

Happy Valentine's Day!

*Skipjack's Three Course Prix Fixe Menu or A La Carte offerings.
A special menu for a special night.*

Setting the Mood Appetizers

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| SMOKED SALMON LATKES 11 <i>crispy potato pancakes topped with Duck Trap River smoked salmon Horseradish chive sauce</i> | CRAB AND AVOCADO SALAD 11 <i>our sushi bar special salad with red chili dressing</i> |
| JUMBO SHRIMP COCKTAIL 13 | CAESAR SALAD 9 <i>with parmesan and white anchovies</i> |
| MARYLAND CRABCAKE 12 <i>over cusabi slaw salad and grain mustard sauce</i> | BOWL OF SKIPJACK'S CLAM CHOWDER 7 |
| ISLAND CREEK OYSTERS 14 <i>on the half shell</i> | LOBSTER BISQUE 9 |

Irresistible Entrées

- BROILED SEAFOOD COMBINATION** 24
fresh haddock, scallops and shrimp topped with jack cheese and lemon crumbs
- GRILLED SWORDFISH STEAK** 27
sautéed spinach and our hand-cut French fries
- FISH AND CHIPS** 18
crispy scrod in beer batter and our hand-cut French fries
- GINGERED SEA BASS** 30
Asian vegetables and steamed white rice
- SEAFOOD FRA DIAVLO** 24
*basil lemon tagliatelli paired with shrimp, scallops, calamari and mussels.
Hot Italian peppers and pomodoro sauce*
- WASABI CRUSTED SALMON** 26
stir-fried vegetables and white miso vinaigrette
- BAKED HADDOCK IMPERIAL** 24
rich lump crabmeat stuffing over creamed spinach
- GRILLED MAHI MAHI TERIYAKI** 22
soft Thai noodles tossed with vegetables and peanut sauce
- STEAMED 1 ½ LB. LOBSTER** 33
add \$7 to special menu
- SHRIMP AND SPINACH SCAMPI** 19
sautéed garlic shrimp and fresh spinach over angel hair pasta
- CERTIFIED ANGUS ROAST PRIME RIB** 29
16 oz cut with garlic mashed potatoes and fresh vegetables

Sweet Treats - 9

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| WARM CHOCOLATE BREAD PUDDING <i>with fresh whipped cream</i> | HOT FUDGE PROFITEROLE <i>vanilla ice cream and whipped cream</i> |
| KEY LIME PIE <i>raspberry coulis and coconut whipped cream</i> | WHIPPED CHEESECAKE <i>crushed thin mint cookies and fresh strawberries</i> |

**\$40 per person prix-fixe: includes choice of appetizer, entrée and dessert
with complimentary glass of champagne**

*There is a \$10.00 per person minimum in the dining room.
An 18% gratuity will be added to parties of 8 or more.*



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