

LUNCH

Cape Cod Favorites

All Cape Cod Favorites are served with Homemade seasoned kettle chips or French fries and coleslaw.

Fisherman's Platter Deep fried, fresh Atlantic cod, whole belly clams, jumbo shrimp and scallops served with tartar, cocktail sauce and lemon wedge. *26.99*

Fish & Chips Fresh Atlantic cod fried till golden brown with tartar sauce and lemon wedge *16.99*

The Skipper's Awesome Crab Roll 4oz lump crab meat with lettuce lightly tossed with mayo and celery served on a 7" grilled brioche roll *16.99*

Fried Oyster Roll Lightly breaded oysters on a fresh roll with Cajun remoulade sauce *14.99*

Boiled Lobster 1½ lb boiled lobster served with drawn butter. *Market Price*

Clam Roll Whole bellied native fried clams. Served with green leaf lettuce on a fresh roll with lemon wedge and tartar sauce. *Market Price*

Scallop Roll Local sea scallops, deep fried, served with green leaf lettuce a fresh roll with lemon wedge and tartar sauce. *Market Price*

Calamari Roll Calamari delicately fried, served with green leaf lettuce on a fresh roll with lemon wedge *11.99*

Fried Clam Strip Roll Lightly breaded and fried to perfection on a fresh roll with lemon wedge and tartar sauce *10.99*

Seaside Sandwich Board

Served with pickle and your choice of one of the following: French Fries, Cole Slaw or our seasoned homemade kettle Potato Chips.

Friendly Fisherman Fresh cod fillet fried till golden brown on a toasted brioche roll, garnished with lettuce, tomato and red onion with tartar sauce on the side. *12.99*

Grilled Chicken Char-grilled chicken breast served on a grilled ciabatta roll with lettuce, tomato and red onion *11.99*

Philly Steak & Cheese The traditional way on French bread *11.99* | Add sautéed onions .75 | Add sautéed mushrooms .75

Tuna Salad White albacore tuna salad with American cheese, served with your choice of toasted multi-grain or artisan white bread with green leaf lettuce or on a bed of greens *10.99*



Skipper Burger* This half pound burger will tide you over! Fresh Certified Angus beef cooked to your liking. Served with crisp lettuce, ripe tomato and red onion on a toasted Brioche bun *12.99* | Add cheese .75 | Add sautéed onions .75 | Add sautéed mushrooms .75 | Add applewood smoked bacon *1.99*

BLT Club Crispy apple wood smoked bacon, ripe tomato, mayo and lettuce layered on two slices of toasted multi-grain or artisan white bread *11.99*

**Consuming raw or uncooked food can increase your chances of acquiring a food-borne illness.*

Buffalo Chicken Chicken Breast coated with seasoned flour and fried to a crispy golden brown. Then tossed in our garlic buffalo sauce topped with blue cheese, shredded carrot and red onion on a grilled ciabatta roll. *12.99*

Turkey Club The Skipper's version of the old stand by. Two slices of toasted multi-grain or artisan white bread stacked with roast turkey breast, smoked applewood bacon, lettuce and tomato. (You add the mayo.) *11.99*

Fried Catfish Fresh Louisiana farm raised catfish fillets fried to a golden brown, garnished with lettuce, tomatoes and red onion on a grilled brioche roll with a spicy tartar sauce on the side *14.99*



Prime Rib au Jus Our slow roasted certified prime rib sliced thinly, served on French bread, with au jus for dipping *13.99*

Crispy Fish Taco Fresh haddock coated in panko bread crumbs, fried till golden brown, served in traditional taco with lettuce, salsa and chipotle tartar sauce *14.99*

Crispy Chicken Sandwich Chicken Breast coated with seasoned flour and fried to a crunchy golden brown, topped with fried green tomatoes, garlic aioli on a grilled brioche bun *12.99*

Our Great Lobster Rolls

Served with pickle and your choice of one of the following: French Fries, Cole Slaw or Cape Cod Potato Chips.

