 48**  
Filet Mignon Placed on Lobster Risotto and Topped with Butter Poached Lobster Meat. With Grilled Asparagus
- Filet Mignon and 1/2 Lobster 48**  
Cabernet Demi Glace, 1/2 Boiled Lobster, Sea Salted Baked Potato and Asparagus. *Additional 1/2 Lobster 12*
- Prime Rib and 1/2 Lobster 37**  
10 oz. Choice Prime Rib. With Broccoli, Sea Salted Baked Potato and Au Jus. *Additional 1/2 Lobster 12*

## Steak House Offerings

### **Black Angus Prime Rib of Beef\***

Slow Roasted, Herb Crusted, Boneless Rib Eye with Au Jus. Served with Sea Salted Baked Potato and Broccoli.  
Yarmouth House Cut (10oz) 26  
Mates Cut (14oz) 30  
Captains Cut (20oz) 38

- Braised Beef Shepherd's Pie 21**  
Choice Beef, Carrots and Peas in a Rich Brown Sauce. Topped with Cheddar Jack Mashed Potatoes.
- Sous Vide Black Angus Short Ribs of Beef 27**  
Placed on Red Bliss Mashed, served with Roasted Vegetables and Topped with Cabernet Demi Glace.
- 12 oz. NY Strip Sirloin\* 33**  
Grilled to your liking. Served with Red Bliss Mashed Potatoes & Grilled Asparagus.

- Steak Au Poivre 36**  
Sautéed Strip Sirloin, Cracked Peppercorns, Cognac Demi-Glace, Dijon Cream. Served with Red Bliss Mashed Potato and Grilled Asparagus.

- Filet and Shrimp\* 42**  
8 oz. Center Cut Tenderloin Steak placed on Truffle Mashed Potatoes. Topped with 2 Grilled Jumbo Shrimp and Asparagus Spears..

- 8 oz. Filet Mignon\* 36**  
Center Cut Tenderloin served with Wild Mushroom Risotto and Grilled Asparagus.

### **Live Maine Lobsters**

**1 1/4 Pound Lobsters\* Market Available Single or Twin**  
Boiled, Baked Stuffed with Seasoned Crumbs or Seafood Stuffed with Scallops, Shrimp and Seasoned Crumbs  
**2 1/2 Pound Lobsters\* Market**  
Choice of Preparations