

Served 11:30am – 4:00pm (Mon - Sat)

Served with sea salt fries and cole slaw

Skipjack's Lobster Roll <i>A generous half-pound of our classic lobster salad served on a freshly baked homemade roll</i>	28	Asian Noodle Pot <i>Sautéed shrimp, shu mai dumplings, fresh vegetables with soba noodles in a lemongrass broth</i>	13
Triple Delight Seafood Sliders <i>Lobster salad, crab cake and tuna burger</i>	14	Chinatown Salmon <i>Glazed with Chinese mustard and served over Asian vegetables</i>	18
Native Scrod and Cheddar <i>Fresh scrod fried crisp with melted Vermont aged cheddar cheese</i>	13	Grilled Swordfish Tips <i>Chopped Greek Salad and cool cucumber tzatziki</i>	18
Spicy Chicken Sandwich <i>fried buttermilk brined chicken breast on a bed of red slaw and pickles and a buttered potato bun</i>	11	Fish and Chips <i>Beer-battered scrod, fried crisp with our sea salt fries</i>	14
Fried Clam Roll <i>With tartar sauce and shredded lettuce</i>	15	Marinated Teriyaki Steak Tips* <i>8 oz. of tips with cole slaw and sea salt fries</i>	17
Maryland Crabcake Burger <i>Louis dressing, lettuce and tomato</i>	17	Baked Scrod Monterey <i>Fresh scrod baked with vine-ripe tomato, Monterey Jack cheese and lemon crumbs</i>	15
Grilled Yellowfin Tuna Burger* <i>Teriyaki glaze, pickled ginger and wasabi mayo</i>	14	Baja Fish Tacos <i>Grilled pepper-spiced Mahi Mahi, lettuce, fresh salsa fresca, red chili aioli and Jack cheese on fresh tortillas. Served with spicy seasoned chips</i>	13
Cheeseburger* <i>6 oz. custom blend burger, Vermont aged cheddar, lettuce and tomato</i>	11	Sushi Bento* <i>Salmon, tuna and shrimp sushi, California maki roll, Japanese seaweed salad and crispy shrimp dumplings</i>	15
Seafood Cobb Salad <i>Maine lobster, chilled shrimp and smoked salmon arranged on a bed of gourmet greens, vegetables, avocado, hardboiled egg and crumbled blue cheese</i>	22		
Skipjack's Salad <i>mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette</i>	12	<i>Our signature preparation is a secret blend of seasonings and herbs and makes it our most popular preparation.</i>	
Blackened Salmon Chop Chop* <i>On our chopped vegetable salad with chipotle ranch dressing</i>	17	Swordfish	19
		Salmon*	16
		Cod	13
		Chicken	12

Original Blackened Tuna Sashimi	14
Gingered Calamari	14
Rhode Island Calamari <i>Zesty fried calamari tossed in the robust flavors of garlic butter and sliced cherry peppers</i>	14
Steamed Black Mussels <i>Simmered in white wine, pesto and tomatoes</i>	13
Chef's Flatbread of the Day <i>house made flatbread</i>	12
Thai or Buffalo Chicken Wings	12
Skipjack's Classic Crab Cake	16
Fish Lettuce Wraps <i>fried cod, bibb lettuce and spicy mayo sauce</i>	11
Dan Dan Shrimp Dumplings <i>In Szechuan roasted peanut and chili sauce</i>	10
Boston Clam Chowder	6.5/9
Seafood Minestrone <i>Hearty Tuscan-style vegetable soup brimming with shrimp and crab, simmered in a savory homemade lobster broth</i>	11.5
Skipjack's Lobster Bisque <i>Rich and velvety homemade bisque</i>	13
Greek Salad	12
Chop Chop Salad	11
Caesar Salad	9
Skipjack's Salad <i>mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette</i>	12
Seafood Cobb Salad <i>Maine lobster, shrimp and smoked salmon arranged on a bed of gourmet greens, hard-boiled egg, avocado and crumbled blue cheese</i>	25
Lobster Salad Platter <i>Half-pound of lobster salad, garden greens and lemon thyme vinaigrette</i>	28

