



## STARTERS

### Raw Bar

#### OYSTERS\*

<i>Freeland Creek: PEI, Canada</i>	3.50 each
<i>Beaver Tail: Narragansett, RI</i>	3.50 each
<i>Pipers Point: PEI, Canada</i>	3.50 each
<i>Duxbury: Duxbury, MA</i>	3.50 each

<b>CHERRYSTONE CLAMS MA*</b>	3.00 each
<b>COLOSSAL SHRIMP COCKTAIL</b>	19

<b>GRAND SEAFOOD PLATTER</b>	65
Chilled Maine lobster, 6 shrimp, 6 oysters, California Roll	
<b>THE BIG TUNA TOWER</b>	110
Chilled Maine lobster, 8 colossal shrimp, 8 oysters, 1/2 lb. Alaskan King Crab legs, spicy tuna roll	

### Some Like It Hot

<b>RHODE ISLAND CALAMARI</b>	15
Zesty fried calamari, garlic butter, sliced cherry peppers	
<b>ORIGINAL BLACKENED TUNA SASHIMI</b>	15
<b>STEAMED BLACK MUSSELS</b>	14
White wine, pesto, fresh tomatoes	
<b>THAI OR BUFFALO CHICKEN WINGS</b>	12
<b>SKIPJACK'S CLASSIC CRAB CAKE</b>	17
<b>FISH LETTUCE WRAPS</b>	10
Fried cod, bibb lettuce, pickled onion, spicy mayo sauce	
<b>DAN DAN SHRIMP DUMPLINGS</b>	12
Szechuan roasted peanut, chili sauce	
<b>CHEF'S FLATBREAD OF THE DAY</b>	12

## SOUPS & GREENS

<b>BOSTON CLAM CHOWDER</b>	Cup 7   Bowl 10
<b>SEAFOOD MINESTRONE</b>	12.5
Tuscan-style vegetable soup, shrimp, crab, savory homemade lobster broth	
<b>SKIPJACK'S LOBSTER BISQUE</b>	14
Rich, velvety homemade bisque	
<b>CHOP CHOP SALAD</b>	11
<b>CAESAR SALAD</b>	9
<b>SKIPJACK'S SALAD</b>	12
Mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives, balsamic vinaigrette	

<b>HEIRLOOM TOMATO SALAD</b>	12
Burrata cheese, basil, extra virgin olive oil, balsamic vinegar	
<b>SEAFOOD COBB SALAD</b>	22
Maine lobster, shrimp, smoked salmon, gourmet greens, hard-boiled egg, avocado, crumbled blue cheese	
<b>LOBSTER SALAD PLATTER</b>	28
Half-pound of lobster salad, garden greens, lemon, thyme vinaigrette	
<b>LITTLE GEM</b>	10
Great Hill blue cheese, carrot, bacon, pickled onion	
<b>BLACKENED SALMON CHOP CHOP*</b>	18
Chopped vegetable salad, chipotle ranch dressing	

**Add To Any Salad: Chicken, Salmon, Steak Tips or Shrimp 7 | Scallops 10**

## CHEF'S SIGNATURES

<b>WASABI CRUSTED SALMON*</b>	31
Spicy wasabi, salmon, miso vinaigrette, stir-fried vegetables	
<b>ATLANTIC SALMON*</b>	28
Soy ginger glaze, broccoli rabe, pickled red onion	
<b>GINGERED SEA BASS</b>	36
Sea bass, Asian vegetables, steamed white rice	
<b>SKIPJACK'S COMBINATION</b>	29
Crab cake, Skipjack's style swordfish, grilled jumbo shrimp	
<b>TUSCAN SHRIMP ROTINI</b>	24
Fresh pomodoro sauce, artichokes, tomatoes, olives, shrimp, roasted red peppers	
<b>BAKED SCROD IMPERIAL</b>	26
Native scrod, lump crab meat stuffing, sautéed spinach	

<b>BROILED SEAFOOD COMBINATION</b>	29
Haddock, scallops, shrimp, Jack cheese, lemon crumbs	
<b>SUSHI BENTO*</b>	25
Salmon, tuna, shrimp sushi, California maki roll, Japanese seaweed salad, crispy shrimp dumplings	
<b>LOBSTER RAVIOLI</b>	26
Lobster packed ravioli, mushrooms, sherry blush sauce	
<b>SWORDFISH STEAK</b>	26
Skipjack's swordfish, lobster, avocado, sweet red chili sauce	
<b>CRISPY BAJA FISH TACOS</b>	24
Fresh cabbage slaw, salsa fresca, Jack cheese	
<b>CHICKEN PARMIGIANA</b>	23
Parmesan crusted chicken breasts, pomodoro sauce, mozzarella, fresh linguine	

