

Served 11:30am – 4:00pm (Mon - Sat)

Served with sea salt fries and cole slaw

Skipjack's Lobster Roll 28
A generous half-pound of our classic lobster salad served on a freshly baked homemade roll

Triple Delight Seafood Sliders 15
Lobster salad, crab cake and tuna burger

Native Scrod and Cheddar 14
Fresh scrod fried crisp with melted Vermont aged cheddar cheese

Spicy Chicken Sandwich 11
Fried buttermilk brined chicken breast on a bed of red slaw and pickles and a buttered potato bun

Fried Clam Roll 17
With tartar sauce and shredded lettuce

Maryland Crabcake Burger 18
Louis dressing, lettuce and tomato

Grilled Yellowfin Tuna Burger* 15
Teriyaki glaze, pickled ginger and wasabi mayo

Cheeseburger* 11
6 oz. custom blend burger, Vermont aged cheddar, lettuce and tomato

Seafood Cobb Salad 22
Maine lobster, chilled shrimp and smoked salmon arranged on a bed of gourmet greens, vegetables, avocado, hardboiled egg and crumbled blue cheese

Skipjack's Salad 12
Mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette

Blackened Salmon Chop Chop* 18
On our chopped vegetable salad with chipotle ranch dressing

Asian Noodle Pot 14
Sautéed shrimp, shu mai dumplings, fresh vegetables with soba noodles in a lemongrass broth

Chinatown Salmon 18
Glazed with Chinese mustard and served over Asian vegetables

Grilled Swordfish Tips 18
Chopped Greek Salad and cool cucumber tzatziki

Fish and Chips 14
Beer-battered scrod, fried crisp with our sea salt fries

Marinated Teriyaki Steak Tips* 17
8 oz. of tips with cole slaw and sea salt fries

Baked Scrod Monterey 15
Fresh scrod baked with vine-ripe tomato, Monterey Jack cheese and lemon crumbs

Baja Fish Tacos 13
Grilled pepper-spiced Mahi Mahi, lettuce, fresh salsa fresca, red chili aioli and Jack cheese on fresh tortillas. Served with spicy seasoned chips

Sushi Bento* 16
Salmon, tuna and shrimp sushi, California maki roll, Japanese seaweed salad and crispy shrimp dumplings

Our signature preparation is a secret blend of seasonings and herbs and makes it our most popular preparation.

Swordfish 19

Salmon* 17

Cod 14

Chicken 12

Original Blackened Tuna Sashimi 15

Asian Ginger Calamari 14
Asian fried, fresh ginger, cilantro and pineapple

Rhode Island Calamari 15
Zesty fried calamari tossed in the robust flavors of garlic butter and sliced cherry peppers

Steamed Black Mussels 14
Simmered in white wine, pesto and tomatoes

Chef's Flatbread of the Day 12
House made flatbread

Thai or Buffalo Chicken Wings 12

Skipjack's Classic Crab Cake 17

Fish Lettuce Wraps 11
Fried cod, bibb lettuce and spicy mayo sauce

Dan Dan Shrimp Dumplings 12
In Szechuan roasted peanut and chili sauce

Boston Clam Chowder 7/10

Seafood Minestrone 12.5
Hearty Tuscan-style vegetable soup brimming with shrimp and crab, simmered in a savory homemade lobster broth

Skipjack's Lobster Bisque 14
Rich and velvety homemade bisque

Greek Salad 13

Chop Chop Salad 12

Caesar Salad 10

Skipjack's Salad 12
Mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette

Seafood Cobb Salad 26
Maine lobster, shrimp and smoked salmon arranged on a bed of gourmet greens, hard-boiled egg, avocado and crumbled blue cheese

Lobster Salad Platter 28
Half-pound of lobster salad, garden greens and lemon thyme vinaigrette

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

• Chicken • Steak Tips • Salmon • Shrimp

• Scallops (\$10.00)

Oysters On the Half Shell*
Freeland Creek: PEI, Canada 3.50ea
Blue Yonders: Duxbury, MA 3.50ea
Gooseberry's: PEI, Canada 3.50ea
Shucker's Choice: changes daily market

Cherrystone Clams MA* 3.00ea

Colossal Shrimp Cocktail 19

Jumbo Lump Crab Cocktail 20

Grand Seafood Platter 54/82
Chilled Maine lobster, colossal shrimp and crab cocktail

Shellfish Extravaganza 62/89
Chilled Maine lobster, colossal shrimp and crab cocktail paired with fresh oysters and clams on the half shell

New England Seafood Platter 31
A hearty portion of scallops, shrimp, clams, haddock and calamari served lightly fried and golden brown

Native Scrod Fish & Chips 22

Fried Clams 31

Skipjack's Jumbo Lump Crab Cakes 30

Fresh Maine Lobster
1 ½ lbs 42
2 lbs 59
3 lbs 78

Baked Stuffed
Baked with a buttery crabmeat and scallop stuffing
Add \$7 per lobster

Skipjack's Lobster Roll 28
A generous half-pound of our classic lobster salad served on a freshly baked homemade roll with sea salt French fries and cole slaw

Wasabi Crusted Salmon* 31
Spicy wasabi compliments this bold salmon dish, drizzled with miso vinaigrette and served with stir-fried vegetables

Harvest Grilled Swordfish 32
Swordfish steak served over fall vegetables

Gingered Sea Bass 36
Flavorful & well-seasoned sea bass, with Asian vegetables and steamed white rice

Barbecued Scallops market
Garlic mashed potatoes and crispy onion strings

Pecan Crusted Trout 25
Served with brown confetti rice and finished with a bourbon honey mustard glaze

Skipjack's Combination 29
Our classic crab cake, Skipjack's style swordfish and grilled jumbo shrimp

Tuscan Shrimp Rotini 24
Fresh pomodoro, artichokes, tomatoes, olives and roasted red peppers sauteed with shrimp

Baked Scrod Imperial 26
Native scrod topped with creamy lump crabmeat stuffing and sautéed spinach

Broiled Seafood Combination 29
Haddock, scallops and shrimp topped with Monterey Jack cheese and lemon crumbs

Sushi Bento* 25
Salmon, tuna and shrimp sushi, California maki roll, Japanese seaweed salad and crispy shrimp dumplings

Baja Fish Tacos 24
Grilled pepper-spiced Mahi Mahi, lettuce, fresh salsa fresca, red chili aioli and Jack cheese on fresh tortillas. Served with spicy seasoned chips

Lobster Ravioli 26
Lobster packed ravioli in a mushroom and sherry blush sauce

*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.

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

Atlantic Salmon* 29

Chilean Sea Bass 35

Cod 24

Rainbow Trout 20

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

Surf & Turf* 31
8oz. of teriyaki steak tips and grilled jumbo shrimp with sea salt French fries & sautéed spinach

New York Sirloin Steak* 12oz. 44
Center cut Black Angus with house made steak sauce

Marinated Teriyaki Steak Tips* 14oz. 29

Chicken Parmigiana 23
Parmesan crusted chicken breasts with pomodoro sauce and mozzarella cheese served over fresh spaghetti