



## STARTERS

### Raw Bar

- FRESH OYSTERS OF THE DAY\*** (6) 22 (12) 42
- CHERRYSTONE CLAMS MA\*** (6) 18 (12) 35
- COLOSSAL SHRIMP COCKTAIL** 20
- 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

- 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** 33  
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\*** 58  
16 oz spice rubbed ribeye, mashed potatoes and house vegetables

**SKIPJACK'S SIRLOIN\*** 50  
12 oz soy-ginger marinade, 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\*  
67

### 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** 26

**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 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

## SEGHEISIO 49

Zinfandel, CA  
2021

## JORDAN 68

Cabernet Sauvignon, CA  
2018

## HONIG 75

Cabernet Sauvignon, CA  
2019

## FRATELLI SEGHEISIO 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