


<b>Oysters On the Half Shell*</b>	
<b>Blue Points:</b> Long Island, NY	2.75ea
<b>Cotuit:</b> Cotuit Bay, MA	2.75ea
<b>Canada Cup:</b> PEI, Canada	2.95ea
<b>Quonset Points:</b> Rhode Island	2.95ea

**Cherrystone Clams MA\*** 1.50ea

**Colossal Shrimp Cocktail** 15

**Jumbo Lump Crab Cocktail** 16

**Fried Calamari** 11

**RHODE ISLAND CALAMARI**  12  
*Zesty fried calamari tossed in the robust flavors of garlic butter & sliced cherry peppers*

**Boston Clam Chowder** 5/7

**SKIPJACK'S LOBSTER BISQUE**  10  
*Rich & velvety bisque filled with a hearty portion of fresh lobster*

**Chopped Salad** 9

**House Garden Salad** 7

**Caesar Salad** 9

**Wedge Salad** 9  
*Blue cheese dressing, red grape tomatoes, red onion, & crisp smoked bacon*


**Add any of the following to the above salads:**

- Blackened Salmon 6
- Skipjack's Style Scallops 10
- Chilled Shrimp 8
- Grilled Steak Tips 6
- Parmesan Crusted Chicken Breast 4

**SEAFOOD COBB SALAD** 18  
*Maine lobster, fresh shrimp & smoked salmon arranged over a bed of gourmet mixed greens, hard-boiled egg & crumbled blue cheese*

**WASABI CRUSTED SALMON\***  18  
*Spicy wasabi compliments this bold salmon dish, drizzled with miso vinaigrette & served with stir-fried vegetables*

**Classic New England Seafood Platter** 19  
*A hearty portion of scallops, shrimp, clams, haddock & calamari served lightly fried & golden brown*

**SKIPJACK'S LOBSTER ROLL**  25  
**BEST OF BOSTON**  
*A generous half-pound of our classic lobster salad served on a freshly baked homemade roll with hand-cut French fries & slaw*

**Shrimp & Spinach Scampi** 16  
*Sautéed shrimp, spinach & garlic over angel hair pasta*

**Surf & Turf\*** 16  
*Teriyaki steak tips & grilled jumbo shrimp with hand-cut French fries & sautéed spinach*

**BAJA FISH TACOS**  13  
*Grilled pepper-spiced Mahi Mahi, chipotle slaw, avocado mango salsa, & red chili aioli on white corn tortilla with cheddar jack cheese*

**Skipjack's Double Cheeseburger\*** 12  
*melted onions & Vermont aged cheddar*

**Atlantic Salmon\*** 25

**Haddock** 24

**Swordfish Steak\*** 28

**Sea Scallops** 26

**Native Haddock Fish & Chips** 21

**Ipswich Fried Clams** 24

**Skipjack's Jumbo Lump Crab Cakes** 27

**Steamed Maine Lobster** 26 per lb

**Baked Stuffed Lobster** 28 per lb

<b>HOT HOMEMADE BEIGNETS</b>  6 <i>Honey glazed with cinnamon sugar</i>
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**THREE EGG SCRAMBLES**  
*Served with our Yukon gold cottage fries and an English muffin*

**Latkes, Lox & Eggs** 13  
*With scallion cream cheese*

**Crisp Bacon** 12  
*Grilled onion and jack cheese*

**Green Eggs & Ham** 12  
*Sauteed spinach, pesto, country ham & goat cheese*

**THE BENEDICTS**  
*Includes two poached eggs on an English muffin with our Yukon gold cottage fries*

**Traditional** 14  
*Grilled country ham & hollandaise sauce*

**Atlantic Smoked Salmon** 15  
*With spinach & hollandaise sauce*

**Hot Black Pastrami** 15  
*Mustard hollandaise sauce*

**Grilled Steak Tips & Traditional Eggs Benedict** 17

**MORE BRUNCH FROM THE STOVE**  
**Basic Two Egg Breakfast** 9  
*With a griddled English muffin & Yukon gold cottage fries*

**Cinnamon Swirled French Toast** 12  
*With maple syrup*

**Skipjack's Sunday Hash** 13  
*Bacon, sausage & ham hash with two fried eggs*

**Hangtown Fry** 14  
*Scrambled eggs, fried clams, crisp bacon & green onions*

**Air Mail 10**  
Matusalem rum, sparkling wine, honey, fresh lime

**Bluegrass Smash 12**  
Elijah Craig 12 year bourbon, fresh strawberries, mint, sugar

**Nasty Nancy 10**  
Lunazul blanco tequila, spices and tomato juice, Harvard lager

**Park Life 11**  
Yellow Chartreuse, maraschino, sparkling wine, fresh lemon

**Stork Club #2 10**  
Old Tom gin, triple sec, fresh oj and lime, Peychaud bitters

**Lobster & Brie Fondue** 12  
*traditional service with our homemade bread*

**Crisp Bacon** 3

**Grilled Carving Ham** 4

**Potato Latkes** 4

**Griddled English Muffin** 2

**Basket of Fresh Hand-Cut Fries** 6  
*with spicy chili aioli*