



STARTERS

GF	JALAPENO GINGER TUNA NACHOS* - Diced Avocados + Thai Sweet Chili Sauce	\$22
	BUFFALO CAULIFLOWER Blue Cheese Dressing	\$15
	CRAB CAKE Soba Noodles - Pineapple-Ginger Vinaigrette	\$23
GF	THAI RED CURRY MUSSELS Coconut Milk - Lemon Grass - Kaffir Leaves	\$20
	FRIED CALAMARI Cucumber - Watercress Salad - Curry Aioli	\$19
GF	JUMBO BUFFALO WINGS Blue Cheese Dressing + Celery	\$18
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	\$27
RIGATONI Portobellos - Artichoke Hearts - Broccoli Rabe - Parmesan Cream Sauce	\$24
CAVATELLI PASTA Tomato Sauce - Basil - Lemon Ricotta Cheese - Bread Crumbs	\$24
SHRIMP FRA DIAVOLO BUCATINI Roasted Red Peppers - Black Olives - Spinach	\$28

All Pasta Made on Premises

FRESH GREENS

GF	DRUNKEN POACHED PEAR SALAD Mixed Greens -Blue Cheese - Port Balsamic Vinaigrette - Toasted Walnut Relish.	\$18
	FRIED EGGPLANT NAPOLEON Fresh Mozzarella - Roasted Red Peppers - Sundried Tomato Dressing	\$20
GF	BEET ORANGE SALAD Pistachio Goat Cheese and Shallot Dressing	\$19
GF	ROCKET SALAD Baby Arugula - Grilled Onions - Toasted Pine Nuts - Grated Parmesan Cheese - Herb Vinaigrette	\$18
GF	POACHED LOBSTER 1 ½ POUND OUT OF THE SHELL "FROM OUR OWN TANK" Sweet Corn - Cherry Tomatoes - Basil - Lump Crab Meat - Lemon Thyme Vinaigrette	P/A

BURGERS

All Burgers Come with French Fries

FRESHLY GROUND SKIPPER BURGER*

8 Oz. Sautéed Mushrooms - Onions - Melted Mozzarella Cheese - Lettuce & Tomato
\$22.75

FRESHLY GROUND ALL AMERICAN BURGER*

8 Oz. Bacon - American Cheese - Lettuce - Tomato - Pickle
\$21.75

FRESHLY GROUND CHICKEN BURGER

Greek Feta Cheese - Tzatziki Sauce
\$21.75

BLACK BEAN VEGGIE BURGER

Guacamole - Corn Salsa
\$21.75

CAPTAINS TABLE

GF	BLEU CHEESE CRUSTED FILET MIGNON 8 OZ*~ Cherry Tomato Gremolata + Port Wine + Sherry Sauce + Onion Rings (GLUTEN)	\$45	GF	PAN ROASTED STRIPED BASS Sautéed Cauliflower - Citrus Salad - Brown Butter Capers - Citrus Vinaigrette	\$29	GF	BBQ DOUBLE CUT PORK CHOP Apple Puree - Sautéed Broccoli Rabe - Dry Cherry Sauce	\$32
	SESAME CRUSTED AHI TUNA Over Wakame - Soba Noodles - Tahini Soy Dressing	\$37		LOBSTER ROLL Lobster Salad - Potato Roll - Skin On French Fries - Served Cold	\$38		PAN SEARED ATLANTIC SALMON Greek Israeli Couscous Salad - Tzatziki - Feta Cheese - Olive Oil Emulsion	\$31
GF	SKIRT STEAK*~ Potato Wedges - Parmesan-Truffle Oil - Chimichurri Sauce	\$38		CLASSIC FISH & CHIPS Cod Filet - Fried in Beer Batter - House Made Fries - Malt Vinegar	\$29	GF	TEXAS COWBOY STEAK TACO Blue Corn Tortilla - Avocado Green Tomatillo Salsa - Sour Cream	\$26
GF	BODEGA TACO Mahi-Mahi - Guacamole - Corn Tortilla	\$26	GF	FRENCH CUT CHICKEN BREAST Over Grilled Fingerling Potatoes - Baby Zucchini - Wild Mushroom - Marsala Tarragon Cream Sauce	\$26	GF	CHICORY CAESAR SALAD Hard Boiled Egg - Parmesan Crisps - Anchovy-Caesar Dressing - Bacon Bits + Choice of Grilled Chicken or Grilled Shrimp (4)	\$27

