



STARTERS

GF JALAPENO GINGER TUNA NACHOS*~ Diced Avocados + Thai Sweet Chili Sauce	\$21
BUFFALO CAULIFLOWER Blue Cheese Dressing	\$16
CRAB CAKE Soba Noodles - Pineapple-Ginger Vinaigrette	\$19
GF THAI RED CURRY MUSSELS Coconut Milk - Lemon Grass - Kaffir Leaves	\$18
FRIED CALAMARI Cucumber - Watercress Salad - Curry Aioli	\$17
GF JUMBO BUFFALO WINGS Blue Cheese Dressing + Celery	\$17
GF BLUE POINT OYSTERS (6)- Rice-Wine Mignonette	\$16

FROM THE KETTLE

LOBSTER BISQUE Rich, Creamy Soup + a Touch of Sherry	\$13
CROCK OF FRENCH ONION SOUP Caramelized Onions + Madeira + Blistered Swiss Cheese + Seasoned Crouton	\$12
NEW ENGLAND CLAM CHOWDER This rich and creamy chowder has been a staple for Skippers since opening day 1978	\$12
PASTA	
GOAT CHEESE RAVIOLI Guanciale (Pork Cheek) - Black Figs - Port Wine Sauce	\$22
RIGATONI Portobellos - Artichoke Hearts - Broccoli Rabe - Parmesan Cream Sauce	\$19
CAVATELLI PASTA Tomato Sauce - Basil - Lemon Ricotta Cheese - Bread Crumbs	\$19
SHRIMP FRA DIAVOLO BUCATINI Roasted Red Peppers - Black Olives - Spinach	\$23

FRESH GREENS

GF DRUNKEN POACHED PEAR SALAD Mixed Greens -Blue Cheese - Red Wine - Port Balsamic Vinaigrette - Toasted Walnut Relish. + Choice of Grilled Chicken or Grilled Shrimp (4)	\$21
GF BEET ORANGE SALAD Pistachio Goat Cheese - Shallot Dressing + Choice of Grilled Chicken or Grilled Shrimp (4)	\$21
GF ROCKET SALAD Baby Arugula - Grilled Onions - Toasted Pine Nuts - Grated Parmesan Cheese - Herb Vinaigrette + Choice of Grilled Chicken or Grilled Shrimp (4)	\$22
FRIED EGGPLANT NAPOLEON Fresh Mozzarella - Roasted Red Peppers - Sundried Tomato Dressing	\$20

BREAKFAST

AVOCADO TOAST Feta Cheese - Jalapeno - Red Radish - Mixed Greens and Poached Egg	\$20
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All Pasta Made on Premises

STEAK AND EGG SANDWICH Skirt Steak - Caramelized Onions - Red Peppers - Garlic Confit Mayo - Swiss Cheese - Sunny Side Egg - Fries and Mixed Greens	\$26
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FRENCH TOAST Caramelized Apples - Bacon Slices - and Vanilla-Maple Syrup	\$18
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BURGERS - SANDWICHES

All Burgers Come with French Fries

FRESHLY GROUND SKIPPER BURGER* 8 Oz. Sautéed Mushrooms - Onions - Melted Mozzarella Cheese - Lettuce & Tomato	\$23.75
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FRESHLY GROUND CHICKEN BURGER Greek Feta Cheese - Tzatziki Sauce	\$22.75
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GRILLED TUNA SANDWICH Fried Tomato - Avocado - Cucumber - Alfalfa - Wasabi Mayonnaise - Fries	\$24
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SHRIMP BLT SANDWICH Burst Tomato - Bacon - Lettuce - Jalapeno Aioli on Country Bread	\$23
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FRESHLY GROUND ALL AMERICAN BURGER* 8 Oz. Bacon - American Cheese - Lettuce - Tomato - Pickle	\$22.75
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BLACK BEAN VEGGIE BURGER Guacamole - Corn Salsa	\$22.75
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CAPTAINS TABLE

LOBSTER ROLL Lobster Salad - Potato Roll - Skin On French Fries - Served Cold	\$38	SKIRT STEAK*~ French Fries - Chimichurri Sauce	\$28	GF TEXAS COWBOY STEAK TACO Blue Corn Tortilla - Avocado Green Tomatillo Salsa - Sour Cream	\$26
CHICKEN APRICOT HABAÑERO PANINI Sautéed Sage Infused Chicken, Apricot Habañero Mayo, Onions and Pepper Jack Cheese.	\$21	CLASSIC FISH & CHIPS Cod Filet - Fried in Beer Batter - French Fries	\$23	PAN SEARED ATLANTIC SALMON Greek Israeli Couscous Salad - Tzatziki - Feta Cheese - Olive Oil Emulsion	\$25
BLACKENED SHRIMP TACO Flour Tortilla - Guacamole - Pickled Red Onions - Red Radish	\$23	GF BODEGA TACO Mahi-Mahi - Guacamole - Onion - Corn Tortilla	\$25	GF GRILLED CHICKEN PAILLARD Baby Arugula - Roasted Red Pepper - Char Red Onions - Cherry Tomatoes - Balsamic Glaze	\$22
		GF CHICORY CAESAR SALAD Hard Boiled Egg - Parmesan Crisps - Anchovy-Caesar Dressing - Bacon Bits + Choice of Grilled Chicken or Grilled Shrimp (4)	\$21		

SIDES

GF SAUTÉED SNOW PEAS	\$11	GF SPINACH	\$11	FRENCH FRIES	\$11
GF WILD MUSHROOMS	\$11	GF BROCCOLI RABE	\$11	GF SAUTÉED CAULIFLOWER	\$11

ESPRESSO & DESSERT

We Use Original NESPRESSO		CARAMEL BREAD PUDDING Salted Caramel Ice Cream - Rum- Poached Raisins	\$12	TIRAMISU FOR TWO Served with Black Berries	\$13
CAPPUCCINO Espresso with Foamed Milk	\$4.75	GF CRÈME BRULEE Brandy-Poached Raspberry	\$12	BAKED CHEESE CAKE Served In A Mason Jar - Berry Compote	\$12
ESPRESSO Regular Shot	\$4.25	GF CHOCOLATE MOUSSE House-Made Raspberry Sorbet - " Chocolate Crumble"	\$12	CREPES SUZETTE Orange Segments with Vanilla Ice Cream	\$12
DECAFFEINATO Decaffeinated Espresso or Cappuccino	\$4.75				
ESPRESSO MACCHIATO Espresso - Hot Foamed Milk - Espresso Cup	\$4.50				
LATTE MACCHIATO Espresso - Hot Foamed Milk- Served in a Glass Mug	\$5.25				
FLAT WHITE AMERICANO Espresso - Hot Milk - Foamed Milk	\$4.75				

EXECUTIVE CHEF JOAB MASSE

* THIS MENU ITEM CAN BE COOKED TO YOUR LIKING.
 ~ CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN CONDITIONS.
 BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PART HAS A FOOD ALLERGY.
 WE IMPOSE A SURCHARGE OF 3% ON THE TRANSACTION AMOUNT ON CREDIT CARD PRODUCTS, WHICH IS NOT GREATER THEN OUR COST OF ACCEPTANCE.
 GF GLUTEN FREE ITEMS