

# Handcrafted Cocktails

Our Mixologists Approach Each Cocktail as Much More than a Shake or a Stir, But as a Work of Art, Fine Tuning the Perfect Flavors to Make Each Drink Unique

## Martinis

### **Espresso**

Kahlua, Bailey's, 3 Olives Vanilla Vodka and Fresh Brewed Espresso

### **Ultimate Berry**

*World's Healthiest Cocktail!*

Blueberry Acai Vodka, Blueberry Schnapps and White Cranberry Juice

### **Purple Empress**

Empress 1908 Gin, Cointreau and Sugar

### **Fresh Watermelon**

3 Olives Watermelon Vodka, Fresh Watermelon, Sugar and Our Sour Mix

### **The Y House Cosmo**

Deep Eddy Orange, Cointreau, Cranberry Juice and Our Sour Mix

### **Strawberry Cucumber**

3 Olives Cucumber Vodka, Fresh Strawberries and Cucumber, Sugar and Strawberry Puree

## Martini Sampler

2 oz. each of:

### **Smugglers**

Vodka, Amaretto, OJ and Pineapple

### **Sea Gull**

Vodka, Midori and OJ and Pineapple

### **Bay View**

Vodka, Chambord, OJ and Pineapple

### **Windmill**

Vodka, Blue Curacao, OJ and Pineapple

## Classics *(with a twist)*

### **Prohibition Manhattan**

Ask your Server for This Week's Bourbon or Rye Whiskey Selection, with Sweet Vermouth and a dash of Angostura Bitters

### **Mountain Old Fashioned**

Tin Cup American Whiskey with Muddled Sugar, Angostura Bitters, Orange, Cherry & Splash of Soda

### **Cape Cod Mule**

Oysterville Vodka, Ginger Beer with a Splash of Cranberry Juice

### **YH Side Car**

Remy Martin, Cointreau and Our Sour Mix

### **Strawberry Collins**

Absolut Lime, Our Sour Mix and Fresh Strawberries

## Our Favorites

### **Vineyard Rum Punch**

Mt. Gay Rum, Cointreau, Pineapple, Cranberry, Orange Juice with a Splash of Grenadine

### **Nauset Light Hurricane**

Doc Browns Really Bad Rum, Captain Morgan Spiced Rum, Pineapple, OJ and Lime Juice

### **Jack and Arnie**

Jack Daniels Honey, Lemonade and Iced Tea

### **Russian Bom Bom**

Bom Bom Coco Mochanut, Vodka and Cream

### **Watermelon Fresca**

3 Olives Watermelon Vodka, Fresh Watermelon, Cucumber and Mint with Soda and a Splash of Sprite

## **Frozen Daiquiris, Coladas, Margaritas & Mudslides**

Original, Strawberry, Raspberry, Banana or Mango

## Wicked Good Margaritas

Made with our Homemade Award Winning Organic Sour Mix

### **Numero Uno**

Cuervo Traditional Tequila, Cointreau & Sour Mix

### **Put the Key Lime in the Coconut**

1800 Coconut Tequila, Blue Chair Bay Key Lime Cream, Sour Mix and Lime

### **Do U Like Pina Colada**

1800 Coconut Tequila, Blue Chair Bay Pineapple Rum Cream, Pineapple Juice and Lime

### **Mango**

Cuervo Traditional Tequila, Triple Sec & Mango Puree

### **Strawberry Sriracha**

Cuervo Traditional Tequila, Fresh Strawberries, Agave Nectar and Sriracha Sauce

## Ice Cold Beer

### **Draft**

Cape Cod Red  
Hyannis, MA

Mayflower, IPA  
Plymouth MA

Devils Purse, ESB  
Dennis, MA

Sam Adams Seasonal  
Boston, MA

Hog Island  
White Shark Wheat  
Orleans, MA

Bud Light  
St. Louis, MO

### **Bottle**

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Yuengling

Sam Adams Lager

Corona

Heineken

Amstel Light

Stella Artois

Harpoon IPA

Pilsner Urquell

Red Bridge

Bass Ale

O'Douls

# Small Plates

## **Seafood Stuffed Mushrooms 11**

Select Mushroom Caps with Seafood Stuffing and a Citrus Drizzle.

## **Sriracha Bleu Chicken 11**

Sriracha Buffalo Sauce, Carrot & Celery Bleu Slaw.

## **Thai Chicken 12**

Tender Chicken with Lo Mein Noodles. Tossed in a Spicy Peanut Sauce. Topped with Scallions

## **Lemon Garlic Shrimp\* 14**

Plump, Sweet Shrimp lightly seasoned and sautéed with Garlic and Tomato. Finished with a light Lemon Sauce and Served over Crostini.

