



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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