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

CAPPUCCINO Espresso with Foamed Milk	\$4.50
ESPRESSO Regular Shot	\$4.00
DECAFFEINATO Decaffeinated Espresso or Cappuccino	\$4.50
ESPRESSO MACCHIATO Espresso - Hot Foamed Milk - Espresso Cup	\$4.00
LATTE MACCHIATO Espresso - Hot Foamed Milk- Served in a Glass Mug	\$4.75
FLAT WHITE AMERICANO Espresso - Hot Milk - Foamed Milk	\$4.50

CARAMEL BREAD PUDDING Salted Caramel Ice Cream - Rum- Poached Raisins	\$12
GF CRÈME BRULEE Brandy-Poached Raspberry	\$12
GF CHOCOLATE MOUSSE House-Made Raspberry Sorbet - " Chocolate Crumble"	\$12

TIRAMISU FOR TWO Served with Black Berries	\$13
BAKED CHEESE CAKE Served In A Mason Jar - Berry Compote	\$12
CREPES SUZETTE Orange Segments with Vanilla Ice Cream	\$12

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

WHITE & SPARKLING

101 VEUVE CLIQUOT BRUT YELLOW LABEL	\$95
Reims, France. Perfect balance with aromatic intensity and a lot of freshness.	
102 ZARDETTO, PRIVAT CUVÉE PROSECCO	\$43
Veneto, Italy. Blend of Glera, for long-lasting, expressive citrus notes, Chardonnay, for rich body and creamy texture, and Muscat, for fresh floral and grapey aromas.	
10 2019 FIGUIERE, MEDITERANEE ROSE	\$48
Cotes de Provence, France. Flavors of peach, pear fruit & white aromatic flowers.	
11 2020 NOEL ET JEAN-LUC RAIMBAULT, SANCERRE	\$53
Loire Valley, France. Pure & expansive aromas of citrus, quince, fresh herbs & minerals. Mouthwatering and delicious.	
12 2019 LICIA, ALBARINO	\$51
Rias Baixas, Galicia, Spain. Aromas of grapefruit & herbs. Pairs well with salmon, seafood & salads.	
13 2019 HERMANN J. WIEMER RIESLING 'DRY'	\$48
Finger Lakes, New York. Lemon, passion fruit & pineapple aromas with refreshing acidity in this dry Riesling. Pairs with spicy food & fish.	
14 2020 PINE RIDGE VINEYARDS, CHENIN BLANC VIOGNIER WHITE	\$48
Napa, California. Orchard fruits, bright peach & honey. Pairs with lobster, seafood. An alternative to Chardonnay.	
15 2018 MARKHAM, CHARDONNAY	\$50
Napa Valley, California	
16 2020 VILLA MARIA SAUVIGNON BLANC	\$43
Marlborough, New Zealand. Bold flavors of passion fruit, tropical fruits & minerality.	
17 2019 TIEFENBRUNNER, PINOT GRIGIO	\$41
Alto Adige, Italy. Florals, offset by zest of lemon. Pairs well with shrimp, fish & pasta.	
18 2019 DOMAIN LOUIS MOREAU, PETITE CHABLIS	\$51
Burgundy France. Fresh aromatic citrus with mineral characteristics that pairs with shellfish, goat cheese & rich dishes.	

RED

40 2020 CHATEAU THIVIN, COTE DE BROUILLY	\$52
Gamay here is laced with a vibrant streak of gunflint, an abundance of sumptuous fruit hinting at cassis, blueberry, violets, plum, and blackberry	
41 2018 DOUGH, CABERNET SAUVIGNON	\$55
California, Heidi Britenhagen crafted this wine in concert with a diverse group of chefs supported by the James Beard Foundation. "Rise to the Occasion"	
42 2019 ARGYLE, PINOT NOIR	\$55
Willamette Valley, Oregon. Highlights dark cherry, red raspberry, & orange zest.	
43 2019 HAHN, MERLOT	\$45
California. This wine expresses aromas of black cherries, red ripe plums, spices, & hints of vanilla.	
44 ZUCCARDI, MALBEC CONCERTO	\$63
Mendoza, Argentina. Medium body, fine tannins & a long, long finish. Electric at the end. Compact aromas of black plum, cassis and blackberry.	
45 2018 STAG'S LEAP CABERNET SAUVIGNON ARTEMIS	\$75
Napa Valley, California. Offers inviting aromas of black cherry and plum with hints of vanilla. On the palate, the wine has a soft entry with ripe mixed berry and plum flavors.	
46 2019 KERMIT LYNCH, COTES DU RHONE	\$48
Rhône Valley, France, Grenache, Syrah, Mourvedre Grapes	
47 2015 PIOMBAIA, BRUNELLO DI MONTALCINO	\$67
Tuscany, Italy. Dry & Soft.	
48 2015 DAMILANO, BAROLO LECINQUEVIGNE	\$63
Piedmont, Italy. Ruby red in color with orange reflections. An intense bouquet, with tertiary notes of rose, leather, tobacco and emerging notes of violet & tar.	
49 2018 SMITH & HOOK, CABERNET SAUVIGNON	\$58
Paso Robles, California. The palate is full-bodied & rich with notes of dark berry, vanilla, mocha & spice. A round mouthfeel backed with a concentrated tannin.	

