


RAW BAR & APPETIZERS

Oysters On the Half Shell*	
Blue Points: Long Island, NY	2.75ea
Cotuit: Cotuit Bay, MA	2.75ea
Canada Cup: PEI, Canada	2.95ea
Quonset Points: 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
<i>Zesty fried calamari tossed in the robust flavors of garlic butter & sliced cherry peppers</i>	

SOUP & SALADS

Boston Clam Chowder	5/7
SKIPJACK'S LOBSTER BISQUE 	10
<i>Rich & velvety bisque filled with a hearty portion of fresh lobster</i>	
Chopped Salad	9
House Garden Salad	7
Caesar Salad	9
Wedge Salad	9
<i>Blue cheese dressing, red grape tomatoes, red onion, & crisp smoked bacon</i>	
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
<i>Maine lobster, fresh shrimp & smoked salmon arranged over a bed of gourmet mixed greens, hard-boiled egg & crumbled blue cheese</i>	

SKIPJACK'S SPECIALTIES

WASABI CRUSTED SALMON* 	18
<i>Spicy wasabi compliments this bold salmon dish, drizzled with miso vinaigrette & served with stir-fried vegetables</i>	
Classic New England Seafood Platter	19
<i>A hearty portion of scallops, shrimp, clams, haddock & calamari served lightly fried & golden brown</i>	
SKIPJACK'S LOBSTER ROLL 	25
BEST OF BOSTON	
<i>A generous half-pound of our classic lobster salad served on a freshly baked homemade roll with hand-cut French fries & slaw</i>	
Shrimp & Spinach Scampi	16
<i>Sautéed shrimp, spinach & garlic over angel hair pasta</i>	
Surf & Turf*	16
<i>Teriyaki steak tips & grilled jumbo shrimp with hand-cut French fries & sautéed spinach</i>	
BAJA FISH TACOS 	13
<i>Grilled pepper-spiced Mahi Mahi, chipotle slaw, avocado mango salsa, & red chili aioli on white corn tortilla with cheddar jack cheese</i>	
Skipjack's Double Cheeseburger*	12
<i>melted onions & Vermont aged cheddar</i>	

FRESH FISH & MORE

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

SKIPJACK'S BRUNCH

HOT HOMEMADE BEIGNETS 	6
<i>Honey glazed with cinnamon sugar</i>	
THREE EGG SCRAMBLES	
<i>Served with out Yukon gold cottage fries and an English muffin</i>	
Latkes, Lox & Eggs	13
<i>With scallion cream cheese</i>	
Crisp Bacon	12
<i>Grilled onion and jack cheese</i>	
Green Eggs & Ham	12
<i>Sauteed spinach, pesto, country ham & goat cheese</i>	
THE BENEDICTS	
<i>Includes two poached eggs on an English muffin with our Yukon gold cottage fries</i>	
Traditional	14
<i>Grilled country ham & hollandaise sauce</i>	
Atlantic Smoked Salmon	15
<i>With spinach & hollandaise sauce</i>	
Hot Black Pastrami	15
<i>Mustard hollandaise sauce</i>	
Grilled Steak Tips & Traditional Eggs Benedict	17
MORE BRUNCH FROM THE STOVE	
Basic Two Egg Breakfast	9
<i>With a griddled English muffin & Yukon gold cottage fries</i>	
Cinnamon Swirled French Toast	12
<i>With maple syrup</i>	
Skipjack's Sunday Hash	13
<i>Bacon, sausage & ham hash with two fried eggs</i>	
Hangtown Fry	14
<i>Scrambled eggs, fried clams, crisp bacon & green onions</i>	

BRUNCH COCKTAILS

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

BRUNCH SIDES

Lobster & Brie Fondue	12
<i>traditional service with our homemade bread</i>	
Crisp Bacon	3
Grilled Carving Ham	4
Potato Latkes	4
Griddled English Muffin	2
Basket of Fresh Hand-Cut Fries	6
<i>with spicy chill aioli</i>	

There is a \$7.00 per person minimum in the dining room. An 18% gratuity will be added to parties of 8 or more.

*Before placing your order, please inform your server if a person in your party has a **food allergy**.*

**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

 INDICATES A SKIPJACK'S HOUSE FAVORITE

WHAT IS OUR SKIPJACK'S STYLE? Our award-winning signature seasoning is a Skipjack's family trademark. The bold blend of rich seasonings & herbs makes it a customer favorite & our most popular preparation for Today's Fresh Catch.

OUR FAMOUS HOMEMADE BREAD is freshly baked throughout each day & brushed with butter, olive oil & herbs for a glistening finish. Start your meal by enjoying a warm basket straight from our oven.