



## STARTERS

### Raw Bar

- FRESH OYSTERS OF THE DAY\* (6) 22 (12) 42
- CHERRYSTONE CLAMS MA\* (6) 18 (12) 35
- COLOSSAL SHRIMP COCKTAIL 20
- CLAMS CASINO 25  
6 freshly shucked clams, bacon, lemon, cherry peppers  
breadcrumbs
- SEAFOOD TOWER\* 76  
Chilled Maine lobster, 5 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 MINESTRONE 14  
Tuscan-style vegetable soup, shrimp and a 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
- MAHI MAHI 28
- SWORDFISH STEAK 36
- SEA SCALLOPS 37

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 33  
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\* 58  
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

BASKET OF FRENCH FRIES 11

BASKET OF SWEET FRIES 11

BASKET OF ONION RINGS 13

GARLIC MASHED POTATOES 7

GARDEN SALAD 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\*  
67

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 26

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 Mahi 15

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