

## 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 20**

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

### **Maple Brined Pork Rib Chop\* 25**

Grilled Center Cut White Marbled Farms All Natural Pork. Topped with Caramelized Apples and Onions, served with Red Bliss Mashed Potatoes and Vegetable.

### **Cabernet Braised Black Angus**

#### **Short Ribs of Beef 25**

On Red Bliss Mashed Potatoes. Topped with Roasted Vegetables and Pan Gravy.

### **12 oz. NY Strip Sirloin\* 33**

Grilled to your liking. Served with Red Bliss Mashed Potatoes & Grilled Asparagus.

### **Steak Au Poivre 35**

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

### **8 oz. Filet Mignon\* 36**

Center Cut Tenderloin served with Wild Mushroom Risotto and Grilled Asparagus.

#### 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 Menu

### **Ham, Cheese and Asparagus Flat Bread 10**

Parma Prosciutto, Fire Roasted Peppers, Arugula & White Truffle Oil Drizzle

### **Caprese Flat Bread 10**

Sliced Ripe Tomato, Basil Pesto, Fresh Mozzarella

## Sandwiches / Burgers

Your choice of cup of soup, french fries, chips, mashed, vegetable or slaw

### **Bistro Burger 12**

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

### **Juarez Burger 13**

Cajun Burger on Grilled Brioche with Cheddar Cheese, Avocado Spread, Pico de Galo, Fried Onion Rings with a Chipotle Ranch

### **5 Grain BLT 9**

Bacon, Lettuce, Tomato on Toasted 5 Grain Bread, Mayo

### **Gerry's Gyro 11**

Grilled Marinated Boneless Thighs, Peppers, Onions, house made Tzatziki and Mixed Greens on a Toasted Sub Roll

### **Twisted Chicken Parm 11**

Parmesan Panko crusted Chicken topped with Marinara, Basil Pesto & Mozzarella toasted on Grilled Garlic Bread

### **Fried Fish 11**

Batter Fried Haddock topped with Cheese on a Brioche Bun. With Lettuce, Tomato and Onion

### **Turkey Club 12**

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

### **The Kicken Chicken 11**

Panko crusted Buffalo Chicken Breast on Grilled Brioche with Cheddar Cheese, Tomato & Bleu Cheese Slaw

### **Lobster Salad Sandwich 25**

Lobster Meat mixed with Celery & Mayo on Toasted Bun

### **Fried Clam Roll 16**

Crispy Fried Native Clams on a Griddled Brioche Roll with Shredded Cabbage, Diced Tomatoes, Chopped Dill Pickles and Cool Sriracha Aioli

## Entrees

### **Roast Turkey Dinner 14**

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

### **Panko Crusted Chicken Parmesan 15**

Mozzarella Cheese, Marinara & Linguine

### **Lemon Herb Chicken 14**

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

### **Grilled Black Angus Meatloaf 13**

Seasoned Black Angus Chuck, char-broiled and topped with Mushroom Sauce, served with Mashed Potato and Vegetable

### **Shepherds Pie 15**

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

### **Mussels Bianca 16**

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

### **Baked Filet of Haddock 16**

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

## Fried Seafood

Served with French Fries, Onion Rings and Slaw

### **Haddock 16 – Scallops Market- Shrimp 18**

**Calamari 15 – Sole 16 – Clams 16**

### **Baked Stuffed Seafood Quartet 23**

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 12*

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

*\* Can be prepared gluten-free*

**Small Plates, Soups and All Salads, including A La Carte Items, from Dinner Menu Also Available on Luncheon Menu**



Yarmouth  
house

## 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

For Reservations

508-771-5154

351 Main Street

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 10**  
Mushroom Caps with Seafood Stuffing and Citrus Drizzle.

**Sriracha Bleu Chicken 10**  
Sriracha Buffalo Sauce, Carrot & Celery Bleu Slaw.

**Thai Chicken 12**  
Chicken with Lo Mein Noodles in a **Spicy** Peanut Sauce.

**Mussels Isabella\* 13**  
Sweet Blue Mussels, sautéed with Garlic, Wine, Herbs and Finished with a Citrus Butter.

**Lemon Garlic Shrimp\* 14**  
Shrimp lightly seasoned sautéed with Garlic and Tomato. Finished with a light Lemon Sauce. Served with Crostini.

**Grilled Boneless Duck Breast\* 14**  
Sliced and served with Baby Arugula, Blueberries and Strawberries. With a Pomegranate-Maple Drizzle.

**Fried Whole Belly Clams Market**  
Served with Lemon and Our House Made Tartar Sauce.

**Grilled Prosciutto Wrapped Asparagus\* 10**  
Jumbo Asparagus Spears wrapped with Parma Ham, Drizzled with White Truffle Oil and Shredded Parmesan.

