

## Appetizers

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

## FOR THE TABLE

<b>Gf</b> BUFFALO OR THAI CHICKEN WINGS . . . . .	15
<b>Gf</b> FRIED CALAMARI . . . . .	17
<i>– regular or Rhode Island (hot cherry peppers)</i>	
<b>Gf</b> 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
GREEK SALAD . . . . .	16
<i>– feta, olives, cucumber, fresh mint, lemon vinaigrette</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</i>	
CHEESEBURGER* . . . . .	15
<i>– 6 oz. custom blend burger, lettuce, tomato, onion, cheddar</i>	
LOBSTER RUEBEN . . . . .	26
SKIPJACK'S LOBSTER ROLL . . . . .	mkt
<i>– half pound of lobster salad, toasted roll, sea salt fries</i>	
RI CALAMARI PARMESAN SUB . . . . .	17
<i>– Your choice: Spicy or Not</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>	
CRAB CAKE DINNER . . . . .	35
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>	
SEAFOOD CASSEROLE . . . . .	32
<i>– shrimp, scallops, cod and salmon in a light sherry lobster sauce topped with lemon and cheese bread crumb</i>	
<b>Gf</b> 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

<b>MEZCAL OLD FASHIONED</b> . . . . .	14
– Corralejo Reposado, Sombra Mezcal, agave, bitters and orange twist	
<b>VIEUX CARRE</b> . . . . .	15
– Redemption rye, Pierre Ferrand, Carpano, Benedictine, house bitters	
<b>TEQUILA NEGRONI</b> . . . . .	15
– Patron Gold, Grand Marnier, Carpano, Campari	
<b>POMEGRANATE SPARKLER</b> . . . . .	12
– Sobieski Raspberry, St. Elder Liquor, fresh lemon, POM juice, Prosecco	
<b>FAMOUS WORD</b> . . . . .	14
– Sombra Mezcal, Aperol, Chartreuses, lime juice	
<b>SKIPJACK'S NEGRONI</b> . . . . .	15
– Drumshanbo gin, Carpano, Campari	
<b>SKIPJACK'S OLD FASHIONED</b> . . . . .	13
– Bulleit bourbon, sugar cane syrup, house bitters, vintage ice	
<b>EASY RIDER</b> . . . . .	15
– Drumshanbo Gun Powder Gin, Lillet, Cointreau, Absinthe, lemon twist	
<b>SKIPJACK'S CLASSIC MANHATTEN</b> . . . . .	14
– Redemption rye, Carpano Antica, orange bitters, orange twist	
<b>PINK GRAPEFRUIT MARTINI</b> . . . . .	14
– Drumshanbo Gun Powder Gin, Aperol, lime and grapefruit juice	

## SKIPJACK'S WINTER WARMERS

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

## HAND CRAFTED COCKTAILS ROCKS

<b>BLUEBERRY LEMONADE</b> . . . . .	13
– house infused Tito's blueberry vodka, house lemonade	
<b>SKIPJACK'S MAI TAI</b> . . . . .	13
– Myer's rum Mount Gay rum, orgeat, pineapple, orange juice	
<b>APEROL SPRITZ</b> . . . . .	12
– Aperol, Prosecco, soda water, orange twist	
<b>SPARKLING PEAR</b> . . . . .	13
– Grey Goose L'Poire, St Elder, simple syrup, lemon juice, Prosecco	
<b>DOLI PUNCH</b> . . . . .	14
– pineapple infused vodka, Malibu rum, fresh cranberry, pineapple juice	

## STRAIGHT UP

<b>FLIRTINI</b> . . . . .	13
– a Skipjack's classic, Sobieski Raspberry, Triple Sec, fresh lime, pineapple and cranberry juice	
<b>MEZCAL NEGRONI</b> . . . . .	13
– Sombra Mezcal, Cassis, Campari, lime, Mole bitters	

## DRAFT BEER

<b>GOOSE ISLAND IPA - IL</b> . . . . .	9
<b>SAM ADAMS LAGER - MA</b> . . . . .	9
<b>NIGHT SHIFT SANTILLI IPA - MA</b> . . . . .	9
<b>JACK ABBY SEASONAL -MA</b> . . . . .	10
<b>ALLAGASH WHITE, ME</b> . . . . .	8
<b>LORD HOBO BOOM SAUCE, MA</b> . . . . .	10
<b>DOMESTIC BOTTLES</b>	
<b>HIGH NOON SELTZER</b> . . . . .	7
<b>COORS LIGHT</b> . . . . .	6
<b>CORONA</b> . . . . .	7
<b>MICHELOB ULTRA</b> . . . . .	6

## WINES BY THE BOTTLE

<b>2018 SCHRAMSBERG BRUT "BLANC DE BLANCS", BUBBLES CA</b> . . . .	52
<b>NV ROEDERER ESTATE BRUT, BUBBLES CA</b> . . . . .	47
<b>2020 FERRARI CARANO, FUME BLANC, CA</b> . . . . .	44
<b>2020 KIM CRAWFORD, SAUVIGNON BLANC NZ</b> . . . . .	38
<b>2021 OYSTER BAY, SAUVIGNON BLANC NZ</b> . . . . .	29
<b>2019 ALEXANDER VALLEY VINEYARDS, CHARDONNAY, CA</b> . . . . .	37
<b>2019 FERRARI CARANO, CHARDONNAY, CA</b> . . . . .	56
<b>2019 KENDALL-JACKSON "GRAND RESERVE" CHARDONNAY, CA</b> . . . . .	48
<b>2018 RODNEY STRONG "CHALK HILL", CHARDONNAY, CA</b> . . . . .	46
<b>2018 A TO Z, PINOT NOIR, OREGON</b> . . . . .	43
<b>2019 ALEXANDER VALLEY VINEYARDS, MERLOT, CA</b> . . . . .	38
<b>2019 SEGHESSIO, ZINFANDEL, CA</b> . . . . .	47
<b>2018 MARTIN RAY, CABERNET SAUVIGNON, CA</b> . . . . .	44
<b>2017 JORDAN, CABERNET SAUVIGNON, CA</b> . . . . .	66

## WINES BY THE GLASS

	170ML	250ML	500ML
<b>NV VALDO PROSECCO, IT</b>	12		
<b>2020 JOSH CELLARS, SAUVIGNON BLANC CA</b>	12	16	30
<b>2020 ANGELLINI, PINOT GRIGIO, IT</b>	12	15.5	30
<b>2020 BRECA, ROSE, SP</b>	12	17	33
<b>2018 SHOOTING STAR, CHARDONNAY, CA</b>	12	16	30
<b>2019 CHALK HILL, CHARDONNAY, CA</b>	13	19	34
<b>2019 LAYER CAKE, PINOT NOIR, CA</b>	12	16	30
<b>2019 PEDRONCELLI, MERLOT, CA</b>	11	14.5	28
<b>2018 MARTIN RAY, CABERNET, CA</b>	15	20	35