



## Seafood Bar

### OYSTERS ON THE HALF SHELL\*

BLUE POINTS Long Island, NY	2.25 ea.
SHINY SEA PEI, Canada	2.25 ea
RASPBERRY POINT PEI, Canada	2.50 ea
COTUIT Cape Cod, MA	2.50 ea

CHERRYSTONE CLAMS* MA	1.50 ea.
COLOSSAL SHRIMP COCKTAIL	15
JUMBO LUMP CRAB COCKTAIL	16
HALF LOBSTER COCKTAIL	12
BLACKENED TUNA SASHIMI*	12

*the original spicy seared tuna sashimi*

### GRAND SEAFOOD PLATTER\*

*Great for Sharing!*  
Twin chilled Maine lobsters, 6 jumbo shrimp,  
and lump crab cocktail 55

## Appetizers

CRISP FRIED CALAMARI	11
RHODE ISLAND CALAMARI <i>fried calamari tossed with sliced cherry peppers &amp; garlic butter</i>	12
STEAMED BLACK MUSSELS <i>summer basil, tomato, garlic &amp; white wine</i>	10
MAINE STEAMER CLAMS <i>natural broth and drawn butter</i>	14
TERIYAKI CHICKEN WINGS <i>sweet chili dipping sauce</i>	10
MARYLAND STYLE CRAB CAKE <i>cusabi salad &amp; grain mustard aioli</i>	13
COCONUT SHRIMP <i>tropical honey mustard</i>	12

## Soups

	Cup	Bowl
BOSTON CLAM CHOWDER	4.75	7
LOBSTER BISQUE		10
CHILLED GAZPACHO SOUP		6

## Salads

CAESAR SALAD <i>anchovy and shaved parmesan</i>	9
HOUSE SALAD <i>mixed greens, sun-dried cranberries, toasted pumpkin seeds</i>	7
CHOP CHOP SALAD <i>our signature chopped salad with chipotle ranch</i>	9
CAPRESE SALAD <i>vine-ripe tomato, mozzarella di bufala &amp; fresh basil</i>	12
STEFFIE'S MEDITERRANEAN SALAD <i>roasted red peppers, sun-dried tomatoes, goat cheese &amp; kalamata olives tossed in balsamic vinaigrette</i>	10
LOBSTER SALAD PLATTER <i>half pound lobster salad, garden greens &amp; lemon thyme vinaigrette</i>	25
MAINE ROCK CRAB SALAD <i>sweet Maine crab salad, garden greens &amp; lemon thyme vinaigrette</i>	17
SEAFOOD COBB SALAD <i>shrimp, Maine lobster, smoked salmon, crumbled blue cheese, hard-boiled egg and Cobb vegetables</i>	22

## Golden Fried

CLASSIC NEW ENGLAND SEAFOOD PLATTER <i>scallops, shrimp, clams, haddock and calamari</i>	26
FISH AND CHIPS <i>native haddock in beer batter</i>	20
FRIED SHRIMP	22
FRIED SEA SCALLOPS	24

★ IPSWICH FRIED CLAMS ★  
*New England's Summer Favorite!* Large 24 ~ X-Large 31  
*hand-cut French fries & coleslaw*

## Today's Catch

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

ATLANTIC SALMON* Canada	24	SWORDFISH STEAK Atlantic	28
ARCTIC CHAR Iceland	24	YELLOWFIN TUNA* Pacific	27
CHILEAN SEA BASS Pacific	26	BLUEFISH Gloucester	19
MAHI MAHI Florida	23	SEA SCALLOPS Canada	24
RED SNAPPER Florida	22	CATFISH Mississippi	19
HADDOCK Gulf of Maine	22	RAINBOW TROUT Idaho	19

Served with fresh vegetables & your choice of one of the following:

Baked Potato ★ Confetti Rice ★ Sweet Potato Fries ★ Hand-Cut Fries

### SKIPJACK'S LOBSTER ROLL

*Voted Best of Boston!*  
Half pound lobster salad on a homemade Skipjack's roll.  
Served with hand-cut French fries & coleslaw. 25

## Signature Seafood Specialties

WASABI CRUSTED SALMON* <i>stir-fried vegetables and miso vinaigrette</i>	27
GINGERED SEA BASS <i>Asian vegetables and steamed white rice</i>	30
CIOPPINO <i>shrimp, scallops, calamari &amp; mussels simmered in a roasted lobster broth with crisp parmesan toast</i>	24
JAMBALAYA <i>shrimp, chicken and smoked sausage in a spicy vegetable Cajun gravy over rice pilaf</i>	21
GRILLED MAHI MAHI TERIYAKI <i>soft Thai noodles, vegetables and peanut sauce</i>	22
BAJA FISH TACOS <i>grilled pepper spiced Mahi Mahi, chipotle slaw, avocado mango salsa &amp; red chili aioli on fresh white corn tortilla with cheddar jack cheese</i>	22
SHRIMP & SPINACH SCAMPI <i>garlic shrimp and fresh spinach over angel hair pasta</i>	20
BAKED HADDOCK IMPERIAL <i>topped with creamy lump crabmeat stuffing and spinach</i>	25

## Skipjack's Combinations

BENTO BOX* <i>wasabi salmon, California maki roll, coconut shrimp &amp; dumplings</i>	26
SKIPJACK'S COMBINATION <i>Maryland crab cake, skipjack's style swordfish &amp; grilled jumbo shrimp</i>	29
BROILED SEAFOOD COMBINATION <i>native haddock, scallops &amp; shrimp topped jack cheese &amp; lemon crumbs</i>	25
SURF & TURF* <i>petite 6oz filet mignon &amp; steamed Maine lobster with sautéed spinach</i>	41

## Lobster & Crab

STEAMED MAINE LOBSTER	per pound 25
BAKED STUFFED LOBSTER	per pound 27
<i>stuffed with scallops, crabmeat &amp; buttered lemon crumbs</i>	
COLOSSAL ALASKAN KING CRAB LEGS	42
<i>one pound and a half of colossal crab legs</i>	
MARYLAND STYLE CRAB CAKES grain mustard sauce	26

## Steaks & More\*

FILET MIGNON* 10 oz. with house made steak sauce	34
PETITE FILET MIGNON* 6 oz. with house made steak sauce	23
NEW YORK SIRLOIN STEAK* 14oz. center cut <i>Certified Black Angus Beef</i>	31
MARINATED STEAK TIPS* <i>hand-cut French fries and sautéed spinach</i>	22
PARMESAN CRUSTED CHICKEN "Spanikoriso" <i>Greek lemon scented rice with spinach &amp; feta cheese</i>	20

Sign up for our Loyalty Program @ [www.skipjacks.com](http://www.skipjacks.com)

\*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

There is a \$7.00 per person minimum in the dining room.  
An 18% gratuity will be added to parties of 8 or more.