Add on to any Salad: (\$7.00 each)

- Chicken
- Steak Tips
- Salmon
- Shrimp

Oysters On the Half Shell*	
Freeland Creek: PEI, Canada	3.00ea
Blue Yonders: Duxbury, MA	3.00ea
Gooseberry's: PEI, Canada	3.00ea
Shucker's Choice: changes daily	market
Cherrystone Clams MA*	2.50ea
Colossal Shrimp Cocktail	18
Jumbo Lump Crab Cocktail	20
Grand Seafood Platter <i>Chilled Maine lobster, colossal shrimp and crab cocktail</i>	52/78
Shellfish Extravaganza <i>Chilled Maine lobster, colossal shrimp and crab cocktail paired with fresh oysters and clams on the half shell</i>	59/86
New England Seafood Platter <i>A hearty portion of scallops, shrimp, clams, haddock and calamari served lightly fried and golden brown</i>	31
Native Scrod Fish & Chips	21
Fried Clams	31
Skipjack's Jumbo Lump Crab Cakes	30
Fresh Maine Lobster	
1½ lbs	42
2 lbs	59
3 lbs	78
Baked Stuffed <i>Baked with a buttery crabmeat and scallop stuffing Add \$7 per lobster</i>	
Skipjack's Lobster Roll <i>A generous half-pound of our classic lobster salad served on a freshly baked homemade roll with sea salt French fries and cole slaw</i>	28

Wasabi Crusted Salmon* <i>Spicy wasabi compliments this bold salmon dish, drizzled with miso vinaigrette and served with stir-fried vegetables</i>	30
Harvest Grilled Swordfish <i>Swordfish steak served over fall vegetables</i>	31
Gingered Sea Bass <i>Flavorful & well-seasoned sea bass, with Asian vegetables and steamed white rice</i>	35
Barbecued Scallops <i>Garlic mashed potatoes and crispy onion strings</i>	market
Pecan Crusted Trout <i>Served with brown confetti rice and finished with a bourbon honey mustard glaze</i>	24
Skipjack's Combination <i>Our classic crab cake, Skipjack's style swordfish and grilled jumbo shrimp</i>	29
Tuscan Shrimp Rotini <i>Fresh pomodoro, artichokes, tomatoes, olives and roasted red peppers sauteed with shrimp</i>	23
Baked Scrod Imperial <i>Native scrod topped with creamy lump crabmeat stuffing and sautéed spinach</i>	25
Broiled Seafood Combination <i>Haddock, scallops and shrimp topped with Monterey Jack cheese and lemon crumbs</i>	28
Sushi Bento* <i>Salmon, tuna and shrimp sushi, California maki roll, Japanese seaweed salad and crispy shrimp dumplings</i>	24
Baja Fish Tacos <i>Grilled pepper-spiced Mahi Mahi, lettuce, fresh salsa fresca, red chili aioli and Jack cheese on fresh tortillas. Served with spicy seasoned chips</i>	23
Lobster Ravioli <i>lobster packed ravioli in a mushroom and sherry blush</i>	25

*Served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Atlantic Salmon*	29
Chilean Sea Bass	34
Cod	23
Rainbow Trout	19
Artic Char	25
Swordfish Steak	30
Sea Scallops	market
Chef's Choice	market
<i>Served with fresh vegetables & your choice of one of the following:</i>	
• New Crop Potatoes	• Brown Confetti Rice
• Mashed	
• Sweet Potato Fries	• Sea Salt French Fries
• Sushi Rice	
Surf & Turf* <i>8oz. of teriyaki steak tips and grilled jumbo shrimp with sea salt French fries & sautéed spinach</i>	30
New York Sirloin Steak* 12oz. <i>Center cut Black Angus with house made steak sauce</i>	42
Marinated Teriyaki Steak Tips* 14oz.	28
Chicken Parmigiana <i>Parmesan crusted chicken breasts with pomodoro sauce and mozzarella cheese served over fresh spaghetti</i>	22