## **Grilled Prosciutto Wrapped Asparagus\* 10**

Jumbo Asparagus Spears wrapped with Parma Ham, Drizzled with White Truffle Oil and Shredded Parmesan Reggiano.

## **Crispy Calamari 13**

Fresh Calamari, Onion Petals and sliced Cherry Peppers, Lightly Battered and Fried. Served with a side of Marinara.

## **Steak and Cheese Egg Rolls 11**

Choice Strip Sirloin and Tenderloin with a Five Cheese Blend in a Crispy Egg Roll Wrapper served with Sriracha-Cheddar Sauce for Dipping.

## **Mussels Isabella\* 14**

Sweet Blue Mussels sautéed with Garlic, Wine, Herbs and finished with a Citrus Butter.

## **Pan Seared Scallops\* 14**

Local Sea Scallops, Golden Seared then placed on Cucumber and Avocado-Sriracha Cream Tower and Drizzled with Citrus Crème Fraiche.

## **Greek Mezze Plate 12**

Grilled Locanico Sausage, Tzatziki, Tomatoes, Sliced Feta Cheese and Toasted Bread.

## **Jumbo Shrimp Martini\* 13**

3 Jumbo Shrimp, Cocktail Sauce, Lemon  
Add 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\* 14**

(6) Sriracha Horseradish. Add Oysters 3.50 each

## **Oysters Rockefeller 14**

Fresh Oysters Topped with Spinach and Cheese with just a hint of Anise. Baked to Golden.

*\*Can Be Prepared Gluten Free*

## Soups

### **New England Clam Chowder 8**

**French Onion 8**

**Seafood Bisque 12**

**Soup du Jour 4**

## Sandwiches

### **Bistro Burger 14**

Grilled 10 oz. Choice Black Angus, Toasted Brioche Bun, Swiss Cheese topped with Iceberg Lettuce, Tomato and Red Onion. Served with French Fries.

### **Lobster Salad Sandwich 25**

Lobster Meat mixed with Celery and Mayonnaise on a Toasted Brioche Bun. Served with French Fries and Slaw.

## Salads

### **Caesar Salad\* 10**

Crisp Romaine, Seasoned Croutons, Shredded Parmesan and Classic Dressing. Anchovy Filets Optional.

### **Caprese\* 10**

Sliced Ripe Tomato, Basil Pesto, Fresh Mozzarella and a Balsamic Drizzle

### **Horiatiki Tomato Salad\* 11**

Traditional Greek Salad with Tomato, Cucumber, Greek Olives, Peppers and Feta Cheese tossed in 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

Fresh Lobster Meat or Lobster Salad 15

Grilled or Cajun Grilled Salmon\* 12

*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.*

# 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 Crumbs. Pan Fried and finished with Marinara, Mozzarella and 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, Toasted Almonds.

## **Paella 31**

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\* 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.

## **Yarmouth House Bouillabaisse 30**

Shrimp, Scallops, Salmon, Mussels and Vegetables simmered in our Saffron laced Tomato and Lobster Broth. Served with Citrus Aioli drizzled Crostini.

*Add 1/2 Lobster Additional 12*

## **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 34**

Sautéed Shrimp, Scallops, and Mussels tossed with Sweet Peas and Creamy Parmesan Risotto.

*Add 1/2 Lobster Additional 12*

# Seafood

## Specialties

### **Blue Shell Mussels\* 19**

PEI Mussels Simmered with Garlic, White Wine, Fresh Herbs and Lemon Butter. Served over Linguini.

### **Oven Roasted Native Haddock\* 24**

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, 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*

### **Pan Seared Scallops Casino\* 28**

Local Sea Scallops Seared to a Golden Brown. 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.

## Fried Seafood

### **Sam's Super Fish & Chips 19**

Sam Adams Beer Batter topped with Onion Rings, served with French Fries, Slaw and Chive Tartar Sauce.

### **Fried Captain's Seafood Platter 26**

Fresh Native Cod, Scallops and Shrimp served with Fries, Onion Rings and Cole Slaw.



**Choice of Fried Shrimp, Scallops, Haddock or Calamari Available**

# Steak House Offerings

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

Slow Roasted, Herb Crusted, Boneless Rib Eye, 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.

### **Cabernet Braised Black Angus Short Ribs of Beef 26**

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.

## Lobsters - Surf & Turf

### **1 1/4 Pound Lobsters\* Market**

#### **Available Single or Twin**

Boiled, Baked Stuffed with Seasoned  
Crumbs or Seafood Stuffed with Scallops,  
Shrimp & Seasoned Crumbs.

