

Appetizers

Gf OYSTERS* (6) OR (12)	18 35
Gf CLAMS ON THE ½ SHELL* (6) OR (12)	16 28
Gf SEAFOOD TOWER*	74
<i>– chilled Maine lobster, 6 shrimp, 6 oysters, California roll</i>	
Gf SHRIMP COCKTAIL (6)	18
CLAM CHOWDER cup 9 bowl	13
SKIPJACK'S LOBSTER BISQUE	15
<i>– rich velvety homemade bisque</i>	

FOR THE TABLE

Gf BUFFALO OR THAI CHICKEN WINGS	15
Gf FRIED CALAMARI	17
<i>– regular or Rhode Island (hot cherry peppers)</i>	
Gf MUSSELS	17
<i>– white wine, pesto, fresh tomatoes</i>	
SKIPJACK'S CLASSIC CRABCAKE	19
CAJUN FRIED POPCORN SHRIMP	13
<i>– homemade creole sauce</i>	
DAN DAN DUMPLINGS	16
<i>– steamed dumplings, Szechuan chili sauce, roasted peanuts</i>	

Gf SALADS

– Add chicken, salmon, steak tips or shrimp \$9 –

HOUSE	10
CAESAR SALAD	13
CRISP ICEBERG WEDGE	13
<i>– pickled red onion, blue cheese, bacon</i>	
CHOP CHOP SALAD	14

Gf MARKET FISH

ATLANTIC SALMON	31
COD	28
SWORDFISH STEAK	34
SEA SCALLOPS	34
CHILEAN SEA BASS	36
<i>– Grilled, Broiled, Baked or Skipjack's Style –</i>	

SANDWICHES

<i>– all sandwiches served with pickle, sea salt fries</i>	
CAJUN FRIED SHRIMP TACOS	24
<i>– fresh tortillas, Cotija cheese, avocado and jicama slaw, served with French fries</i>	
CHEESEBURGER*	15
<i>– 6 oz. custom blend burger, lettuce, tomato, onion, cheddar</i>	
LOBSTER RUEBEN	26
BLACKENED MAHI MAHI	15
<i>– cheddar, jicama slaw</i>	
MARYLAND CRABCAKE BURGER	22
<i>– whole grain mustard, lettuce, tomato</i>	
FRIED NATIVE SCROD AND CHEESE	18
<i>– fresh scrod, melted cheese</i>	
GRILLED HEBREW NATIONAL HOT DOG	10

Gf CLASSIC FRIED

FRIED SEAFOOD PLATTER	36
<i>– scallops, shrimp, calamari, clams strips, cod</i>	
FRIED CLAM STRIP PLATTER	mkt
FISH AND CHIPS	24
FRIED SHRIMP	28
FRIED SCALLOPS	34

SIGNATURES

GINGERED SEA BASS	38
<i>– Ginger soy glazed sea bass, Asian vegetables, steamed white rice.</i>	
THAI SALMON*	34
<i>– seared blackened salmon, stir fried vegetables, rice noodles, Thai sauce</i>	
SWORDFISH AU POIVRE	36
<i>– with house made risotto</i>	
CRISPY BAJA FISH TACOS	24
<i>– fresh tortillas, Cotija, avocado, jicama slaw</i>	
BAKED SCROD FLORENTINE	29
<i>– fresh scrod baked with house made lemon bread crumbs, creamed spinach</i>	
GRILLED MARINATED TERIYAKI STEAK TIPS*	30
<i>– Served with sea salt fries.</i>	
CHICKEN PICATTA	26
<i>– over fresh linguini.</i>	
SKIPJACK'S LOBSTER ROLL	mkt
<i>– half pound of lobster salad, toasted roll, sea salt fries</i>	
Gf FRESH LOBSTERS	mkt
<i>– 1 ½ pound or 2 pounds</i>	

FAMILY BOXES

MASHED POTATOES	7
	Pint Quart
SEA SALT FRIES	8 12
SWEET POTATO FRIES	8 12
HOUSE MADE ONION RINGS	10 15
CHICKEN FINGERS WITH FRIES	14
<i>– Regular or Buffalo Style</i>	

*– Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food poisoning.* –*

CLASSIC COCKTAILS

AMARILLA	12
– Lunazul tequila, Orgeat, Benedictine, orange and lime juice	
VIEUX CARRE	15
– Redemption rye, Pierre Ferrand, Carpano, Benedictine, house bitters	
TEQUILA NEGRONI	15
– Patron Gold, Grand Marnier, Carpano, Campari	
POMEGRANATE SPARKLER	12
– Stoli Razz, St. Elder Liqueur, fresh lemon, POM juice, Prosecco	
BOULEVARDIER	15
– Redemption Rye, Carpano, Campari	
SKIPJACK'S NEGRONI	15
– Drumshanbo gin, Carpano, Campari	
SKIPJACK'S OLD FASHIONED	13
– Bulleit bourbon, sugar cane syrup, house bitters, vintage ice	
HEMINGWAY	13
– Matusalem, Luxardo, lime, grapefruit, cane sugar, grapefruit bitters	
MEZCAL WORD	14
– Mezcal, Luxardo, Chartreuse, lime	
APRICOT SMASH	13
– house infused apricot bourbon, Aperol, lemon, basil	

SKIPJACK'S WINTER WARMERS

HOT BUTTERED RUM	11
– Mount Gay, hot apple cider, honey, butter, cinnamon	
BOURBON CIDER	12
– bourbon, Liqueur 43, hot apple cider, cinnamon stick	
KEOKE COFFEE	12
– Hennessy, Tia Maria, dark Crème de Cacao, whipped cream	
SKIPJACK'S COFFEE	12
– Baileys, Tia Maria, dark Crème de Cacao, whipped cream	

HAND CRAFTED COCKTAILS ROCKS

BLUEBERRY LEMONADE	12
– house infused Tito's blueberry vodka, house lemonade	
SKIPJACK'S MAI TAI	13
– Myer's rum Mount Gay rum, orgeat, pineapple, orange juice	
APEROL SPRITZ	11
– Aperol, Prosecco, soda water, orange twist	
SPARKLING PEAR	12
– Grey Goose L'Poire, St Elder, simple syrup, lemon juice, Prosecco	
DOLI PUNCH	12
– pineapple infused vodka, Malibu rum, fresh cranberry, pineapple juice	

STRAIGHT UP

FLIRTINI	12
– a Skipjack's classic, Stoli Razberi, Triple Sec, fresh lime, pineapple and cranberry juice	
MEZCAL NEGRONI	12
– Sombra Mezcal, Cassis, Campari, lime, Mole bitters	

DRAFT BEER

GOOSE ISLAND IPA - IL	8
SAM ADAMS LAGER - MA	8
NIGHT SHIFT SANTILLI IPA - MA	9
JACK ABBY SEASONAL -MA	9
ALLAGASH WHITE, ME	8
LORD HOBO BOOM SAUCE, MA	9
DOMESTIC BOTTLES	
NANTUCKET NECTAR	7
COORS LIGHT	6
CORONA	7
MICHELOB ULTRA	6

WINES BY THE BOTTLE

2016 SCHRAMSBERG BRUT "BLANC DE BLANCS", BUBBLES CA	52
NV ROEDERER ESTATE BRUT, BUBBLES CA	47
2018 FERRARI CARANO, FUME BLANC, CA	44
2019 KIM CRAWFORD, SAUVIGNON BLANC NZ	38
2018 OYSTER BAY, SAUVIGNON BLANC NZ	29
2017 ALEXANDER VALLEY VINEYARDS, CHARDONNAY, CA	37
2017 FERRARI CARANO, CHARDONNAY, CA	56
2017 KENDALL-JACKSON "GRAND RESERVE" CHARDONNAY, CA	48
2016 RODNEY STRONG "CHALK HILL", CHARDONNAY, CA	46
2016 A TO Z, PINOT NOIR, OREGON	43
2017 ALEXANDER VALLEY VINEYARDS, MERLOT, CA	38
2017 SEGHESSIO, ZINFANDEL, CA	47
2017 MARTIN RAY, CABERNET SAUVIGNON, CA	44
2015 JORDAN, CABERNET SAUVIGNON, CA	66

WINES BY THE GLASS

	170ML	250ML	500ML
NV VALDO PROSECCO, IT	12		
2018 JOSH CELLARS, SAUVIGNON BLANC CA	12	16	30
2018 ANGELLINI, PINOT GRIGIO, IT	10	14.5	28
2020 BRECA, ROSE, SP	10	17	33
2018 SHOOTING STAR, CHARDONNAY, CA	11	14.5	28
2018 CHALK HILL, CHARDONNAY, CA	13	19	34
2017 LAYER CAKE, PINOT NOIR, CA	11	16	30
2016 PEDRONCELLI, MERLOT, CA	11	14.5	28
2017 MARTIN RAY, CABERNET, CA	14	18	33