

Cocktail Receptions

Served passed or set up on a stationary table

Skipjack's Raw Bar Offerings:

Platters of Iced Fresh Oysters **MRK**
Chatham Cherrystone Clams **\$1.50/each**

Skipjack's Signature Seafood Cocktails:

Jumbo Shrimp Cocktail **\$3.00 each**
Colossal Blue Crab Cocktail **MRK**
Chilled Maine Lobster Cocktail **MRK**

Smoked Atlantic Salmon with traditional garnishes **\$26.00/lb.**

***Vegetable Crudités with Dipping Sauces* 2.50 pp**

*Celery, carrot, broccoli, green beans, sweet peppers, Japanese Daikon, sugar peas, zucchini, and romaine hearts.
Blue Cheese and Chipotle Ranch Dipping Sauces.*

International Cheese Offering

*Platter of Danish Havarti, Spanish Manghego,
Vermont Aged Cheddar, French Brie and
Spicy Pepperjack Cheese. Served with crisp water crackers.*

Small – 10-15 \$40

Large – 20-30 \$60

Skipjack's Custom Designed Sushi menu

*Choose a selection of cooked and raw sushi specialties
from our extensive sushi menu.*

Skewers of Popcorn Shrimp with Blue Cheese Dip **\$2.00/each**

<i>Mini Crabcakes with Grain Mustard Sauce</i>	<i>\$2.50/each</i>
<i>Demi-Tasse cup of New England Clam Chowder</i>	<i>\$1.50/each</i>
<i>Chili Crusted Scallops with Garlic Aioli</i>	<i>\$1.75/each</i>
<i>Greek Spinach and Feta Cheese Spanikopita</i>	<i>\$1.75/each</i>
<i>Japanese Crispy Shrimp Birds Nest</i>	<i>\$1.50/each</i>
<i>Coconut Shrimp with Tropical Honey Mustard</i>	<i>\$2.50/each</i>
<i>Skipjack's Style Chicken with Thai Peanut Sauce</i>	<i>\$1.50/each</i>
<i>Mini Lobster Roll on Brioche</i>	<i>\$2.75/each</i>
<i>Sweet Maine Crab Salad Crostini</i>	<i>\$2.25/each</i>
<i>Chinatown Slippery Shrimp</i>	<i>\$1.75/each</i>
<i>Japanese Kanikama Guacamole</i>	<i>\$2.00/pp</i>
<i>Warm Crab and Artichoke Dip</i>	<i>\$2.50/pp</i>
<i>Teriyaki Chicken Wings with sweet chili</i>	<i>\$1.25/pp</i>



SKIPJACK'S
The Perfect New England Lunch

Soup and Sandwich

*Mini Lobster Roll on our homemade rolls
and a cup of New England Clam Chowder*

Soup and Salad

*Fresh Maine Crab Salad over Crisp greens and vegetables
and a cup of New England Clam Chowder*

Soup and Crispy Fish Fry

*Native Haddock in light batter with French fries
and a cup of New England Clam Chowder*

\$19.00



SKIPJACK'S WELCOMES

[your company name]

New England Clam Chowder

Or

Choice of Salad

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***Baked Boston Scrod***

*Baked with lemon butter crumbs, served with fresh vegetables*

***Grilled Mahi Mahi***

*Served with Mango Salsa and jasmine confetti rice*

***Grilled Atlantic Salmon***

*Served with fresh seasonal vegetables*

***Grilled Chicken Breast***

*Served with our Chopped Salad*

***Shrimp Scampi***

*Sauteed with fresh spinach and cavatelli pasta*

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\$20.00



SKIPJACK'S WELCOMES

[your company name]

New England Clam Chowder

Or

Salad Choices

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***Baked Scrod Monterey***

*Tender, flaky, New England Cod baked with sliced tomatoes, jack cheese & crumbs*

***Grilled Rainbow Trout***

*Served with fresh seasonal vegetables*

***Grilled Atlantic Salmon***

*Served with fresh seasonal vegetables*

***Chicken Breast Teriyaki***

*Served with jasmine confetti rice*

***Shrimp Scampi***

*Sauteed with fresh spinach and cavatelli pasta*

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Chef's Dessert

\$32.00



SKIPJACK'S WELCOMES

[your company name]

*New England Clam Chowder
Or
Salad Choices*

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***Baked Scrod Monterey***

*Tender, flaky, New England Cod baked with sliced tomatoes, jack cheese & crumbs*

***Wasabi Crusted Salmon***

*Served over stir-fried vegetables with a miso vinaigrette*

***Gingered Sea Bass***

*Asian Vegetables and steamed white rice*

***Fresh Maine Crab Cakes***

*Two Crab Cakes served with Jasmine Confetti Rice*

***Marinated Steak Tips***

*Served with Garlic mashed potatoes and crispy onion rings*

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Chef's Dessert

\$40.00



SKIPJACK'S WELCOMES

[your company name]

Crispy Calamari & California Rolls

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*New England Clam Chowder*

*Or*

*Salad Choice*

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1-1/4lb. Baked Stuffed Lobster

Served with coleslaw and French fries

Gingered Sea Bass

Ginger-soy glazed Sea Bass over Asian vegetables & white rice

Fried Seafood Platter

Shrimp, scallops, and native haddock

Marinated Steak Tips

Served with garlic mashed potatoes and crispy onion rings

Wasabi Crusted Salmon

Served over stir-fried vegetables with a miso vinaigrette

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*Chef's Dessert*

\$49.00



## **SKIPJACK'S LOBSTER BAKE**

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New England Clam Chowder

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*Crispy Rhode Island Calamari Caesar Salad*

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*Steamed Maine Lobster
Drawn Butter and Lemon
Steamed Clams and Mussels
Buttered New Potatoes
Corn on the Cob*

Chef's Dessert

Market Price