### **Lazy Lobster\* Market**

Fresh Lobster Meat Sautéed in Butter,  
Sherry, Brandy and Lemon. Served with  
Rice and Broccoli.

### **Prime Rib and 1/2 Lobster 37**

10oz. Choice Prime Rib. Served with Broccoli,  
Sea Salted Baked Potato and Au Jus.  
*Additional 1/2 Lobster 12*

### **Thai Lobster Market**

Fresh Lobster Meat with Scallions, Lo Mein  
Noodles and our Spicy Peanut Sauce.

### **2 1/2 Pound Lobsters Market**

Choice of Preparations

### **Lobster Stack 48**

Filet Mignon Placed on Lobster Risotto  
and Topped with Butter Poached Lobster  
Meat. Served 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*

### **Lobster Fettuccini^ Market**

Fresh Lobster Meat tossed with Broccoli,  
Fettuccini Noodles and our Parmesan  
Cream Sauce.

*^ Subject to availability of Fresh Lobster Meat*

*All Dinners are Served with Fresh Toasted Bread and House Made Dipping Oil.*

*Add to any Entrée:*

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

# Wines

## By the Glass or Bottle

### Champagne / Sparkling

1) Cava, Jaume Serra Cristalino, Spain	9	
2) Prosecco, Mashio, Veneto, Italy	9	
3) Rose, Veuve de Vernay, France	9	
4) Avissi Prosecco, Italy		36
5) Moet Et Chandon, France		90
6) Veuve Cliquot, France		250
7) Dom Perignon, France		240

### Rose

8) Acrobat, California	10	36
9) Saint Sidoine, France	11	44
10) Beringer White Zinfandel, California	10	

### Reisling

11) Washington Hills Late Harvest, Wash.	8	
12) Chateau St. Michelle, Washington	9	32
13) Dr. Loosen, Germany	9	32

### Pinot Grigio

14) Salvalai, Italy		8
15) Dazante, Italy	9.5	34
16) Zacharini, Italy	10	36
17) Marco Felluga, Italy	12	44
18) Santa Margarita, Italy		36

### Sauvignon Blanc

19) Cottage, New Zealand		8
20) Dry Creek Fume Blanc, California	9	32
21) Oyster Bay, New Zealand	9	32
22) Pascual Jolivet, France	12	44

### Chardonnay

23) Forestville, California		8
24) Kendall Jackson, California	8	32
25) Shannon Ridge, California	9	32
26) Meomi, Santa Barbara	10	36
27) La Crema, Sonoma	12	44
28) Rodney Strong, Sonoma		30

### France

29) Muscadet, Delhommeau "Clos Armand"	40	
30) Vouvray, La Craie, Loire Valley	44	
31) Chablis, Domaine William Fevre	56	
32) Chateau Pey La Tour, Bordeaux	48	
33) Chateau Lyonnat, Saint Emillion	64	

### Pinot Noir

34) Five Rivers, Santa Barbara	8.5	30
35) Steelhead, Sonoma	9	32
36) J Lohr Falcons Perch, California	9	32
37) Meiom, Santa Barbara	12	44
38) La Crema, Sonoma	14	52

### Merlot

39) Forestville, California	8	
40) Robert Mondavi, California	8.5	30
41) Bliss Family Vineyards Mendocino, CA	9	32
42) Wente Sandstone, California	10	36
43) Stags Leap, Napa Valley		80

### Malbec

44) Gaucho, Argentina	8.5	30
45) Bodega Norton, Argentina	9	32
46) Argento, Mendoza, Argentina	9	32

### Zinfandel, Red Blends and Shiraz

47) Dreaming Tree Red Blend, California	8.5	30
48) Artein, Hess 'Old Vine' Zinfandel, CA	9	32
49) Caymus, Conundrum Red Blend, CA	9	32
50) 19 Crimes, Shiraz, Australia	9	32
51) Wolf Blass, Shiraz, Australia	9.5	34

### Italy

52) Masciarelli Montepulciano, Italy	8.5	28
53) Frescobaldi Castiglione, Tuscany	9.5	34
54) Ruffino, Ducale DOCG Chianti, Tuscany	9.5	34
55) Gabbiano Reserve, Italy	12	44
56) Ruffino, Ducale Gold Reserve, Tuscany		80

### Greece

57) Nasiakos, Nemea Agiorgitiko, Peiopannse		44
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### Cabernet Sauvignon

58) Forestville, California	8	
59) Josh Cellars, California	9	32
60) J Lohr Seven Oaks, California	9	34
61) Hess Select, Napa Valley	10	36
62) Silver Palm, California	11	40
63) Joseph Carr, Napa Valley		55
64) Stags Leap, Napa Valley		80