

RAW BAR & APPETIZERS

Oysters On the Half Shell* <i>Served with cocktail and mignonette sauce</i>	
Freeland Creek: PEI, Canada	3.00ea
Blue Yonders: Duxbury, MA	3.00ea
Gooseberry's: PEI, Canada	3.00ea
Shuckers Choice: Taunton: Arcadia, ME	3.00ea
Cherrystone Clams MA*	2.50ea
Colossal Shrimp Cocktail <i>Cocktail sauce & lemon</i>	18
Skipjack's Jumbo Lump Crab Cake <i>Grain mustard sauce</i>	16
Rhode Island Calamari <i>Zesty fried calamari tossed in the robust flavors of garlic butter & sliced cherry peppers</i>	14
Asian Ginger Calamari <i>Asian fried, fresh ginger, cilantro and pineapple</i>	14

SOUPS & SALADS

New England Clam Chowder	6.5/9
Chopped Salad	11
Skipjack's Salad <i>Mixed greens, baby kale, sun-dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette</i>	12
Giant Seafood Cobb Salad <i>Lobster, smoked salmon and shrimp</i>	25
Grilled Chicken Cobb Salad <i>Crisp bacon, avocado, blue cheese and hard boiled egg</i>	16

Kids eat compliments of Skipjack's!

(under 10 years old)

One free children(s) brunch item per one adult entrée.

SKIPJACK'S SPECIALTIES

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

FRESH FISH & MORE

Atlantic Salmon*	16
Cod	13
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.

SKIPJACK'S BRUNCH

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

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

BRUNCH COCKTAILS

Enjoy a refreshing Mimosa or tangy Bloody Mary for \$1! <i>Limit one per person per entrée purchase.</i>	
Grand Mimosa <i>Grand Marnier, fresh orange and lemon juice, topped with Processo</i>	12
Lemon Delight <i>Svedka Citron, Limoncello, fresh lemon juice, and house-made lemonade</i>	11
Orange Crush <i>Grey Goose L'Orange, Stoli Vanilla, triple sec, fresh orange juice and a splash of soda water</i>	11
Pomegranate Sparkler <i>Grey Goose Cherry Noir, St. Elder's liquor, fresh lemon juice, POM juice and topped with Processo</i>	12

SKIPJACK'S FEATURES

Hot Homemade Beignets <i>Honey glazed with powdered sugar</i>	6
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BRUNCH SIDES

Breakfast Sausage Patty	4
Applewood Smoked Bacon	4
Grilled Thick Country Ham Steak	4
Potato Latkes	4
Griddled English Muffin	2

BRUNCH