

## Appetizers

<b>Gf</b> OYSTERS (6) OR (12) . . . . .	18 32
<b>Gf</b> CLAMS ON THE ½ SHELL (6) OR (12) . . . . .	14 25
<b>Gf</b> SEAFOOD TOWER* . . . . .	65
<i>– chilled Maine lobster, 6 shrimp, 6 oysters, California roll</i>	
<b>Gf</b> SHRIMP COCKTAIL (6) . . . . .	15
CLAM CHOWDER . . . . . cup 7.75 bowl 12	
SKIPJACK'S LOBSTER BISQUE . . . . .	14
<i>– rich velvety homemade bisque</i>	

## FOR THE TABLE

<b>Gf</b> BUFFALO OR THAI CHICKEN WINGS . . . . .	12
<b>Gf</b> FRIED CALAMARI . . . . .	16
<i>– regular or Rhode Island (hot cherry peppers)</i>	
<b>Gf</b> MUSSELS . . . . .	14
<i>– white wine, pesto, fresh tomatoes</i>	
SKIPJACK'S CLASSIC CRABCAKE . . . . .	17
CAJUN FRIED POPCORN SHRIMP . . . . .	13
<i>– homemade barbecue sauce</i>	
DAN DAN DUMPLINGS . . . . .	12
<i>– steamed dumplings, Szechuan chili sauce, roasted peanuts</i>	

## **Gf** SALADS

*– Add chicken, salmon or shrimp \$7 –*

HOUSE . . . . .	8
CAESAR . . . . .	12
CRISP ICEBERG WEDGE . . . . .	12
<i>– pickled red onion, blue cheese, bacon</i>	
HEIRLOOM TOMATO SALAD . . . . .	13
<i>– Burrata, basil, EVOO, balsamic glaze</i>	

## **Gf** MARKET FISH

ATLANTIC SALMON . . . . .	28
COD . . . . .	24
SWORDFISH STEAK . . . . .	30
SEA SCALLOPS . . . . .	28
CHILEAN SEA BASS . . . . .	35
<i>– Grilled, Broiled, Baked or Skipjack's Style –</i>	

## SANDWICHES

*– all sandwiches served with pickle, sea salt fries*

FRIED CLAM ROLL . . . . .	mkt
<i>– local Ipswich clams</i>	
CHEESEBURGER* . . . . .	12
<i>– 6 oz. custom blend burger, lettuce, tomato, onion, cheddar</i>	
BLACKENED MAHI MAHI . . . . .	14
<i>– cheddar, jicama slaw</i>	
MARYLAND CRABCAKE BURGER . . . . .	19
<i>– whole grain mustard, lettuce, tomato</i>	
FRIED NATIVE SCROD AND CHEDDAR . . . . .	15
GRILLED HEBREW NATIONAL HOT DOG . . . . .	10

## **Gf** CLASSIC FRIED

FRIED SEAFOOD PLATTER . . . . .	32
<i>– scallops, shrimp, clams, cod, calamari</i>	
FRIED IPSWICH CLAM PLATTER . . . . .	31
FRIED SCROD . . . . .	23
FRIED SHRIMP . . . . .	28
FRIED SCALLOPS . . . . .	28

## SIGNATURES

GINGERED SEA BASS . . . . .	36
<i>– sea bass, Asian vegetables, steamed white rice</i>	
THAI SALMON* . . . . .	30
<i>– pan seared blackened salmon, stir fried vegetables, rice noodles, Thai sauce</i>	
SWORDFISH STEAK . . . . .	31
<i>– Skipjack's style, lobster, avocado, sweet chili sauce</i>	
CRISPY BAJA FISH TACOS . . . . .	20
<i>– fresh tortillas, Cotija, avocado, jicama slaw</i>	
BAKED SCROD MONTEREY . . . . .	26
<i>– fresh scrod baked with tomatoes, Monterey Jack cheese, lemon crumb</i>	
GINGER SOY GLAZED FLATIRON STEAK* . . . . .	30
<i>– fresh vegetables, house made onion rings</i>	
BBQ FRESH CHICKEN BREAST . . . . .	19
<i>– house made barbecue sauce</i>	
SKIPJACK'S LOBSTER ROLL . . . . .	30
<i>– half pound of lobster salad, toasted roll, sea salt fries</i>	
<b>Gf</b> FRESH LOBSTERS . . . . .	38 55
<i>– 1 ½ pound or 2 pounds</i>	