The Traditional Lobster Roll 4 ounces of fresh-made lobster salad with green leaf lettuce. Served the traditional way in a toasted hot dog bun. *Market Price*

Skipper's Lobster Roll Supreme Half pound of fresh made lobster salad with green leaf lettuce. Served the Skipper's way on an 8" toasted French roll. *Market Price*

The Wicked Awesome Half a pound of fresh lobster served hot with butter on a 7" grilled brioche roll. *Market Price*

Lunch Favorites

All entrées are served with starch and vegetable of the day unless otherwise specified.

Baked Stuffed Sole Made with the Skipper's own seafood stuffing and topped with lobster Newburg sauce. Served with rice or French fries and cole slaw *13.99*

Baked Chatham Scrod Fresh, flaky, white meat fillet topped with our cracker crumb blend, butter, lemon and white wine. Served with your choice of rice, French fries or cole slaw *16.99*

BBQ Baby Back Ribs Slow roasted and tender as can be with rice or French fries and Cole Slaw *17.99*

Lobster Steam Pot 1½ lb lobster, mussels, steamers, linguica, fresh corn on the cob, and red bliss potatoes *Market Price*

Shellfish Platters*

One whole 1.5lb Lobster, 4 each, Oysters, Littlenecks, Shrimp and Crab served with an assortment of dipping sauces.

Platter (serves 4) 55.00

Tower (serves 8) 110.00

The Skipper Raw Bar*

Jumbo Shrimp Cocktail
Chilled Jumbo Shrimp *2.75/ea.*

Chilled Maine Lobster Tail *16.99*

Oysters* Sourced from
Local Cape Cod Oyster Farms

Yarmouth Oysters*
½ dozen *12.99*

Dennis Oysters*
½ dozen *12.99*

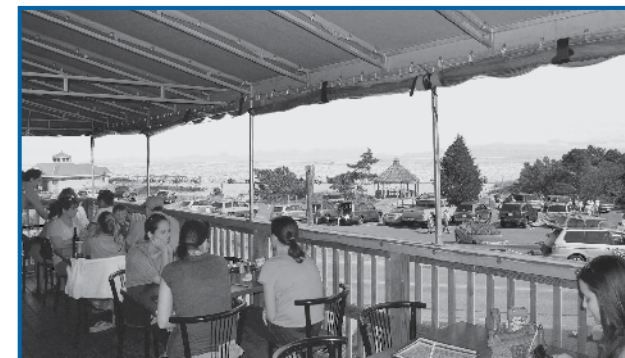
Wellfleet Oysters*
½ dozen *12.99*

Local Littlenecks*
½ dozen on the half shell
with cocktail sauce
& lemon *9.99*

Kid's Menu Available

Visit our Ice Cream Shack

**Milk Shakes • Hard & Soft Serve Ice Cream
The Skipper's Candy-Loaded Hurricane**



**152 South Shore Drive, South Yarmouth
508-394-7406**

www.skipperrestaurant.com

From Route 28, turn onto Seaview Avenue to end, left on South Shore Dr.; The Skipper is on the left, facing the beach.



Waterfront Dining

The finest seafood with the best view for over 70 years

152 South Shore Drive, South Yarmouth

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Appetizers

Steamers 1½ pounds of fresh, native soft shell clams. Served with piping hot butter and broth. The locals’ favorites when available! *Market Price*

Cape Cod Fish Cakes On a bed of fresh greens with a spicy remoulade on the side 8.99

Stuffed Mushrooms Stuffed with our own in-house seafood stuffing 9.99

Oysters Rockefeller ½ dozen, local oysters baked on the half shell with spinach, cheese and applewood smoked bacon 14.99

Mussels in a Thai Coconut Curry Sauce 13.99

Mussels Portuguese Kale, linguica, garlic, diced tomatoes spicy saffron shellfish broth 13.99

Fried Oysters with Cajun remoulade sauce 12.99

Scallops Wrapped in Apple Wood Smoked Bacon Served on a bed of greens with a lemon wedge 14.99

Spinach & Artichoke Dip A blend of cheeses, cream, tender baby spinach and diced artichoke hearts. Served with crisp tri-colored tortilla chips 8.99

10 Knot Nachos Tri-colored tortilla chips topped with jalapeño peppers, red onions, black olives, diced ripe tomatoes, scallions and jack cheese. Salsa and sour cream served on the side 10.99

