



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* 84

Chilled Maine lobster, 5 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 22

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 17

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 15

Tuscan-style vegetable soup, shrimp and a savory
housemade lobster broth

SKIPJACK'S LOBSTER BISQUE 16

Rich, velvety homemade bisque

CHOP CHOP SALAD 15

LOBSTER SALAD PLATTER 42

Fresh greens, carrots, tomato, cucumber, half pound chilled
Maine lobster, lemon thyme vinaigrette

CAESAR SALAD 14

HEIRLOOM TOMATO SALAD 16

Burrata cheese, basil, extra virgin olive oil, balsamic glaze

CRISP ICEBERG WEDGE 15

Pickled red onion, blue cheese, bacon

SEAFOOD COBB SALAD 24

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 32

Fresh Maine lobster, cavatappi pasta, creamy cheese sauce and
breadcrumbs

GINGERED SEA BASS 42

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 34

Lobster packed ravioli, mushrooms, tomato, sherry blush sauce

SWORDFISH AU POIVRE 38

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 28

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 38

SEA SCALLOPS 37

Served with fresh vegetables of the day

NEW ENGLAND CLASSICS

NEW ENGLAND FRIED SEAFOOD PLATTER 41

Scallops, shrimp, clam strips, cod, calamari

BEER BATTERED SCROD FISH & CHIPS 28

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 28

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 41

Half-pound of lobster salad, homemade roll, sea salt fries

FRIED CLAM STRIP PLATTER 28

SHRIMP TACOS 25

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* 34
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 marinate, mashed potatoes and house vegetables

SIGNATURE SIDES

BASKET OF FRENCH FRIES 11

BASKET OF SWEET FRIES 11

BASKET OF ONION RINGS 13

GARLIC MASHED POTATOES 7

GARDEN SALAD 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*
43

16 oz Spice Rubbed Ribeye*
67

CHOOSE ONE

Skewer of Shrimp and Scallop

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 41
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 22
Local Ipswich clams

SKIPJACK'S CRABCAKE BURGER 23
Louis slaw, whole grain mustard, lettuce, tomato

CHEESEBURGER* 16
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

NOODLE POT 17
Noodles, steamed shrimp dumplings, vegetables in lemongrass broth. Topped with Sambal Oelek

LUNCH FISH

Salmon 19

Cod 19

Swordfish 22

Mahi Mahi 15

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

Drinks

Hand Crafted Cocktails

MEZCAL OLD FASHION 15

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

VIEUX CARRE 15

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

SPICY MANGO RITA 15

mango infused tequila, Cointreau, lime juice, jalapeno

TEQUILA PLANE 15

Corralejo Reposado, Aperol, Averna, lemon juice

SMOKE AND PEACHES 16

Lillet Rose, Pierre Ferrand, peach bourbon, simple syrup, lemon juice

LA PUESTA DEL SOL 15

Casamigos tequila, jalapeno infused Aperol, lemon & pineapple juice, Orgeat, hibiscus syrup, Cherry Heering

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

BLUEBERRY LEMONADE 14

house infused Tito's blueberry vodka, house lemonade

COCONUT RUM RUNNER 15

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

SKIPJACK'S MAI TAI 14

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

APEROL SPRITZ 13

Aperol, Prosecco, soda water, orange twist

STRAWBERRY & MANGO FIRE 15

Mango infused 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 14

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

NEW ENGLAND 15

Redemption rye, dry vermouth, Aperol, Luxardo maraschino

DOLI PUNCH 15

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

Wines By The Bottle

CHAMPAGNE CANARD-DUCHENE 85

Champagne Brut Authentic, FR NV

VILLA SANDI 45

Asolo Prosecco Superiore Brut, IT NV

FERRARI CARANO 46

Fume Blanc, CA
2022

KIM CRAWFORD 42

Sauvignon Blanc, NZ
2023

LANGLOIS - CHATEAU 60

Sancerre, FR
2022

ALOIS LAGEDER-TERRA ALPINA 45

Pinot Grigio, IT
2022

ACROBAT 42

Pinot Gris, OR
2022

ALEXANDER VALLEY 42

Chardonnay, CA
2021

RODNEY STRONG 48

"Chalk Hill," Chardonnay, CA
2021

KENDALL-JACKSON 50

"Grand Reserve," Chardonnay, CA
2020

A TO Z 45

Pinot Noir, Oregon
2019

FLOWERS 74

Pinot Noir, CA
2022

CVNE 59

Rioja Cune Reserva, SP
2017

SEGHEISIO 49

Zinfandel, CA
2022

JORDAN 68

Cabernet Sauvignon, CA
2019

HONIG 75

Cabernet Sauvignon, CA
2021

FRATELLI SEGHEISIO 75

Barolo, IT
2018

THE PRISONER 82

Red Blend, CA
2021

Wines By the Glass

CASTELFORTE PROSECCO, IT 13

BARONE FINI, PINOT GRIGIO 2023
170 ML 12 250ML 15.5 500ML 30

VILLA WOLF, ROSE, GER, 2023
170 ML 15 250ML 19 500ML 35

CAVE DE LUGNY CHARDONNAY, FR 2021
170 ML 13 250ML 19 500ML 35

CHALK HILL, CHARDONNAY, CA 2022
170ML 14 250ML 20 500ML 36

BABICH "BLACK LABEL," SAUVIGNON
BLANC, NZ 2022
170ML 12 250ML 16 500ML 30

RICKSHAW, PINOT NOIR, CA, 2021
170ML 15 250ML 19 500ML 35

PASCUAL TOSO, MALBEC, ARG, 2022
170ML 12 250ML 15 500ML 30

MARTIN RAY, CABERNET, CA, 2020
170ML 16 250ML 25 500ML 35

Draft Beer

GOOSE ISLAND IPA - IL 12

SAM ADAMS SEASONAL - MA 11

NIGHT SHIFT WHIRLPOOL PALE
ALE - MA 12

JACK ABBY HOUSE LAGER - MA 11

ALLAGASH WHITE - ME 12

LORD HOBO BOOM SAUCE - MA 12

Domestic Bottles

HIGH NOON SELTZER 9

COORS LIGHT 9

YUENGLING TRADITIONAL LAGER 8

MICHELOB ULTRA 8

ATHLETIC NON-ALCOHOLIC 8