



LET'S SNACK

Blue Point Oysters (6) - Served with rice wine mignonette. (want more, \$2 ea)	13.75
Bavarian Jumbo Pretzel - Chipotle & mustard dips.	10.00
Zucchini Sticks - Curry sauce	13.00
Buffalo Wings (9) - Bleu cheese & celery	12.75
Brie & Mango Quesadilla - Salsa	12.50
Crock of Chili - Bread & butter, sour cream & onions	10.75
Mozzarella & Tomatoes - basil olive oil	12.50
Calamari - Fried or Buffalo Style	12.75
Quesadilla - chicken & cheese	12.50
Shrimp Cocktail - (5)	15.75

SOUP BOWLS

Available to go as pints or quarts (+\$)

Lobster Bisque - SUPER GOOD	9.00
Split Pea Soup	8.00
New England Clam Chowder	8.00
Onion Soup - Crouton and melted cheese	8.00

SAMMIES

BBQ Pulled Pork Sandwich - Sautéed onions & sweet-potato fries.	18.00
Chicken Pesto Sandwich - Portabella mushrooms, red peppers and pesto sauce on rosemary focaccia bread with mixed greens.	18.00
Grilled Chicken Sandwich - Choice of herbed or BBQ grilled chicken breast w/ melted mozzarella on a bun, fries.	18.00
Reuben Grill - Corned Beef, Swiss cheese, sauerkraut, on warm pressed onion rye bread.	18.00
Tex Mex Flatbread - BBQ Chicken, onions, black beans, and jalapeno peppers topped with melted cheddar and monterey jack cheese	18.00
Roasted Vegetable Panini - Eggplant, peppers, zucchini, mozzarella, with olive tapenade on a rosemary focaccia bread with mixed greens.	17.50
Skipper's Club - Triple decker sandwich of turkey, bacon, lettuce, tomato & chips.	17.95

FRESH GREENS

Cobb Salad w/ Grilled Chicken - Chopped romaine salad, bacon, avocado, tomato, egg, peppers, bleu cheese, onions.	19.95
Southwestern Corn Salad - Served with SCALLOPS OR STEAK over mixed greens with black beans, roasted corn & avocado.	20.50
Spinach Salad & Grilled Shrimp - Warm bacon sherry vinaigrette, crumbled bleu cheese, & spiced pecans.	19.95
Greek Salad - Grape leaves, feta cheese, Greek olives, onions, anchovies, tomatoes, dressing & pita bread.	17.95
Caesar Salad - Choice of chicken, grilled shrimp, or salmon.	18.95

• This menu item can be cooked to your liking

SIGNATURE DISHES

Lobster Roll - Our famous Lobster Roll served with french fries & cole slaw.	26.00
Maine Lobster 1 1/2 - FROM OUR OWN TANK, steamed or broiled, baked potato & vegetable. (crabmeat stuffing \$3.00 extra)	P/A
spicy Chicken Apricot Habañero Panini - Sautéed sage infused chicken, apricot habañero mayo, onions and pepper jack cheese.	18.00
•★ Skipper Burger - Sautéed mushrooms, onions, melted mozzarella cheese and fries	17.75
Zucchini Spaghetti - Sautéed in garlic olive oil with spinach, portobello mushroom, red peppers, and roasted tomatoes. Add Chicken \$4	18.25
Crab Cake Burger - Kick 'N' Bayou Sauce, lettuce & tomato and fries	18.00
Tacos(2), Fish, Steak OR Chicken - Served with homemade potato chips	17.75
• Steak Frites - Seared marinated Skirt Steak, fries, bistro sauce.	26.95

BUILD A BURGER

Our Hamburgers are 8 oz. and ground fresh daily served with lettuce, tomato and pickle

•★ Hamburger	13.75
The Beyond Burger - Meatless	15.75
Turkey Burger - Topped with Guacamole	14.95

TOPPINGS

French Fries	1.50
Sweet Potato Fries	1.50
American Cheese	1.50
Swiss Cheese	1.50
Blue Cheese	1.50
Pepper Jack Cheese	1.50
Cheddar Cheese	1.50
Mozarella Cheese	1.50
Sautéed Onions	2.00
Bacon	2.00
Sautéed Mushrooms	2.00
Avocado	2.00
Fried Egg	2.00

