

Appetizers

Gf OYSTERS* (6) OR (12)	18 35
Gf CLAMS ON THE ½ SHELL* (6) OR (12)	16 28
Gf SEAFOOD TOWER*	74
<i>– chilled Maine lobster, 6 shrimp, 6 oysters, California roll</i>	
Gf SHRIMP COCKTAIL (6)	18
CLAM CHOWDER cup 8 bowl	12
SKIPJACK'S LOBSTER BISQUE	15
<i>– rich velvety homemade bisque</i>	

FOR THE TABLE

Gf BUFFALO OR THAI CHICKEN WINGS	15
Gf FRIED CALAMARI	17
<i>– regular or Rhode Island (hot cherry peppers)</i>	
Gf MUSSELS	17
<i>– white wine, pesto, fresh tomatoes</i>	
SKIPJACK'S CLASSIC CRABCAKE	19
CAJUN FRIED POPCORN SHRIMP	13
<i>– homemade creole sauce</i>	
DAN DAN DUMPLINGS	15
<i>– steamed dumplings, Szechuan chili sauce, roasted peanuts</i>	

Gf SALADS

– Add chicken, salmon, steak tips or shrimp \$9 –

HOUSE	10
CAESAR	12
CRISP ICEBERG WEDGE	13
<i>– pickled red onion, blue cheese, bacon</i>	
CHOP CHOP SALAD	14

Gf MARKET FISH

ATLANTIC SALMON	31
COD	26
SWORDFISH STEAK	32
SEA SCALLOPS	32
CHILEAN SEA BASS	36

– Grilled, Broiled, Baked or Skipjack's Style –

SANDWICHES

– all sandwiches served with pickle, sea salt fries

FRIED CLAM ROLL	mkt
<i>– local Ipswich clams</i>	
CHEESEBURGER*	13
<i>– 6 oz. custom blend burger, lettuce, tomato, onion, cheddar</i>	
LOBSTER RUEBEN	26
BLACKENED MAHI MAHI	15
<i>– cheddar, jicama slaw</i>	
MARYLAND CRABCAKE BURGER	20
<i>– whole grain mustard, lettuce, tomato</i>	
FRIED NATIVE SCROD BACON AND CHEESE	18
GRILLED HEBREW NATIONAL HOT DOG	10

Gf CLASSIC FRIED

FRIED SEAFOOD PLATTER	36
<i>– scallops, shrimp, clam strips, cod, calamari</i>	
FRIED IPSWICH CLAM PLATTER	mkt
FRIED FISH & CHIPS	24
FRIED SHRIMP	28
FRIED SCALLOPS	32

SIGNATURES

GINGERED SEA BASS	36
<i>– sea bass, Asian vegetables, steamed white rice</i>	
THAI SALMON*	33
<i>– pan seared blackened salmon, stir fried vegetables, rice noodles, Thai sauce</i>	
SWORDFISH AU POIVRE	36
<i>– with house made risotto</i>	
CRISPY BAJA FISH TACOS	24
<i>– fresh tortillas, Cotija, avocado, jicama slaw</i>	
BAKED SCROD FLORENTINE	26
<i>– fresh scrod baked with house made lemon bread crumbs, creamed spinach</i>	
GRILLED MARINATED TERIYAKI STEAK TIPS*	30
<i>– sea salt French Fries</i>	
CHICKEN PICATTA	26
<i>– over fresh linguini</i>	
SKIPJACK'S LOBSTER ROLL	mkt
<i>– half pound of lobster salad, toasted roll, sea salt fries</i>	
Gf FRESH LOBSTERS	mkt
<i>– 1 ½ pound or 2 pounds</i>	

FAMILY BOXES & SIDES

MASHED POTATOES	7
	Pint Quart
SEA SALT FRIES	8 12
SWEET POTATO FRIES	8 12
HOUSE MADE ONION RINGS	10 15
CHICKEN FINGERS WITH FRIES	14
<i>– Regular or Buffalo Style</i>	

*– Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food poisoning.* –*

SKIPJACK'S HOUSE ROLLS

CAPE COD MAKI	17
- lobster salad, lettuce and cucumber	
SKIPJACK'S RAINBOW MAKI	17
- California roll topped with tuna, salmon and sea bass	
THE VOLCANO	14
- baked California maki topped with spicy mayo and tobiko	
BLACK DRAGON*	17
- spicy tuna topped with eel and tobiko	
MAYO ROLL*	20
- salmon, avocado, tempura crumbles and spicy tuna layered with tuna, salmon, yellowtail, sea bass and tobiko	

