



STARTERS

Raw Bar

- FRESH OYSTERS OF THE DAY*** (6) 22 (12) 42
- CHERRYSTONE CLAMS MA*** (6) 18 (12) 35
- COLOSSAL SHRIMP COCKTAIL** 20
- GARLIC OYSTERS** 24
6 freshly shucked local oysters, garlic butter and lemon breadcrumbs
- CLAMS CASINO** 25
6 freshly shucked clams, bacon, lemon, cherry peppers breadcrumbs
- SEAFOOD TOWER*** 76
Chilled Maine lobster, 6 colossal shrimp, 6 oysters, California roll

Some Like It Hot

- FRIED CALAMARI** 18
Regular or Rhode Island style (hot peppers)
- STEAMED BLACK MUSSELS** 18
White wine, pesto, fresh tomatoes
- THAI, BUFFALO OR HONEY SRIRACHA WINGS** 16
- SKIPJACK'S CLASSIC CRAB CAKE** 21
- BENTO APPETIZER SAMPLER** 24
Crab cake, dumplings, buffalo shrimp, honey sriracha wings
- DAN DAN SHRIMP DUMPLINGS** 17
Steamed with roasted peanut Szechuan sauce or fried with sweet Thai sauce
- CAJUN POPCORN SHRIMP** 14
Housemade creole sauce
- HOT SPINACH, ARTICHOKE AND CRAB DIP** 16
Crab, melted cream cheese, sauteed spinach, artichokes, warm baked crostini.

SOUPS & GREENS

- BOSTON CLAM CHOWDER** Cup 9 | Bowl 13
- SEAFOOD MINISTRONE** 14
Tuscan-style vegetable soup, shrimp, crab, savory housemade lobster broth
- SKIPJACK'S LOBSTER BISQUE** 15
Rich, velvety homemade bisque
- CHOP CHOP SALAD** 15
- LOBSTER SALAD PLATTER** 39
Fresh greens, carrots, tomato, cucumber, half pound chilled Maine lobster, lemon thyme vinaigrette

- CAESAR SALAD** 14
- HEIRLOOM TOMATO SALAD** 14
Burrata cheese, basil, extra virgin olive oil, balsamic glaze
- CRISP ICEBERG WEDGE** 12
Pickled red onion, blue cheese, bacon
- SEAFOOD COBB SALAD** 23
Maine lobster, shrimp, smoked salmon, fresh greens, hard-boiled egg, avocado, crumbled blue cheese

Add To Any Salad: Chicken, Salmon, Steak Tips or Shrimp 10 Scallops 12

CHEF'S SIGNATURES

- BROILED SEAFOOD COMBINATION** 34
Cod, shrimp, salmon, scallops in garlic white wine sauce, cheddar cheese lemon breadcrumbs
- LOBSTER MAC AND CHEESE** 31
Fresh Maine lobster, cavatappi pasta, creamy cheese sauce and breadcrumbs
- GINGERED SEA BASS** 41
Chilian Sea bass, stir-fried vegetables, steamed white rice
- GRILLED MAHI MAHI TERIYAKI** 30
Sweet and tender Mahi, lo mein noodles, stir-fried vegetables in a savory peanut sauce
- SHRIMP AND SCALLOP RISOTTO** 33
Shrimp and sea scallops atop a creamy spinach and tomato risotto
- BAKED SCROD IMPERIAL** 31
Native scrod, lump crab meat stuffing, creamed spinach

- SKIPJACKS COMBINATION** 35
Skipjack's style swordfish, lump crab cake, grilled shrimp, sauteed spinach
- LOBSTER RAVIOLI** 32
Lobster packed ravioli, mushrooms, tomato, sherry blush sauce
- SWORDFISH AU POIVRE** 36
Peppered swordfish, creamy mushroom risotto
- THAI SALMON*** 36
Pan seared blackened salmon, stir-fried vegetables, rice noodles, Thai sauce
- BARBECUED SCALLOPS** 38
House made BBQ sauce mashed potatoes, crispy onion strings
- CHICKEN PICATTA** 27
Lemon butter caper sauce, chicken breast, linguine

TODAY'S CATCH

Available broiled, grilled, blackened, baked or Skipjack's Style for an additional 1.25