DOCK SPECIALS

Classic Fish & Chips - Cod.	23.95
Taste of the Bay Trio - Broiled stuffed 1/2 lobster, shrimp and scallops with potato & vegetable.	28.95
Chicken Santa Fe - Grilled Chicken topped w/guacamole, & cheddar cheese. Served w/ rice & vegetables.	20.95
Linguini White Clam Sauce - Oyster bay and Little Neck clams in a garlic white wine sauce.	20.25
Chicken Parmigiana - Served with linguini.	20.95
Fresh Crispy Fried Clams Strips - Served with french fries & tarter sauce.	20.95
Skipper's Scampi - Shrimp in garlic sauce, green onions, artichoke hearts & plum tomatoes served with rice,	23.95
BBQ Salmon w/Corn Salad - Grilled salmon with a warm corn and spinach salad.	23.95

SIDE ORDERS

French Fries or Potato Chips	5.50
Mixed Baby Greens Salad	4.75
Sweet Potato Fries	5.50

- Before placing your order, please inform your server if a person in your party has a food allergy.

•★ Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain conditions

WHITE GLASS

Chardonnay, Terrazas - Mendoza, Argentina	10.75
Rose Cabernet Franc - Maipo Valley, Chile	11.00
Sauvignon Blanc - Bergerac, France	10.75
Pinot Grigio	10.75
Chardonnay	10.75
Prosecco Lunetta, Italy - Cavit, 187 ML bottle	12.00

RED GLASS

Malbec, Portillo - Mendoza, Argentina	11.00
Tres Palacios Cabernet Sauvignon - Maipo Valley, Chile	11.00
Pinot Noir, Alta Luna - Dolomite Alps, Italy	11.00
Cabernet Sauvignon	10.75
Merlot	10.50

DRAFTS

Pint New Belgium Fat Tire Amber	7.00
Pint Blue Point	7.50
Pint Allagash	7.50
Pint Guinness	7.50
Pint Bud Light	7.25
Pint Stella Artois	7.50
Pint Six Point Crisp	7.50
Pint Montalk Seasonal	7.50
Pint Barrier Money IPA	7.75
Pint Lagunitas Brewing Co IPA	7.25

BOTTLES

Michelob Ultra	7.00
Blue Moon	7.00
Coors Light	7.00
Budweiser	7.00
Corona	7.00
Heineken	7.00
White Claw - Black Cherry and Ruby Grapefruit 5% (CAN)	7.00
Woodchuck Amber Cider - Cider beer 5%	7.00

CRAFT BEERS

Leinenkugel Summer Shandy - Traditional weiss beer with refreshing natural lemonade flavor that makes it the perfect summer beer. 4.2%	7.00
Montauk Session IPA - Light citrus hops, grapefruit, lemon zest, malt and crackers. 4.9%	7.25
Ballast Pt Grapefruit Sculpin IPA - Citrus hop flavor matched with the tart freshness of grapefruit make this a easy drinking summer beer. 7%	7.50
Alphabet City Easy Blonde - Crisp, light bodied golden ale, hints of citrus, white pepper. 4.7%	7.25
Smuttynose Old Brown Dog - American brown ale, full bodied and strong hopped. 6.5%	7.25
Ommegang Witte - Wit or "white" ale brewed with sweet orange peel, coriander. 5.2%	7.25
Sea Dog Bluepaw - Wheat ale combined with Maine wild blueberries. 4.6%	7.25
Brooklyn Lager - Amber-gold in color, refreshing bitterness, floral hop aroma. 5.2%	7.25
Six Point Brewery Sweet Action - Cream ale that is semi sweet with refreshing brown sugar caramel notes with some soft grassy hoppy bitterness at the end. 5.2%	7.25



WHITE BOTTLE

11 Cristom Pinot Gris 2015	45
12 Banshee Chardonnay 2017	45
14 H. Wiemer Riesling 'Dry' 2015	45
15 Sidebar Sauvignon Blanc 2017	45

RED BOTTLE

20 Averaen Pinot Noir 2015	45
21 Onabay Cabernet Franc 2014	45
22 Bonny Doon Merlot 2015	45
23 Bishop's Peak Bordeaux 2013	45