



STARTERS

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| GF | JALAPENO GINGER TUNA NACHOS* | \$22 |
| | Diced Avocados + Thai Sweet Chili Sauce | |
| | BUFFALO CAULIFLOWER | \$16 |
| | Blue Cheese Dressing | |
| | CRAB CAKE | \$23 |
| | Soba Noodles - Pineapple-Ginger Vinaigrette | |
| GF | THAI RED CURRY MUSSELS | \$20 |
| | Coconut Milk - Lemon Grass - Kaffir Leaves | |
| | FRIED CALAMARI | \$19 |
| | Cucumber - Watercress Salad - Curry Aioli | |
| GF | JUMBO BUFFALO WINGS | \$18 |
| | Blue Cheese Dressing + Celery | |
| GF | BLUE POINT OYSTERS (6)- | \$16 |
| | Rice-Wine Mignonette | |

FROM THE KETTLE

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| LOBSTER BISQUE | \$13 |
| Rich, Creamy Soup + a Touch of Sherry | |
| CROCK OF FRENCH ONION SOUP | \$12 |
| Caramelized Onions + Madeira + Blistered Swiss Cheese + Seasoned Crouton | |
| NEW ENGLAND CLAM CHOWDER | \$12 |
| This rich and creamy chowder has been a staple for Skippers since opening day 1978 | |
| PASTA | |
| GOAT CHEESE RAVIOLI | \$27 |
| Guanciale (Pork Cheek) - Black Figs - Port Wine Sauce | |
| RIGATONI | \$24 |
| Portobellos - Artichoke Hearts - Broccoli Rabe - Parmesan Cream Sauce | |
| CAVATELLI PASTA | \$24 |
| Tomato Sauce - Basil - Lemon Ricotta Cheese - Bread Crumbs | |
| SHRIMP FRA DIAVOLO BUCATINI | \$28 |
| Roasted Red Peppers - Black Olives - Spinach | |

All Pasta Made on Premises

FRESH GREENS

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|----|---|-------------|
| GF | DRUNKEN POACHED PEAR SALAD | \$19 |
| | Mixed Greens -Blue Cheese - Port Balsamic Vinaigrette - Toasted Walnut Relish. | |
| | FRIED EGGPLANT NAPOLEON | \$20 |
| | Fresh Mozzarella - Roasted Red Peppers - Sundried Tomato Dressing | |
| GF | BEET ORANGE SALAD | \$19 |
| | Pistachio Goat Cheese and Shallot Dressing | |
| GF | ROCKET SALAD | \$20 |
| | Baby Arugula - Grilled Onions - Toasted Pine Nuts - Grated Parmesan Cheese - Herb Vinaigrette | |

BURGERS

All Burgers Come with French Fries

FRESHLY GROUND SKIPPER BURGER*

8 Oz. Sautéed Mushrooms - Onions - Melted Mozzarella Cheese - Lettuce & Tomato
\$23.75

FRESHLY GROUND ALL AMERICAN BURGER*

8 Oz. Bacon - American Cheese - Lettuce - Tomato - Pickle
\$22.75

FRESHLY GROUND CHICKEN BURGER

Greek Feta Cheese - Tzatziki Sauce
\$22.75

BLACK BEAN VEGGIE BURGER

Guacamole - Corn Salsa
\$22.75

CAPTAINS TABLE

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|----|---|-------------|----|---|-------------|----|--|-------------|
| GF | BLEU CHEESE CRUSTED FILET MIGNON 8 OZ*~ | \$46 | GF | PAN ROASTED STRIPED BASS | \$33 | GF | BBQ DOUBLE CUT PORK CHOP | \$32 |
| | Cherry Tomato Gremolata + Port Wine + Sherry Sauce + Onion Rings (GLUTEN) | | | Sautéed Cauliflower - Citrus Salad - Brown Butter Capers - Citrus Vinaigrette | | | Apple Puree - Sautéed Broccoli Rabe - Dry Cherry Sauce | |
| | SESAME CRUSTED AHI TUNA | \$39 | | LOBSTER ROLL | \$38 | | PAN SEARED ATLANTIC SALMON | \$32 |
| | Over Wakame - Soba Noodles - Tahini Soy Dressing | | | Lobster Salad - Potato Roll - Skin On French Fries - Served Cold | | | Greek Israeli Couscous Salad - Tzatziki - Feta Cheese - Olive Oil Emulsion | |
| GF | SKIRT STEAK*~ | \$39 | | CLASSIC FISH & CHIPS | \$31 | GF | TEXAS COWBOY STEAK TACO | \$26 |
| | Potato Wedges - Parmesan-Truffle Oil - Chimichurri Sauce | | | Cod Filet - Fried in Beer Batter - House Made Fries - Malt Vinegar | | | Blue Corn Tortilla - Avocado Green Tomatillo Salsa - Sour Cream | |
| GF | BODEGA TACO | \$26 | GF | FRENCH CUT CHICKEN BREAST | \$27 | GF | CHICORY CAESAR SALAD | \$27 |
| | Mahi-Mahi - Guacamole - Corn Tortilla | | | Over Grilled Fingerling Potatoes - Baby Zucchini - Wild Mushroom - Marsala Tarragon Cream Sauce | | | Hard Boiled Egg - Parmesan Crisps - Anchovy-Caesar Dressing - Bacon Bits + Choice of Grilled Chicken or Grilled Shrimp (4) | |

SIDES

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|----|--------------------------|-------------|----|----------------------|-------------|---------------------|----------------------------|-------------|
| 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

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|---|---------------|
| CAPPUCCINO | \$4.75 |
| Espresso with Foamed Milk | |
| ESPRESSO | \$4.25 |
| Regular Shot | |
| DECAFFEINATO | \$4.75 |
| Decaffeinated Espresso or Cappuccino | |
| ESPRESSO MACCHIATO | \$4.50 |
| Espresso - Hot Foamed Milk - Espresso Cup | |
| LATTE MACCHIATO | \$5.25 |
| Espresso - Hot Foamed Milk- Served in a Glass Mug | |
| FLAT WHITE AMERICANO | \$4.75 |
| Espresso - Hot Milk - Foamed Milk | |

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| CARAMEL BREAD PUDDING | \$12 | TIRAMISU FOR TWO | \$13 | |
| Salted Caramel Ice Cream - Rum- Poached Raisins | | Served with Black Berries | | |
| GF | CRÈME BRULEE | \$12 | BAKED CHEESE CAKE | \$12 |
| | Brandy-Poached Raspberry | | Served In A Mason Jar - Berry Compote | |
| GF | CHOCOLATE MOUSSE | \$12 | CREPES SUZETTE | \$12 |
| | House-Made Raspberry Sorbet - " Chocolate Crumble" | | Orange Segments with Vanilla Ice Cream | |

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 PARTY 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 - ALL BURGERS GLUTEN FREE IF THE BUN AND FRENCH FRIES ARE REMOVED