## TODAY'S CATCH

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

<b>ATLANTIC SALMON*</b>	28	<b>ARCTIC CHAR</b>	25
<b>CHILEAN SEA BASS</b>	35	<b>SWORDFISH STEAK</b>	28
<b>COD</b>	24	<b>SEA SCALLOPS</b>	[Market Price]
<b>RAINBOW TROUT</b>	20	<b>CHEF'S CHOICE</b>	[Market Price]

**Served with fresh vegetables**

## PREMIUM STEAKS

<b>MARINATED TERIYAKI STEAK TIPS* 14 OZ.</b>	27	<b>NEW YORK SIRLOIN STEAK* 12 OZ.</b>	39	<b>PETITE CHATEAU FILETS* 10 OZ.</b>	23
		Center cut Black Angus with house-made steak sauce			

**SAUCES: Bernaise, Hollandaise or House Steak Sauce 4**

## INDULGENCES

<b>1/2 LB. ALASKAN KING CRAB LEGS</b>	27	<b>6 OZ. LOBSTER TAIL</b>	20
Steamed		Broiled, drawn butter	
<b>GRILLED SHRIMP &amp; SCALLOP SKEWER</b>	12	<b>OYSTERS DEVINE</b>	14
		Bacon, leeks, Hollandaise sauce	

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

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

## NEW ENGLAND CLASSICS

<b>NEW ENGLAND FRIED SEAFOOD PLATTER</b> Scallops, shrimp, clams, haddock, calamari	31
<b>FRIED LOCAL SCROD FISH &amp; CHIPS</b>	22
<b>FRIED LOCAL IPSWICH CLAMS</b>	31
<b>SKIPJACK'S JUMBO LUMP CRAB CAKES</b> Whole grain mustard sauce	30

<b>FRESH MAINE LOBSTER</b> 1 1/2 lb. 42   2 lb. 59   3 lb. 78
<b>BAKED STUFFED</b> \$7 per lobster Baked with a buttery crab meat scallop stuffing.

<b>SKIPJACK'S LOBSTER ROLL</b> Half-pound of lobster salad, homemade roll, sea salt fries	28
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## ACCOMPANIMENTS

<b>BROCCOLI RABE</b>	6	<b>SWEET POTATO FRIES</b>	4	<b>COLE SLAW</b>	4
<b>BROWN CONFETTI RICE</b>	4	<b>NEW CROP POTATOES</b>	5	<b>FRENCH FRIES</b>	4
		<b>GARDEN SALAD</b>	6		

## LUNCH

FROM 11:30 AM - 4PM MONDAY - SATURDAY

**SKIPJACK'S LOBSTER ROLL** 28  
Half-pound of lobster salad,  
homemade roll, sea salt fries

**TUNA BLT** 12  
Fresh yellow fin tuna salad, cheddar, bacon, arugula,  
tomato, pumpernickel

**FRIED NATIVE SCROD &  
CHEDDAR SANDWICH** 14  
Fresh scrod, Vermont aged cheddar cheese

**SKIPJACK'S STYLE SWORDFISH** 18  
Avocado, arugula & fennel salad

**FRIED CLAM ROLL** 17  
Local Ipswich clams

**FISH & CHIPS** 14  
Craft beer-battered scrod, sea salt fries

**MARYLAND CRABCAKE BURGER** 18  
Louis dressing, lettuce, tomato

**MARINATED TERIYAKI STEAK TIPS\*** 17  
8 oz. of tips, sea salt fries

**CHEESEBURGER\*** 11  
6 oz. custom blend burger, lettuce,  
tomato, Vermont aged cheddar

**BAKED SCROD MONTEREY** 15  
Fresh scrod baked, vine-ripe tomato,  
Jack cheese, lemon crumbs

**ASIAN NOODLE POT** 14  
Sautéed shrimp, shu mai dumplings,  
fresh vegetables, soba noodles,  
lemongrass broth

**CRISPY BAJA FISH TACOS** 13  
Fresh cabbage slaw, salsa fresca, jack cheese

**CHINATOWN SALMON\*** 18  
Glazed with Chinese mustard,  
Asian vegetables, white rice

**SUSHI BENTO\*** 16  
Salmon, tuna, shrimp sushi,  
California maki roll, Japanese seaweed salad, crispy  
shrimp dumplings

**BLACKENED SALMON** 16  
Soy ginger glaze, arugula & fennel salad

## Flatbread & Salad Combination

CHOOSE 1 OF EACH | \$14

### Flatbreads

Scampi - shrimp, parmesan, arugula

Three Cheese - parmesan, smoked mozzarella, cheddar,  
artichokes, sun dried tomato, caramelized red onion,

Pesto Chicken - grilled fresh chicken, pesto, goat cheese

### Salads

Garden Salad  
Caesar  
Chop Chop

## Soup & Salad Combination

CHOOSE 1 OF EACH | \$12

### Soups

Skipjack's Lobster Bisque  
Seafood Minestrone  
Boston Clam Chowder

### Salads

Garden Salad  
Caesar  
Chop Chop

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