Boston Function Menu

Cocktail Receptions:

Served passed or set up on a stationary table.

Skipjack's Raw Bar Offerings:

Platter of Iced Fresh Oysters	MKT
Chatham Cherrystone Clams	$1.50/each

Skipjack's Signature Seafood Cocktails:

Jumbo Shrimp Cocktail	$3.50/each
Colossal Blue Crab Cocktail	MKT
Chilled Maine Lobster Cocktail	MKT
Smoked Salmon	$26.00/LB

with traditional garnishes

Vegetable Crudités with Dipping Sauces: $2.50/person

Celery, Carrot, Sweet Peppers, Green Beans, Japanese Daikon, Sugar Snap Peas, Zucchini and Romaine Hearts. *(served with blue cheese & chipotle ranch dipping sauce)*

International Cheese Offerings:

Platter of Danish Havarti, Great Hill Blue Cheese, Vermont Aged Cheddar & Spicy Pepperjack Cheese. *(served with water crackers)*

SMALL 10-15ppl @ $40 LARGE 20-30ppl @ $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
Mini Crab cakes with Grain Mustard Sauce	$2.75/each
Demi-tasse cup of New England Clam Chowder	$1.50/each
Chili Crusted Scallops with Garlic Aioli	$2.00/each
Greek Spinach & Feta Cheese Spanikopita	$2.00/each
Coconut Shrimp with Tropical Honey Mustard	$2.50/each
Skipjack's Style Chicken with Thai Peanut Sauce	$1.50/each
Mini Lobster Roll on Warm Toast	$3.25/each
Sweet Maine Crab Salad Crostini	$2.50/each
Japanese Kanikama Guacamole	$2.00/each
Teriyaki Chicken Wings with Sweet Chili Sauce	$10/pound

The Perfect New England Lunch

Soup & Sandwich

Mini lobster roll on our homemade rolls
Served with a cup of New England clam chowder

Soup & Salad

Skipjack's style sea scallops over crisp greens and vegetables
Served with a cup of New England clam chowder

Soup & Crispy Fish Fry

Native haddock in light batter with hand-cut French fries
Served with a cup of New England clam chowder

$22.00/ *per person*

New England Clam Chowder

-or-

Choice of House or Caesar Salad

Boston Baked Scrod

Baked with lemon buttered crumbs served with fresh seasonal vegetables.

Grilled Mahi Mahi

Served with tropical mango salsa and jasmine confetti rice.

Grilled Atlantic Salmon

Served with fresh seasonal vegetables.

Parmesan Crusted Chicken

Greek lemon scented rice with spinach and feta cheese

Shrimp & Spinach Scampi

Garlic shrimp and fresh spinach over angel hair pasta

$22.00/ *per person*

Dinner Menu A

New England Clam Chowder

-or-

Choice of House or Caesar Salad

Boston Baked Scrod

Baked with lemon buttered crumbs served with fresh seasonal vegetables.

Maryland Crab Cakes

Two fresh Maryland style crab cakes with grain mustard sauce. Served with jasmine confetti rice.

Grilled Atlantic Salmon

Served with fresh seasonal vegetables.

Parmesan Crusted Chicken

Greek lemon scented rice with spinach and feta cheese

Shrimp & Spinach Scampi

Garlic shrimp and fresh spinach over angel hair pasta

Chef's Dessert

$34.00/ *per person*

New England Clam Chowder

-or-

Choice of House or Caesar Salad

Baked Scrod Monterey

New England scrod baked with tomato, jack cheese and lemon buttered crumbs.
Served with fresh seasonal vegetables.

Wasabi Crusted Salmon

Served over stir-fried vegetables and miso vinaigrette.

Gingered Sea Bass

Ginger-soy glazed sea bass over Asian vegetables & steamed white rice.

Maryland Crab Cakes

Two fresh Maryland style crab cakes with grain mustard sauce. Served with jasmine confetti rice.

Marinated Steak Tips

Served with hand-cut French fries and sautéed spinach.

Chef's Dessert

$43.00/ *per person*

Crispy Calamari & California Rolls

New England Clam Chowder

-or-

Choice of House or Caesar Salad

1 ½ LB. Steamed Maine Lobster

Served with drawn butter, hand-cut French fries and coleslaw

Wasabi Crusted Salmon

Served over stir-fried vegetables and miso vinaigrette.

Gingered Sea Bass

Ginger-soy glazed sea bass over Asian vegetables & steamed white rice.

Fried Seafood Platter

Shrimp, scallops and native haddock with hand-cut French fries

Marinated Steak Tips

Served with hand-cut French fries and sautéed spinach.

Chef's Dessert

$52.00/*per person*

Lobster Bake

New England Clam Chowder

Crispy Rhode Island Calamari Caesar Salad

Steamed Maine Lobster
Steamed Clams or Mussels
Buttered New Potatoes
Corn on the Cob

Served with drawn butter and lemon.

Chef's Dessert

MARKET PRICE/*per person*