



## Newton 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.

<b>Skewers of Popcorn Shrimp with Blue Cheese Dip</b>	\$2.00/each
<b>Mini Crab cakes with Grain Mustard Sauce</b>	\$2.75/each
<b>Demi-tasse cup of New England Clam Chowder</b>	\$1.50/each
<b>Chili Crusted Scallops with Garlic Aioli</b>	\$2.00/each
<b>Greek Spinach &amp; Feta Cheese Spanikopita</b>	\$2.00/each
<b>Coconut Shrimp with Tropical Honey Mustard</b>	\$2.50/each
<b>Skipjack's Style Chicken with Thai Peanut Sauce</b>	\$1.50/each
<b>Mini Lobster Roll on Warm Toast</b>	\$3.25/each
<b>Sweet Maine Crab Salad Crostini</b>	\$2.50/each
<b>Japanese Kanikama Guacamole</b>	\$2.00/each
<b>Teriyaki Chicken Wings with Sweet Chili Sauce</b>	\$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



**\$19.00/** *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*



**\$20.00/ 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.*

**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**



**\$32.00/ 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**



**\$40.00/** *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*