## FAMILY BOXES

	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 . . . . .	16
- lobster salad, lettuce and cucumber	
SKIPJACK'S RAINBOW MAKI . . . . .	16
- California roll topped with tuna, salmon and sea bass	
THE VOLCANO . . . . .	13
- baked California maki topped with spicy mayo and tobiko	
BLACK DRAGON* . . . . .	16
- spicy tuna topped with eel and tobiko	
MAYO ROLL* . . . . .	19
- salmon, avocado, tempura crumbles and spicy tuna layered with tuna, salmon, yellowtail, sea bass and tobiko	

## MAKI MONO ROLLED

KAPPA MAKI . . . . .	5
- cucumber	
AVOCADO MAKI . . . . .	6
TEKKA MAKI* . . . . .	8
- tuna	
SAKE MAKI* . . . . .	6
- salmon	
CALIFORNIA MAKI . . . . .	8
- crab, avocado, cucumber, tobiko	
SPICY TUNA MAKI* . . . . .	10
- tuna, cucumber, avocado	
BOSTON MAKI* . . . . .	9
- 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 8	sashimi 10
HAMACHI* (yellowtail)	sushi 9	sashimi 11
MAGURO* (tuna)	sushi 8	sashimi 10
UNAGI (fresh water eel)	sushi 7	sashimi 9

## HAND CRAFTED COCKTAILS

### ROCKS

DOLI PUNCH . . . . .	11
- pineapple infused vodka, Malibu rum, fresh cranberry, pineapple juice	
SKIPJACK'S MAI TAI . . . . .	12
- Myer's rum Mount Gay rum, orgeat, pineapple, orange juice	
APEROL SPRITZ . . . . .	11
- Aperol, Prosecco, soda water, orange twist	
BLUEBERRY LEMONADE . . . . .	12
- blueberry infused Tito's Handmade vodka, Procecco	

### STRAIGHT UP

FLIRTINI . . . . .	11
- a Skipjack's classic, Stoli Razberi, Triple Sec, fresh lime, pineapple and cranberry juice	
MEZCAL NEGRONI . . . . .	12
- Sombra Mezcal, Cassis, Campari, lime, Mole bitters	
STRAWBERRY'S AND FIRE . . . . .	12
- Lunazul, Chartreuse, lemon, muddled strawberry and jalapeno	

### DRAFT BEER

ALLAGASH WHITE - ME . . . . .	8
GOOSE ISLAND IPA - IL . . . . .	8
SAM ADAMS SEASONAL -MA . . . . .	8
JACK ABBY SEASONAL -MA . . . . .	8

### DOMESTIC BOTTLES

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

## WINES BY THE BOTTLE

NV ROEDERER ESTATE BRUT, BUBBLES CA . . . . .	47
2016 SCHRAMSBERG BRUT "BLANC DE BLANCS", BUBBLES CA . . . . .	52
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
2016 SEBASTIANI VINEYARDS, CABERNET SAUVIGNON, CA . . . . .	41
2015 JORDAN, CABERNET SAUVIGNON, CA . . . . .	66

## WINES BY THE GLASS

	170ML	250ML	500ML
NV VALDO PROSECCO, IT	11		
2018 JEAN-LUC COLOMBO, FR	12	17	33
2018 JOSH CELLARS, SAUVIGNON BLANC CA	11	16	30
2018 BARONE FINI, PINOT GRIGIO, IT	9.5	14.5	28
2018 RICKSHAW, CHARDONNAY, CA	10	14.5	28
2018 CHALK HILL, CHARDONNAY, CA	13	19	34
2017 LAYER CAKE, PINOT NOIR, CA	11	16	30
2016 PEDRONCELLI, MERLOT, CA	10	14.5	28
2016 SEBASTIANI, CABERNET, CA	12	16	31