

3 Course Sunset Dinners

Starting at 3pm Monday-Saturday
Sunday Starting at 11:30
must be seated by 5:45pm

No other Promotions or Coupons Please.
Subject to Change without Notice.

1st Course—Choose One

Sriracha Bleu Chicken

Tenderloins Tossed in our Spicy Sauce.
Served with Celery & Carrot Slaw

Fried Cauliflower

Lightly Battered and Tossed with
Sweet Chili Sauce

Soup of the Day—or—Clam Chowder

House Salad*

Fresh Greens, Diced Red Onion &
Peppers, Tomatoes, Choice of Dressing

Classic Caesar*

Chopped Romaine, Croutons,
Parmesan & Dressing

Fettuccini Alfredo

Fettuccini Tossed in a
Creamy Alfredo Sauce

Caprese*

Vine Ripe Tomato, Fresh Mozzarella,
Basil, and Balsamic Drizzle

Shrimp Cocktail (3)*

Cocktail Sauce & Lemon

Iceberg Wedge

Choice of Dressing

Dressings:

Chianti Italian, Ranch,
Bleu Cheese or Honey Mustard

*Can Be Prepared Gluten Free

Please let your server know of any allergies in your
party before ordering. Consuming Raw or
Undercooked foods can be hazardous
to the elderly and the young.

Sunset Entrees

Fish & Chips 16

Crispy French Fries, Cole Slaw & Lemon

Black Angus Meatloaf 16

Red Bliss Mashed, Vegetable &
Mushroom Gravy

Seafood Stuffed Salmon Casserole 20

Topped with Lobster Sauce.
Served with Rice and Vegetable

10oz Black Angus Boneless

Prime Rib of Beef* 28

Sea Salted Baked Potato & Au Jus

Gilled Lemon Herb Chicken* 16

With Onions & Peppers, Tzatziki & Rice

Black Angus Braised

Shepherd's Pie 18

Carrots, Sweet Peas, Gravy and
Cheddar Mashed

Tenderloin of Pork Medeira 18

Mushrooms, Fire Roasted Peppers,
Madeira Demi on Rice

Ted's Turkey Dinner 18

Red Bliss Mashed, Vegetable
Pan Gravy & Cranberry Sauce

Mussels Marinara* 17

A Full Pound of PEI Mussels over Linguini

Panko Crusted Chicken Parmesan 18

Served on Linguini

Baked Haddock* 18

Seasoned Crumbs, Rice & Vegetable

Chicken Scampi Style 18

Roasted Tomatoes, Garlic Sauce
on Linguini

1 1/4 Pound Boiled Lobster* (Market)

Sea Salted Baked Potato,
Drawn Butter & Lemon

Ask Server About any Additional Daily Specials

Dessert—Choose One

Mud Pie,

Homemade Apple Crisp or
Crème de Menthe Chocolate Chip Parfait

Martinis

Taiwan On

East meets West in an explosion of Sour Apple Pucker, Smirnoff Apple Vodka and a Splash of Ginger

Espresso Martini

Kahlua, Irish Cream, Smirnoff Vanilla Vodka and Fresh Brewed Espresso

Lemontini

Smirnoff Citrus Vodka with fresh lemon, Lemoncello, splash of sour mix with a sugar rim

Ultimate Berry Martini

World's healthiest cocktail! Blueberry Acai Vodka, Blueberry Schnapps, with White Cranberry Juice

The Thrilla from Manilla

Coconut Rum, Banana Liquor and Tropical Juices

YH Cosmo

Absolute Mandarin, Cointreau, Cranberry Juice and Lemon/Lime

Raspberry Crush

Raspberry Vodka, Pineapple Juice with a splash of Grenadine

Martini Sampler

2 oz. each of Pineapple, Orange, Melon and Grape flavored Martini's

Frozen Drinks

Cayman Islands Colada

White Rum, Chambord, Pineapple Juice and Cream of Coconut

Caribbean Cocktail

Captain Morgan Spiced Rum with Orange Juice and Mango Puree

Maui Tropical Punch

Midori, Peach Schnapps, blended with Mango Puree

Blue Hawaiian

White Rum, Blue Curacao, pineapple and lemon juices

California Mudslide

Kahlua, Irish Cream and Vodka blended with Ice Cream

Frozen Daiquiris, Coladas and Margaritas

Original, Strawberry, Raspberry, Banana or Mango

Yarmouth House Favorites

Barbados Rum Punch

Mt. Gay Rum, Cointreau, Pineapple, Cranberry, Lime Juice with a splash of Ginger Ale

Cape Cod Margarita

Don Julio Tequila, Cointreau, Lime Juice, Sour Mix, Splash of Cran

Blueberry Lemonade

Van Gogh Acai Blueberry Vodka, Lemonade, Pineapple Juice topped with Grand Marnier

The Daley Paper

Absolut Mango, Mango Puree, Iced Tea and Lemonade

Yarmouth Mai Tai

Mt. Gay Rum, Cointreau, Crème de Noyaux, Orange, Pineapple Juices, splash of grenadine

Raspberry Rickey

Botanist Gin, Cointreau, Chambord, Soda Water, Lime Garnish

Cucumber Lime Cooler

Svedka Cucumber Lime, 7-Up and Soda Water

Beers on Tap

Mayflower IPA

Cape Cod Red

Sam Adams Seasonal

Allagash White

Sierra Nevada

Bud Light

Wines by the Glass

Whites

Chardonnay

Stone Cellars, Kendall Jackson, St. Francis, La Crema, Meomi

Pinot Grigio

Stone Cellars, Dazante

Sauvignon Blanc

Harbor Town, The Cottage, Oyster Bay

Reds

Cabernet

Stone Cellars, Robert Mondavi, Hess Select, Estancia

Merlot

Stone Cellars, Robert Mondavi, Blackstone

Pinot Noir

Five Rivers, Meomi, Castle Rock, Estancia

Chianti

Ruffino, Frescobaldi

Melbac

Goucho, Norton Bodega

Shiraz

Ravenswood, Wolf Blass

Red Zinfandel

Ravenswood Lodi, Clos du Bois

Also Serving

Dreaming Tree Red Blend

Beringer White Zinfandel

Simi Rose

Blufeld Reisling

Moscato and Prosecco

Wines also available by the Bottle

Ask Server for Wine List

Beers in the Bottle

Stella Artois

Guinness Black Lager

Becks

Beck's Non-Alcoholic

Pilsner Urquell

Bass Ale

Harpoon IPA

Heineken

Corona

Amstel Light

Yuengling

Sam Adams Lager

Whales Tail Pale Ale

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

Red Bridge-
(Gluten Free)