



RAW BAR OFFERINGS

- Platter of Iced Fresh Oysters MKT
- Chatham Cherrystone Clams \$3.00/each

SIGNATURE SEAFOOD OFFERINGS

- Jumbo Shrimp Cocktail \$4.50/each
- Smoked Salmon - garnished \$40/LB

VEGETABLE CRUDITES with DIPPING SAUCE

– celery, carrot, sweet peppers, green beans, Japanese daikon, sugar snap peas, zucchini and romaine hearts.
Blue Cheese & Chipotle sauces –
\$3.00/PERSON

INTERNATIONAL CHEESE PLATTER

– Danish Havarti, Great Hill Blue, Vermont Aged Cheddar and Spicy Pepperjack - served with crackers –
\$75 (serves 10-15 ppl) \$120 (serves 20-30ppl)

CUSTOM DESIGNED SUSHI OFFERINGS

Skipjack's Maki Platter

– 1 Spicy Tuna Roll, 1 California Roll, 1 Red Dragon, 1 Philadelphia Roll 1 Cape Cod Roll –
\$85.00

Skipjack's Sushi Boat

– 1 Spicy Tuna Roll, 1 California Roll, 8 pieces of Sushi (Tuna, Salmon, Yellowtail and Sea Bass) and 12 pieces of Sashimi (3 each: Tuna, Salmon, Hamachi and Sea Bass) –
\$125.00

HOT & COLD HORS D'OEUVRE

- Skewers of Skipjack's Style Shrimp with Blue Cheese Dip \$5.00/each
- Mini Crab Cakes wiith Grain Mustard Sauce \$6.00/each
- Skipjack's Style Scallops with Garlic Aioli \$4.50/each
- Teriyaki Beef Skewers \$6.50/each
- Thai Chicken Wings with Sweet Chili Sauce \$4.00/each
- Mini Lobster Roll on Fresh Baked Rolls \$9.00/each
- Skipjack's Style Chicken with Thai Peanut Sauce \$4.50/each
- Greek Spinach & Feta Spanikopita \$4.00/each