

## Appetizers

<b>Gf</b> OYSTERS* (6) OR (12) . . . . .	18 35
<b>Gf</b> CLAMS ON THE ½ SHELL* (6) OR (12) . . . . .	16 28
<b>Gf</b> SEAFOOD TOWER* . . . . .	74
<i>– chilled Maine lobster, 6 shrimp, 6 oysters, California roll</i>	
<b>Gf</b> SHRIMP COCKTAIL (6) . . . . .	18
CLAM CHOWDER . . . . . cup 9 bowl	13
SKIPJACK'S LOBSTER BISQUE . . . . .	15
<i>– rich velvety homemade bisque</i>	

## FOR THE TABLE

<b>Gf</b> BUFFALO OR THAI CHICKEN WINGS . . . . .	15
<b>Gf</b> FRIED CALAMARI . . . . .	17
<i>– regular or Rhode Island (hot cherry peppers)</i>	
<b>Gf</b> MUSSELS . . . . .	17
<i>– white wine, pesto, fresh tomatoes</i>	
SKIPJACK'S CLASSIC CRABCAKE . . . . .	19
CAJUN FRIED POPCORN SHRIMP . . . . .	13
<i>– homemade creole sauce</i>	
DAN DAN DUMPLINGS . . . . .	16
<i>– steamed dumplings, Szechuan chili sauce, roasted peanuts</i>	

## **Gf** SALADS

*– Add chicken, salmon, steak tips or shrimp \$9 –*

HOUSE . . . . .	10
CAESAR SALAD . . . . .	13
GREEK SALAD . . . . .	16
<i>– feta, olives, cucumber, fresh mint, lemon vinaigrette</i>	
CHOP CHOP SALAD . . . . .	14

## **Gf** MARKET FISH

ATLANTIC SALMON . . . . .	31
COD . . . . .	28
SWORDFISH STEAK . . . . .	34
SEA SCALLOPS . . . . .	34
CHILEAN SEA BASS . . . . .	36
<i>– Grilled, Broiled, Baked or Skipjack's Style –</i>	

## SANDWICHES

<i>– all sandwiches served with pickle, sea salt fries</i>	
CAJUN FRIED SHRIMP TACOS . . . . .	24
<i>– fresh tortillas, Cotija cheese, avocado and jicama slaw</i>	
CHEESEBURGER* . . . . .	15
<i>– 6 oz. custom blend burger, lettuce, tomato, onion, cheddar</i>	
LOBSTER RUEBEN . . . . .	26
SKIPJACK'S LOBSTER ROLL . . . . .	mkt
<i>– half pound of lobster salad, toasted roll, sea salt fries</i>	
RI CALAMARI PARMESAN SUB . . . . .	17
<i>– Your choice: Spicy or Not</i>	
FRIED NATIVE SCROD AND CHEESE . . . . .	18
<i>– fresh scrod, melted cheese</i>	
GRILLED HEBREW NATIONAL HOT DOG . . . . .	10

## **Gf** CLASSIC FRIED

FRIED SEAFOOD PLATTER . . . . .	36
<i>– scallops, shrimp, calamari, clams strips, cod</i>	
CRAB CAKE DINNER . . . . .	35
FISH AND CHIPS . . . . .	24
FRIED SHRIMP . . . . .	28
FRIED SCALLOPS . . . . .	34

## SIGNATURES

GINGERED SEA BASS . . . . .	38
<i>– Ginger soy glazed sea bass, Asian vegetables, steamed white rice.</i>	
THAI SALMON* . . . . .	34
<i>– seared blackened salmon, stir fried vegetables, rice noodles, Thai sauce</i>	
SWORDFISH AU POIVRE . . . . .	36
<i>– with house made risotto</i>	
CRISPY BAJA FISH TACOS . . . . .	24
<i>– fresh tortillas, Cotija, avocado, jicama slaw</i>	
BAKED SCROD FLORENTINE . . . . .	29
<i>– fresh scrod baked with house made lemon bread crumbs, creamed spinach</i>	
GRILLED MARINATED TERIYAKI STEAK TIPS* . . . . .	30
<i>– Served with sea salt fries.</i>	
CHICKEN PICATTA . . . . .	26
<i>– over fresh linguini.</i>	
SEAFOOD CASSEROLE . . . . .	32
<i>– shrimp, scallops, cod and salmon in a light sherry lobster sauce topped with lemon and cheese bread crumb</i>	
<b>Gf</b> FRESH LOBSTERS . . . . .	mkt
<i>– 1 ½ pound or 2 pounds</i>	

## FAMILY BOXES

MASHED POTATOES . . . . .	7
	Pint Quart
SEA SALT FRIES . . . . .	8 12
SWEET POTATO FRIES . . . . .	8 12
HOUSE MADE ONION RINGS . . . . .	10 15
CHICKEN FINGERS WITH FRIES . . . . .	14
<i>– Regular or Buffalo Style</i>	

*– Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food poisoning.\* –*