

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	Oysters On the Half Shell*		Wasabi Crusted Salmon*	30	
Gingered Calamari	14	Freeland Creek: PEI, Canada	3.00ea	<i>Spicy wasabi compliments this bold salmon dish, drizzled with miso vinaigrette and served with stir-fried vegetables</i>		<i>Available broiled, grilled, blackened, baked, or Skipjack's Style for an additional \$1.25</i>
Rhode Island Calamari	14	Blue Yonders: Duxbury, MA	3.00ea	Harvest Grilled Swordfish	31	Atlantic Salmon*
<i>Zesty fried calamari tossed in the robust flavors of garlic butter and sliced cherry peppers</i>		Gooseberry's: PEI, Canada	3.00ea	<i>Swordfish steak served over fall vegetables</i>		
Steamed Black Mussels	13	Shucker's Choice: changes daily	market	Gingered Sea Bass	35	Chilean Sea Bass
<i>Simmered in white wine, pesto and tomatoes</i>		Cherrystone Clams MA*	2.50ea	<i>Flavorful & well-seasoned sea bass, with Asian vegetables and steamed white rice</i>		Cod
Chef's Flatbread of the Day	12	Colossal Shrimp Cocktail	18	Barbecued Scallops	market	Rainbow Trout
<i>house made flatbread</i>		Jumbo Lump Crab Cocktail	20	<i>Garlic mashed potatoes and crispy onion strings</i>		Artic Char
Thai or Buffalo Chicken Wings	12	Grand Seafood Platter	52/78	Pecan Crusted Trout	24	Swordfish Steak
Skipjack's Classic Crab Cake	16	<i>Chilled Maine lobster, colossal shrimp and crab cocktail</i>		<i>Served with brown confetti rice and finished with a bourbon honey mustard glaze</i>		Sea Scallops
Fish Lettuce Wraps	11	Shellfish Extravaganza	59/86	Skipjack's Combination	29	Chef's Choice
<i>fried cod, bibb lettuce and spicy mayo sauce</i>		<i>Chilled Maine lobster, colossal shrimp and crab cocktail paired with fresh oysters and clams on the half shell</i>		<i>Our classic crab cake, Skipjack's style swordfish and grilled jumbo shrimp</i>		<i>Served with fresh vegetables & your choice of one of the following:</i>
Dan Dan Shrimp Dumplings	10			Tuscan Shrimp Rotini	23	• New Crop Potatoes • Brown Confetti Rice • Mashed
<i>In Szechuan roasted peanut and chili sauce</i>		New England Seafood Platter	31	<i>Fresh pomodoro, artichokes, tomatoes, olives and roasted red peppers sauteed with shrimp</i>		• Sweet Potato Fries • Sea Salt French Fries • Sushi Rice
Boston Clam Chowder	6.5/9	<i>A hearty portion of scallops, shrimp, clams, haddock and calamari served lightly fried and golden brown</i>		Baked Scrod Imperial	25	
Seafood Minestrone	11.5	Native Scrod Fish & Chips	21	<i>Native scrod topped with creamy lump crabmeat stuffing and sautéed spinach</i>		
<i>Hearty Tuscan-style vegetable soup brimming with shrimp and crab, simmered in a savory homemade lobster broth</i>		Fried Clams	31	Broiled Seafood Combination	28	
Skipjack's Lobster Bisque	13	Skipjack's Jumbo Lump Crab Cakes	30	<i>Haddock, scallops and shrimp topped with Monterey Jack cheese and lemon crumbs</i>		
<i>Rich and velvety homemade bisque</i>				Sushi Bento*	24	
Greek Salad	12	Fresh Maine Lobster		<i>Salmon, tuna and shrimp sushi, California maki roll, Japanese seaweed salad and crispy shrimp dumplings</i>		Surf & Turf*
Chop Chop Salad	11	1½ lbs	42	Baja Fish Tacos	23	<i>8oz. of teriyaki steak tips and grilled jumbo shrimp with sea salt French fries & sautéed spinach</i>
Caesar Salad	9	2 lbs	59	<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>		New York Sirloin Steak* 12oz.
Skipjack's Salad	12	3 lbs	78	Lobster Ravioli	25	<i>Center cut Black Angus with house made steak sauce</i>
<i>mixed greens, baby kale, sun dried tomatoes, goat cheese, roasted red peppers, kalamata olives and balsamic vinaigrette</i>		Baked Stuffed		<i>lobster packed ravioli in a mushroom and sherry blush</i>		Marinated Teriyaki Steak Tips* 14oz.
Seafood Cobb Salad	25	<i>Baked with a buttery crabmeat and scallop stuffing</i>				Chicken Parmigiana
<i>Maine lobster, shrimp and smoked salmon arranged on a bed of gourmet greens, hard-boiled egg, avocado and crumbled blue cheese</i>		<i>Add \$7 per lobster</i>		<i>*Served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.</i>		<i>Parmesan crusted chicken breasts with pomodoro sauce and mozzarella cheese served over fresh spaghetti</i>
Lobster Salad Platter	28	Skipjack's Lobster Roll	28	<i>Before placing your order, please inform your server if a person in your party has a food allergy.</i>		
<i>Half-pound of lobster salad, garden greens and lemon thyme vinaigrette</i>		<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>				

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

- Chicken
- Steak Tips
- Salmon
- Shrimp