**Greek Meze Plate 10**  
Grilled Locanico Sausage, Tzatziki, Tomatoes, Sliced Feta Cheese and Toasted Pita Bread.

**Crispy Calamari 13**  
Fresh Calamari, Onion Petals and sliced Cherry Peppers, Lightly Battered and Fried. Served with Marinara.

**Fried Cauliflower 9**  
Light Tempura Batter. Tossed with Sweet Chili Buffalo Sauce with Bleu Cheese for Dipping.

**Pan Seared Scallops\* 14**  
Local Sea Scallops, Seared, placed on Cucumber - Avocado-Sriracha Cream Tower. Citrus Crème Fraiche.

## 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.

## Raw Bar

**Little Neck Clams\* 10**  
(6) Cocktail Sauce, Lemon—Additional Clams 1.75

**Jumbo Shrimp Martini\* 13**  
3 Jumbo Shrimp, Cocktail Sauce, Lemon  
Additional Shrimp 4.00 each

**Chilled Ahi Tuna\* 13**  
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\* 14**  
Sriracha Horseradish. Additional Oysters 3.50 each

**Raw Bar Sampler\* 16**  
2 Oysters, 2 Littlenecks, 2 Shrimp

## Soups

**New England Clam Chowder 7**

**French Onion 7**

**Seafood Bisque 11**

Shrimp, Scallops, Lobster, Clams and Cod.

**Soup du Jour 4**

## Salads

**Caesar Salad\* 10**  
Crisp Romaine, Seasoned Croutons, Shredded Parm and Classic Dressing. Anchovy Filets Optional.

**Horiatiki Tomato Salad\* 10**  
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 Maple-Pomegranate 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, Grilled Duck Breast 10, Fresh Lobster Meat or Lobster Salad 15, Grilled or Cajun Grilled Salmon\* 12, Fried Clams 15, Grilled Jumbo Shrimp\* 12, Pan Seared Scallops\* 15, Chilled Ahi Tuna 13

\* Can be prepared gluten free

## Chicken/Pasta/Risotto

**Roasted Vegetable Risotto 18**  
Creamy Parmesan Risotto Tossed with Sweet Peas and Roasted Vegetables. *Add Chicken 6*

**Chicken Parmesan 19**  
Tender Chicken Breast Crusted with Crisp Seasoned Panko Crumbs. Pan Fried and finished with Marinara, Mozzarella & Parmesan Cheeses. Served with Linguini.

**Chicken & Broccoli Fettuccini 21**  
Sautéed Chicken Tenderloins in a Parmesan Cream Sauce with Broccoli and Fettuccini.

**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.

**Paella 30**  
Chicken, Shrimp, Mussels, Portuguese Sausage and Clams over Rice in a Saffron Laced Tomato Lobster Broth. *Add 1/2 Lobster Additional 12*

**Lemon Herb Chicken\* 17**  
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.

**Seafood Jambalaya 30**  
Shrimp, Scallops, and Mussels with Creole Spices, Garlic, Spicy Andouille Sausage, Peppers, Green Onion and Red Sauce Tossed with Rice.

**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 Risotto 33**  
Sautéed Shrimp, Scallops, and Mussels tossed with Sweet Peas and Creamy Parmesan Risotto.  
*Add 1/2 Lobster Additional 12*

## 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

## Seafood

**Blue Shell Mussels\* 19**  
PEI Mussels Simmered with Garlic, White Wine, Fresh Herbs and Lemon Butter. Served over Linguini.

**Oven Roasted Native Haddock\* 23**  
Boneless, Skinless Filet of Haddock with Ritz Cracker Topping. Served with Vegetable and Rice.

**Jumbo Shrimp Scampi 25**  
Plump, Sweet, Jumbo Shrimp sautéed with Garlic, Scallion, Diced 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*

**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 Tuscany\* 28**  
Fresh Salmon Filet, Char-broiled and Topped with a salad of Fennel, Orange Segments, Dill, Fire Roasted Peppers and Micro Greens. Served with Rice.

**Sam's Super Fish & Chips 19**  
Sam Adams Beer Batter topped with Onion Rings, served with French Fries, Slaw and Chive Tartar Sauce.

**Fried Clam Plate Market**  
Native Whole Belly Clams Served with Fries and Slaw.

**Fried Captain's Seafood Platter 30**  
Clams, Fresh Native Cod, Scallops and Shrimp served with Fries, Onion Rings and Cole Slaw.

**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.

**Steak Frites and Shrimp 37**  
12oz New York Strip Steak & Two Beer Battered Jumbo Shrimp. Served with French Fries and 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*

**Land-Air & Sea Trio 43**  
10oz Choice Prime Rib, 1/2 Lobster and Grilled Duck Breast. Served with Sea Salted Baked Potato and Broccoli. *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*