

## APPETIZERS

Original Blackened Tuna Sashimi	14
Asian Ginger Calamari <i>Asian fried, fresh ginger, cilantro and pineapple</i>	14
Rhode Island Calamari <i>Zesty fried calamari tossed in the robust flavors of garlic butter and sliced cherry peppers</i>	14
Steamed Black Mussels <i>Simmered in white wine, pesto and tomatoes</i>	13
Chef's Flatbread of the Day <i>house made flatbread</i>	12
Thai or Buffalo Chicken Wings	12
Skipjack's Classic Crab Cake	16
Fish Lettuce Wraps <i>fried cod, bibb lettuce and spicy mayo sauce</i>	11
Dan Dan Shrimp Dumplings <i>In Szechuan roasted peanut and chili sauce</i>	10
Boston Clam Chowder	6.5/9
Seafood Minestrone <i>Hearty Tuscan-style vegetable soup brimming with shrimp and crab, simmered in a savory homemade lobster broth</i>	11.5
Skipjack's Lobster Bisque <i>Rich and velvety homemade bisque</i>	13

## SALADS

Greek Salad	12
Chop Chop Salad	11
Caesar Salad	9
Skipjack's Salad <i>mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette</i>	12
Seafood Cobb Salad <i>Maine lobster, shrimp and smoked salmon arranged on a bed of gourmet greens, hard-boiled egg, avocado and crumbled blue cheese</i>	25
Lobster Salad Platter <i>Half-pound of lobster salad, garden greens and lemon thyme vinaigrette</i>	28

Add on to any Salad: (\$7.00 each)

• Chicken • Steak Tips • Salmon • Shrimp

## RAW BAR

Oysters On the Half Shell*	
Freeland Creek: PEI, Canada	3.00ea
Blue Yonders: Duxbury, MA	3.00ea
Gooseberry's: PEI, Canada	3.00ea
Shucker's Choice: changes daily	market

Cherrystone Clams MA*	2.50ea
Colossal Shrimp Cocktail	18
Jumbo Lump Crab Cocktail	20

Grand Seafood Platter <i>Chilled Maine lobster, colossal shrimp and crab cocktail</i>	52/78
Shellfish Extravaganza <i>Chilled Maine lobster, colossal shrimp and crab cocktail paired with fresh oysters and clams on the half shell</i>	59/86

## NEW ENGLAND CLASSICS

New England Seafood Platter <i>A hearty portion of scallops, shrimp, clams, haddock and calamari served lightly fried and golden brown</i>	31
Native Scrod Fish & Chips	21
Fried Clams	31
Skipjack's Jumbo Lump Crab Cakes	30

Fresh Maine Lobster	
1½ lbs	42
2 lbs	59
3 lbs	78
Baked Stuffed <i>Baked with a buttery crabmeat and scallop stuffing Add \$7 per lobster</i>	

Skipjack's Lobster Roll <i>A generous half-pound of our classic lobster salad served on a freshly baked homemade roll with sea salt French fries and cole slaw</i>	28
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## SKIPIACK'S SIGNATURES

Wasabi Crusted Salmon* <i>Spicy wasabi compliments this bold salmon dish, drizzled with miso vinaigrette and served with stir-fried vegetables</i>	30
Harvest Grilled Swordfish <i>Swordfish steak served over fall vegetables</i>	31
Gingered Sea Bass <i>Flavorful &amp; well-seasoned sea bass, with Asian vegetables and steamed white rice</i>	35
Barbecued Scallops <i>Garlic mashed potatoes and crispy onion strings</i>	market
Pecan Crusted Trout <i>Served with brown confetti rice and finished with a bourbon honey mustard glaze</i>	24
Skipjack's Combination <i>Our classic crab cake, Skipjack's style swordfish and grilled jumbo shrimp</i>	29
Tuscan Shrimp Rotini <i>Fresh pomodoro, artichokes, tomatoes, olives and roasted red peppers sauteed with shrimp</i>	23
Baked Scrod Imperial <i>Native scrod topped with creamy lump crabmeat stuffing and sautéed spinach</i>	25
Broiled Seafood Combination <i>Haddock, scallops and shrimp topped with Monterey Jack cheese and lemon crumbs</i>	28
Sushi Bento* <i>Salmon, tuna and shrimp sushi, California maki roll, Japanese seaweed salad and crispy shrimp dumplings</i>	24
Baja Fish Tacos <i>Grilled pepper-spiced Mahi Mahi, lettuce, fresh salsa fresca, red chili aioli and Jack cheese on fresh tortillas. Served with spicy seasoned chips</i>	23
Lobster Ravioli <i>lobster packed ravioli in a mushroom and sherry blush</i>	25

\*Served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

## TODAY'S CATCH

Available broiled, grilled, blackened, baked, or Skipjack's Style for an additional \$1.25

Atlantic Salmon*	29
Chilean Sea Bass	34
Cod	23
Rainbow Trout	19
Arctic Char	25
Swordfish Steak	30
Sea Scallops	market
Chef's Choice	market

Served with fresh vegetables & your choice of one of the following:

- New Crop Potatoes
- Brown Confetti Rice
- Mashed
- Sweet Potato Fries
- Sea Salt French Fries
- Sushi Rice

## STEAK AND CHICKEN

Surf & Turf* <i>8oz. of teriyaki steak tips and grilled jumbo shrimp with sea salt French fries &amp; sautéed spinach</i>	30
New York Sirloin Steak* 12oz. <i>Center cut Black Angus with house made steak sauce</i>	42
Marinated Teriyaki Steak Tips* 14oz.	28
Chicken Parmigiana <i>Parmesan crusted chicken breasts with pomodoro sauce and mozzarella cheese served over fresh spaghetti</i>	22

Served all day/night

# DINNER