

## Appetizers

<b>Gf</b> OYSTERS* (6) OR (12) . . . . .	18 35
<b>Gf</b> CLAMS ON THE ½ SHELL* (6) OR (12) . . . . .	16 28
<b>Gf</b> SEAFOOD TOWER* . . . . .	74
<i>– chilled Maine lobster, 6 shrimp, 6 oysters, California roll</i>	
<b>Gf</b> SHRIMP COCKTAIL (6) . . . . .	18
CLAM CHOWDER . . . . . cup 9 bowl	13
SKIPJACK'S LOBSTER BISQUE . . . . .	15
<i>– rich velvety homemade bisque</i>	

## FOR THE TABLE

<b>Gf</b> BUFFALO OR THAI CHICKEN WINGS . . . . .	15
<b>Gf</b> FRIED CALAMARI . . . . .	17
<i>– regular or Rhode Island (hot cherry peppers)</i>	
<b>Gf</b> 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 SALAD . . . . .	13
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
<i>– Grilled, Broiled, Baked or Skipjack's Style –</i>	

## SANDWICHES

<i>– all sandwiches served with pickle, sea salt fries</i>	
CAJUN FRIED SHRIMP TACOS . . . . .	24
<i>– fresh tortillas, Cotija cheese, avocado and jicama slaw, served with French fries</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 AND CHEESE . . . . .	18
<i>– fresh scrod, melted cheese</i>	
GRILLED HEBREW NATIONAL HOT DOG . . . . .	10

## **Gf** CLASSIC FRIED

FRIED SEAFOOD PLATTER . . . . .	36
<i>– scallops, shrimp, calamari, clams strips, cod</i>	
FRIED CLAM STRIP PLATTER . . . . .	mkt
FISH AND CHIPS . . . . .	24
FRIED SHRIMP . . . . .	28
FRIED SCALLOPS . . . . .	32

## SIGNATURES

GINGERED SEA BASS . . . . .	36
<i>– Ginger soy glazed sea bass, Asian vegetables, steamed white rice.</i>	
THAI SALMON* . . . . .	33
<i>– 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>– Served with sea salt 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>	
<b>Gf</b> FRESH LOBSTERS . . . . .	mkt
<i>– 1 ½ pound or 2 pounds</i>	

## FAMILY BOXES

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.\* –*

## CLASSIC COCKTAILS

AMARILLA . . . . .	12
– Lunazul tequila, Orgeat, Benedictine, orange and lime juice	
VIEUX CARRE . . . . .	15
– Redemption rye, Pierre Ferrand, Carpano, Benedictine, house bitters	
TEQUILA NEGRONI . . . . .	15
– Patron Gold, Grand Marnier, Carpano, Campari	
POMEGRANATE SPARKLER . . . . .	12
– Stoli Razz, St. Elder Liqueur, fresh lemon, POM juice, Prosecco	
BOULEVARDIER . . . . .	15
– Redemption Rye, Carpano, Campari	
SKIPJACK'S NEGRONI . . . . .	15
– Drumshanbo gin, Carpano, Campari	
SKIPJACK'S OLD FASHIONED . . . . .	13
– Bulleit bourbon, sugar cane syrup, house bitters, vintage ice	
HEMINGWAY . . . . .	13
– Matusalem, Luxardo, lime, grapefruit, cane sugar, grapefruit bitters	
MEZCAL WORD . . . . .	14
– Mezcal, Luxardo, Chartreuse, lime	
APRICOT SMASH . . . . .	13
– house infused apricot bourbon, Aperol, lemon, basil	

## SKIPJACK'S WINTER WARMERS

HOT BUTTERED RUM . . . . .	11
– Mount Gay, hot apple cider, honey, butter, cinnamon	
BOURBON CIDER . . . . .	12
– bourbon, Liqueur 43, hot apple cider, cinnamon stick	
KEOKE COFFEE . . . . .	12
– Hennessy, Tia Maria, dark Crème de Cacao, whipped cream	
SKIPJACK'S COFFEE . . . . .	12
– Baileys, Tia Maria, dark Crème de Cacao, whipped cream	

## HAND CRAFTED COCKTAILS ROCKS

BLUEBERRY LEMONADE . . . . .	12
– house infused Tito's blueberry vodka, house lemonade	
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	
DOLI PUNCH . . . . .	12
– pineapple infused vodka, Malibu rum, fresh cranberry, pineapple juice	

## STRAIGHT UP

FLIRTINI . . . . .	12
– a Skipjack's classic, Stoli Razberi, Triple Sec, fresh lime, pineapple and cranberry juice	
MEZCAL NEGRONI . . . . .	12
– Sombra Mezcal, Cassis, Campari, lime, Mole bitters	

## DRAFT BEER

GOOSE ISLAND IPA - IL . . . . .	8
SAM ADAMS LAGER - MA . . . . .	8
NIGHT SHIFT SANTILLI IPA - MA . . . . .	9
JACK ABBY SEASONAL -MA . . . . .	9
ALLAGASH WHITE, ME . . . . .	8
LORD HOBO BOOM SAUCE, MA . . . . .	9
<b>DOMESTIC BOTTLES</b>	
NANTUCKET NECTAR . . . . .	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 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 SHOOTING STAR, CHARDONNAY, CA	11	14.5	28
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