- ATLANTIC SALMON*** 33
- CHILEAN SEA BASS** 37
- COD** 28
- TUNA** 36

- MAHI MAHI** 28
- SWORDFISH STEAK** 36
- SEA SCALLOPS** 37
- HALIBUT** 35

Served with fresh vegetables of the day

NEW ENGLAND CLASSICS

- NEW ENGLAND FRIED SEAFOOD PLATTER** 39
Scallops, shrimp, clams, cod, calamari
- BEER BATTERED SCROD FISH & CHIPS** 26
- FRIED LOCAL IPSWICH CLAMS** MKT
- SKIPJACK'S JUMBO LUMP CRAB CAKES** 40
Whole grain mustard sauce
- MAINE LOBSTER TACOS** 29
Sauteed lobster, fresh tortillas, Cotija cheese, avocado, jicama slaw
- CRISPY FRIED FISH TACOS** 26

- FRESH MAINE LOBSTER**
1 1/2 lb. [MKT] | 2-3 lb. [MKT]
- BAKED STUFFED** \$10 per lobster
Baked with a buttery crab meat scallop stuffing
- SKIPJACK'S LOBSTER ROLL** 39
Half-pound of lobster salad, homemade roll, sea salt fries
- FRIED CLAM STRIP PLATTER** 25
- SHRIMP TACOS** 24
Blackened, Cajun or regular fried

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, seafood, shellfish or eggs may increase your risk of food poisoning

PREMIUM STEAKS

HOUSE MARINATED STEAK TIPS* 32
14 oz, mashed potatoes and house vegetable

SPICE RUBBED PRIME STEAK* 65
16 oz spice rubbed ribeye, mashed potatoes and house vegetables

SKIPJACK'S SIRLOIN* 50
12 oz soy-ginger marinate, mashed potatoes and house vegetables

SIGNATURE SIDES

FRENCH FRIES [PT] 8 [QT] 12

SWEET FRIES [PT] 8 [QT] 12

ONION RINGS [PT] 10 [QT] 15

GARLIC MASHED POTATOES 7

GARDEN SALAD 7

NEW POTATOES 7

WHITE CONFETTI RICE 7

SAUTEED SPINACH 7

CAESAR SALAD 8



SURF & TURF

CREATE YOUR OWN

CHOOSE ONE

12 oz Skipjack's Sirloin*
59

14 oz Marinated Teriyaki Steak Tips*
41

16 oz Spice Rubbed Ribeye*
74

CHOOSE ONE

Skewer of Shrimp and Scallops

Thai Salmon

Crab Cake

Fried Shrimp

Barbecued Scallops

served with fresh vegetables and mashed potatoes

LUNCH

FROM 11:30 AM - 4PM

SKIPJACK'S LOBSTER ROLL 39
Half-pound of lobster salad,
housemade roll, sea salt fries

FRIED NATIVE SCROD & CHEDDAR SANDWICH 19
Fresh scrod, Vermont aged cheddar cheese

FRIED CLAM ROLL 20
Local Ipswich clams

SKIPJACK'S CRABCAKE BURGER 22
Louis slaw, whole grain mustard, lettuce, tomato

CHEESEBURGER* 15
6 oz. custom blend burger, lettuce,
tomato, American cheese

BLACKENED SALMON 18
Soy ginger glaze, arugula & fennel salad

LOBSTER RUEBEN 16

SKIPJACK'S STYLE SWORDFISH 21
Avocado, arugula & fennel salad

CHINATOWN SALMON 19
Glazed with Chinese mustard, stir-fried vegetables

MARINATED TERIYAKI STEAK TIPS* 22
8 oz. of tips, sea salt fries

SHRIMP PO' BOY 17
Shrimp, lettuce, tomato, creole remoulade

GRILLED ALL BEEF HOT DOG 12

LUNCH FISH

Salmon 19

Cod 19

Swordfish 22

Mahi 15

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Drinks

Hand Crafted Cocktails

MEZCAL OLD FASHION 15

Corralejo Reposada, Sombra Mezcal, agave, bitters, orange twist

VIEUX CARRE 15

Redemption rye, Pierre Ferrand, Carpano, Benedictine, house bitters

BOURBON BRAMBLE 14

Bulleit bourbon, Cassis, Montenegro, lemon juice

TEQUILA PLANE 15

Corralejo Reposada, Aperol, Averna, lemon juice

FAMOUS WORD 14

Sombra Mezcal, Aperol, Chartreuses, lime juice

SKIPJACK'S NEGRONI 15

Drumshanbo Gun Powder Gin, Carpano, Campari

SKIPJACK'S OLD FASHIONED 15

Bulleit bourbon, sugar cane syrup, house bitters, vintage ice

BOURBON PEACH SMASH 15

house made peach bourbon, Aperol, lemon juice, simple, basil

SKIPJACK'S CLASSIC MANHATTAN 14

Redemption rye, Carpano Antica, orange bitters & twist

PINK GRAPEFRUIT MARTINI 14

Drumshanbo Gun Powder Gin, Aperol, lime and grapefruit juice

SPRING FLING 16

Drumshanbo Gun Powder Gin, hibiscus, lemon juice, bitters, egg white

BLUEBERRY LEMONADE 14

house infused Tito's blueberry vodka, house lemonade

COCONUT RUM RUNNER 14

house infused coconut rum, Amaretto, orange and pineapple juice, grenadine, float of Meyers rum