WINE BY THE GLASS

WHITE & SPARKLING

ZARDETTO, PRIVAT CUVÉE PROSECCO	\$13
Veneto, Italy	
FIGUIERE, MEDITERANEE ROSE	\$13
France - Grenache - Syrah - Cabernet Sauvignon	
ZENATO, PINOT GRIGIO	\$13
Veneto, Italy	
GRUNER VELTLINER (ORGANIC)	\$14
Sauvignon Blanc, Niederosterreich, Austria	
VILLA MARIA, SAUVIGNON BLANC	\$13
Marlborough, New Zealand	
LICIA ALBARINO	\$14
Rias Baixas - Spain - Grapefruit - Apricot	
PINE RIDGE, CHENIN BLANC/VIOGNIER	\$13
California	
BLACK'S STATION, CHARDONNAY	\$13
Yolo County, California	

RED

HAHN, MERLOT	\$14
California	
DOUGH, CABERNET SAUVIGNON	\$15
North Coast California	
BODEGA, MALBEC	\$13
Argentina	
UNDERWOOD, PINOT NOIR	\$13
Oregon	
CHASING LIONS, CABERNET SAUVIGNON	\$13
California	
KERMIT LYNCH COTES DU RHONE	\$13
France	



BEER BOTTLES

MICHELOB ULTRA	\$7.75
COORS LIGHT	\$7.75
CORONA	\$7.75
HEINEKEN	\$7.75
BUDWEISER	\$7.75
WOODCHUCK AMBER CIDER	\$7.75
Cider Beer 5%	
HEINEKEN 0.0	\$7.75
WHITE CLAW	\$7.75
Black Cherry 5% (CAN)	
PELLIGRINO	\$8.00
Natural Spring Water (Non-Alcoholic)	

COCKTAILS \$15

CAIPIRINHA
Fresh Lime Juice - Sugar - Cachaca Made from Distilled Sugar Cane Liqueur from Brazil
HENDRICK'S COOL CUCUMBER MARTINI
Hendrick's Gin, St-Germain Elder Flower, Fresh Lemon Juice
MOSCOW MULE
Absolute Vodka, Fresh Lime Juice and Ginger Beer Served in a Copper Mug
LIMONCELLO BLUSH
Refreshing Limoncello Liqueur, Vodka, Lemonade, Cranberry Juice, Soda and Fresh Lemon
SUNSET MARTINI
Stoli Blueberry Vodka, Pineapple Juice, Splash of Limoncello
RED SANGRIA
Classic Sangria with Brandy, Merlot & Fresh Orange Juice

FROSE
Rose Wine, Titos Vodka, Natural Peach & Strawberry Blend
SPICY WATERMELON MARGARITA
Habanero Syrup - Casa Amigos Tequila
NESPRESSO MARTINI
Kettle One, Vanilla, Baiyley's Irish cream
THE HONEYBADGER
Cucumber Vodka - Ginger Honey Syrup - Lemon Juice - Fresh Basil
"SOUTH BEACH" MOJITO
Caribbean Rum, Fresh Mint, Lime, and Soda
SKIPPERS RUM PUNCH
Coconut Rum, Pineapple Rum, Pineapple & Orange Juices, Grenadine and a Floater of Dark Rum

FROZEN DRINKS

PINA COLADA - VODKA LEMONADE - MARGARITA

SKIPPERS SWAG | HATS \$30 | HOODIE \$60 | TEE SHIRT \$30 | LONG SLEEVE \$35

TAP BEER (ALL PINTS)

BUD LIGHT	\$7.50	STELLA ARTOIS	\$7.75	BLUE POINT TOASTED LAGER	\$7.75
BLUE MOON	\$7.50	GUINNESS	\$7.75	LAGUNITAS BREWING CO IPA	\$7.75
ALLAGASH	\$7.75	SAND CITY IPA	\$7.75	RADIANT PIG IPA	\$7.75
Belgium Style Wheat 5.1%		Local Brewery Seasonal		Hazy unfiltered gem has juicy, tropical flavors that span the hop multiverse	
SEASONAL ROTATING TAP			\$7.75		
Ask Your Server					