

# ***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*

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*Chef's Dessert*

*Market Price*