

Oysters On the Half Shell*	
Served with cocktail and mignonette sauce	
Freeland Creek: PEI, Canada	3.50ea
Blue Yonders: Duxbury, MA	3.50ea
Gooseberry's: PEI, Canada	3.50ea
Shuckers Choice: Taunton: Arcadia, ME	3.50ea
Cherrystone Clams MA*	3.00ea
Colossal Shrimp Cocktail	19
Cocktail sauce & lemon	
Skipjack's Jumbo Lump Crab Cake	17
Grain mustard sauce	
Rhode Island Calamari	15
Zesty fried calamari tossed in the robust flavors of garlic butter & sliced cherry peppers	
Asian Ginger Calamari	14
Asian fried, fresh ginger, cilantro and pineapple	

New England Clam Chowder	7/10
Chopped Salad	12
Skipjack's Salad	12
Mixed greens, baby kale, sun-dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette	
Giant Seafood Cobb Salad	26
Lobster, smoked salmon and shrimp	
Grilled Chicken Cobb Salad	16
Crisp bacon, avocado, blue cheese and hard boiled egg	

Classic Seafood Platter	31
A hearty portion of scallops, shrimp, clams, haddock and calamari served lightly fried and golden brown	
Chinatown Salmon	18
Glazed with Chinese mustard and served over Asian vegetables	
Barbequed Scallops	market
Garlic mashed potatoes and crispy onion strings	
Baja Fish Tacos	14
Grilled pepper spiced Mahi Mahi, lettuce, fresh salsa fresca, red chile ailo and Jack cheese on house made masa harina tortillas. Served with spicy seasoned chips	
Native Scrod Fish & Chips	14
Sea salt French fries and creamy cole slaw	
Skipjack's Lobster Roll	28
Half pound lobster salad served with sea salt fries	
Grilled Steak Tips* 8oz.	17
Marinated grilled steak tips served with sea salt fries and sautéed spinach	
Atlantic Salmon*	17
Cod	14
Scrod Monterey	15
Sea Scallops	market

*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.

Three Egg Breakfast	13
Yukon Gold cottage fries and an English muffin	
Eggs Skipjack's	17
Two English muffin halves topped with two Maryland style crab cakes, two poached eggs and mustard Hollandaise sauce. Served with Yukon Gold cottage fries	
Eggs Benedict	
Poached eggs on English muffin halves with Hollandaise sauce. Served with Yukon Gold cottage fries	
Country ham steak	14
Sausage Patty	14
Smoked Salmon	15
Grilled Bacon & Eggs	14
Applewood smoked bacon and two eggs, Yukon Gold cottage fries and an English muffin	
Cinnamon French Toast	11
Our thick cinnamon swirled French toast topped with soft butter and Vermont maple syrup	
Breakfast Flatbread	12
Freshly baked flatbread special	
Biscuits and Gravy	13
Sausage, fresh baked biscuits and two sunnyside up eggs	
Skipjack's Steak & Egg*	20
Marinated steak tips and our country ham steak egg benedict. Served with sautéed spinach and Yukon Gold cottage fries	

There is a \$10.00 per person minimum in the dining room.

Enjoy a refreshing Mimosa or tangy Bloody Mary for \$1!	
Limit one per person per entrée purchase.	
Paloma	12
Lunazul tequila, grapefruit and lime juice, soda water and simple syrup. Enjoyed with a salted rim.	
Hangover Mule	12
Grey Goose Citron, orange and lime juice and ginger beer	
Mimosarita	12
Lunazul tequila, orange juice and triple sec topped with Prosecco and enhanced with a smoked salt rim	
Americano	11
Carpano Antica sweet vermouth, Campari and soda water	
Mint Cooler	11
Beefeater gin, lemon juice, muddled mint, simple syrup and soda water	
Hot Homemade Beignets	6
Honey glazed with powdered sugar	
Breakfast Sausage Patty	4
Applewood Smoked Bacon	4
Grilled Thick Country Ham Steak	4
Potato Latkes	4
Griddled English Muffin	2