MAKI MONO ROLLED

KAPPA MAKI	7
- cucumber	
AVOCADO MAKI	8
TEKKA MAKI*	9
- tuna	
SAKE MAKI*	9
- salmon	
CALIFORNIA MAKI	10
- crab, avocado, cucumber, tobiko	
SPICY TUNA MAKI*	12
- tuna, cucumber	
BOSTON MAKI*	11
- salmon, cucumber, avocado	

SUSHI AND SASHIMI

- Nigiri Sushi has 2 pieces per order. Sashimi has 3 pieces per order. -

KANIKAMA - crabstick	sushi 5	sashimi 7
EBI (shrimp)	sushi 8	sashimi 10
SAKE* (salmon)	sushi 9	sashimi 11
HAMACHI* (yellowtail)	sushi 10	sashimi 12
MAGURO* (tuna)	sushi 9	sashimi 11
UNAGI (fresh water eel)	sushi 7	sashimi 9

HAND CRAFTED COCKTAILS

ROCKS

DOLI PUNCH	12
- pineapple infused vodka, Malibu rum, fresh cranberry, pineapple juice	
SKIPJACK'S MAI TAI	13
- Myer's rum Mount Gay rum, orgeat, pineapple, orange juice	
APEROL SPRITZ	11
- Aperol, Prosecco, soda water, orange twist	
SPARKLING PEAR	12
- Grey Goose L'Poire, St Elder, simple syrup, lemon juice, Prosecco	

STRAIGHT UP

FLIRTINI	12
- a Skipjack's classic, Stolli Razberi, Triple Sec, fresh lime, pineapple and cranberry juice	
MEZCAL NEGRONI	12
- Sombra Mezcal, Cassis, Campari, lime, Mole bitters	
PINK GRAPEFRUIT MARTINI	14
- Drumshanbo Gunpowder Gin, Aperol, grapefruit and lime juice, simple syrup	

DRAFT BEER

ALLAGASH WHITE, ME	8
GOOSE ISLAND IPA - IL	8
JACK ABBY SEASONAL -MA	9
LORD HOBO BOOM SAUCE, MA	9
SAM ADAMS LAGER - MA	8
SANTILLI AMERICAN INDIA PALE ALE -MA	9

DOMESTIC BOTTLES

WHITE CLAW SELTZER -IL gluten free	7
COORS LIGHT	6
CORONA	7
MICHELOB ULTRA	6

WINES BY THE BOTTLE

2016 SCHRAMSBERG BRUT "BLANC DE BLANCS", BUBBLES CA	52
NV ROEDERER ESTATE BRUT, BUBBLES CA	47
2018 FERRARI CARANO, FUME BLANC, CA	44
2019 KIM CRAWFORD, SAUVIGNON BLANC NZ	38
2018 OYSTER BAY, SAUVIGNON BLANC NZ	29
2017 ALEXANDER VALLEY VINEYARDS, CHARDONNAY, CA	37
2017 FERRARI CARANO, CHARDONNAY, CA	56
2017 KENDALL-JACKSON "GRAND RESERVE" CHARDONNAY, CA	48
2016 RODNEY STRONG "CHALK HILL", CHARDONNAY, CA	46
2016 A TO Z, PINOT NOIR, OREGON	43
2017 WENTE, RIVA RANCH, PINOT NOIR, CA	39
2017 ALEXANDER VALLEY VINEYARDS, MERLOT, CA	38
2017 SEGHESSIO, ZINFANDEL, CA	47
2017 MARTIN RAY, CABERNET SAUVIGNON, CA	41
2015 JORDAN, CABERNET SAUVIGNON, CA	66

WINES BY THE GLASS

	170ML	250ML	500ML
NV VALDO PROSECCO, IT	12		
2018 JOSH CELLARS, SAUVIGNON BLANC CA	12	16	30
2018 ANGELLINI, PINOT GRIGIO, IT	10	14.5	28
2020 BRECA, ROSE, SP	10	17	33
2018 CHALK HILL, CHARDONNAY, CA	13	19	34
2017 LAYER CAKE, PINOT NOIR, CA	11	16	30
2016 PEDRONCELLI, MERLOT, CA	11	14.5	28
2017 MARTIN RAY, CABERNET, CA	13	16	31
2018 SHOOTING STAR, CHARDONNAY, CA	11	14.5	28