SKIPJACK'S MAI TAI 13

Myer's rum, Mount Gay rum, orgeat, pineapple, orange juice

APEROL SPRITZ 12

Aperol, Prosecco, soda water, orange twist

SUMMER SOLSTICE 15

Casamigos Blanco Tequila, Sombra Mezcal, hibiscus, lime juice house bitters

STRAWBERRY AND FIRE 16

Casamigos Blanco Tequila, jalapeno, strawberry. simple, lemon juice

BLACKBERRY BEES KNEES 15

Drumshanbo Gun Powder Gin, local honey, lemon juice, blackberry, mint

SPARKLING PEAR 13

Grey Goose L'Poire, St Elder, simple syrup, lemon juice, Prosecco

POMEGRANATE SPARKLER 13

house infused raspberry vodka, St. Elder Liquor, fresh lemon, POM juice, Prosecco

FLIRTINI 13

a Skipjack's classic, house infused raspberry vodka, Triple Sec, fresh lime, pineapple and cranberry juice

MEZCAL NEGRONI 13

Sombra Mezcal, Cassis, Campari, lime, mole bitters

THE CURE 16

Casamigos Blanco Tequila, ginger, Sombra Mezcal, local honey, lemon juice, twist

BLOOD AND SAND 15

blended scotch, Carpano, Cherry Heering, orange juice

DOLI PUNCH 14

pineapple infused vodka, coconut infused rum, fresh cranberry, pineapple juice

Wines By The Bottle

● SCHRAMSBERG BRUT 58

"Blanc De Blancs," Bubbles CA
2019

● NV ROEDERER ESTATE 52

Bubbles, CA
NV

FERRARI CARANO 46

Fume Blanc, CA
2022

KIM CRAWFORD 42

Sauvignon Blanc, NZ
2022

OYSTER BAY 35

Sauvignon Blanc, NZ
2022

FOUASSIER SANCERRE, FR 75

France
2021

ALEXANDER VALLEY 42

Chardonnay, CA
2020

FERRARI CARANO 65

Chardonnay, CA
2021

KENDALL-JACKSON 50

"Grand Reserve," Chardonnay, CA
2020

RODNEY STRONG 48

"Chalk Hill," Chardonnay, CA
2019

A TO Z PINOT NOIR 45

Oregon
2019

FLOWERS, PINOT NOIR 74

CA
2021

ALEXANDER VALLEY 40

Merlot, CA
2019

SEGHESSIO 49

Zinfandel, CA
2021

JORDAN 68

Cabernet Sauvignon, CA
2018

HONIG 75

Cabernet Sauvignon, CA
2019

FRATELLI SEGHESSIO 75

Barolo, IT
2017

THE PRISONER 82

Red Blend, CA
2021

Wines By the Glass

ZONIN PROSECCO, IT 13

BARONE FINI, PINOT GRIGIO 2021

170 ML 12 250ML 15.5 500ML 30

BRECA, ROSE, SP 2020

170 ML 15 250ML 19 500ML 35

DONATI CHARDONNAY, CA 2021

170 ML 13 250ML 19 500ML 35

CHALK HILL, CHARDONNAY, CA 2021

170ML 14 250ML 20 500ML 36

BABICH "BLACK LABEL," SAUVIGNON BLANC, NZ 2022 12

170ML 12 250ML 16 500ML 30

RICKSHAW, PINOT NOIR, CA 2021

170ML 15 250ML 19 500ML 35

PASCUAL TOSO, MALBEC, ARG 2020

170ML 12 250ML 15 500ML 30

MARTIN RAY, CABERNET, CA 2020

170ML 16 250ML 25 500ML 35

Draft Beer

GOOSE ISLAND IPA - IL 10

SAM ADAMS LAGER - MA 9

NIGHT SHIFT WHIRLPOOL PALE ALE - MA 11

JACK ABBY SEASONAL - MA 11

ALLAGASH WHITE - ME 10

LORD HOBO BOOM SAUCE - MA 10

Domestic Bottles

HIGH NOON SELTZER 8

COORS LIGHT 8

CORONA 8

MICHELOB ULTRA 7

ATHLETICA NON-ALCOHOLIC 8