Boneless Buffalo Chicken Served plain or tossed with your choice of garlic buffalo or traditional buffalo sauce and bleu cheese dressing, with celery and carrot 9.99

Buffalo Wings Tossed in garlic buffalo or traditional buffalo sauce and bleu cheese dressing, with celery and carrot 9.99

Skipper Skins Potato boats loaded with jack and cheddar cheeses, scallions and crisp apple wood smoked bacon 8.99

Stuffed Quahog (“KO-HOG,” A large native clam) Even if you can’t pronounce it, try it! Served with drawn butter, lemon and Tabasco 5.99

Clams Casino Six cooked littleneck clams topped with tri-colored bell peppers, garlic, crisp bacon and seasoned crumbs and gently baked 10.99

Fried Calamari A combination of sliced tender tubes & tentacles lightly battered and deep fried to a golden brown. Served with banana peppers & marinara sauce on the side 11.99

Onion Rings A HUGE portion of our own dry battered rings deep fried to perfection. A must on the Cape 8.99

Fried Clams *Market Price*

Award-Winning Chowder Soups & Salads

Cape Cod Clam CHOWDAH

You’ve tried the rest, now have the best!
Our Triple Crown Championship
Winning Chowder Bowl 6.99 | Cup 4.99

“Fried” Clam Chowdah (say what?)
Created in our kitchen using our Triple Crown
Award winning recipe. A must try!!! 7.99

Soup of the Day Bowl 6.99 Cup 4.99

Crock of French Onion Soup With croutons and melted cheese 6.99

House Salad Mixed greens, red onion, tomato, cucumber, carrot & croutons 4.99

“Ship Shape” Skipper Salad Mixed greens, bleu cheese, red onion, sundried tomatoes & toasted sliced almonds tossed with balsamic vinaigrette 10.99

Caesar Salad Crisp romaine tossed with a creamy dressing and topped with garlic croutons and shredded parmesan cheese 9.99

Thai Salad Julienne Vegetables, mixed greens and soy ginger dressing with chopped peanuts, scallions and crispy noodles 10.99

Grilled Scallop Salad* Wild greens, romaine, dried cranberries and gorgonzola cheese in a Vidalia onion dressing 17.99

Can be added to all salads:

Grilled or blackened chicken add 5.99,
Grilled Jumbo Shrimp 2.75/*each*, 6 ounces fresh salmon add 9.99

The Skipper’s Dressings: Bleu Cheese, Balsamic Vinai-grette, Garlic Parmesan Peppercorn, Ranch, Spicy Thai Peanut, Raspberry Lime Vinaigrette (low cal), Italian

DINNER

Port Hole Pastas

Chicken Parmesan Breast of chicken breaded and baked. Topped with mozzarella cheese and marinara sauce. Served over angel hair pasta 15.99

Lobster Ravioli Ravioli stuffed with fresh lobster, served with fresh asparagus and lobster cream sauce 20.99

Scrod Zingarella Egg battered fillet of cod fish, pan seared with artichoke hearts, asparagus, sundried tomatoes & wild mushrooms. Served in a light beurre blanc sauce over angel hair pasta 19.99



DINNER

Skipper Scampi Five jumbo shrimp sautéed in extra virgin olive oil, fresh garlic, white wine and whole butter, with sundried tomatoes and scallions. Served over angel hair pasta 21.99

Skipper Cioppino With lobster, shrimp, clams, fish, scallops and mussels simmered in a spicy broth and served over saffron rice 27.99

Cape Cod Favorites*

*All Cape Cod Favorites are served with Homemade seasoned
kettle chips or French fries and coleslaw.*

Fried Chatham Clams

Market Price

Fried Jumbo Shrimp 19.99

Fishermen’s Platter

Fried Scrod, Clams, Shrimp and
Scallops 26.99

Fried Scallops *Market Price*

Scallop Roll *Market Price*

Fried Oysters 16.99

Fish & Chips 17.99

Fried Calamari 15.99

Fried Clam Strips 15.99

The Skipper’s Awesome Crab Roll 4 oz lump crab meat with lettuce lightly tossed with mayo and celery served on a 7" grilled brioche roll 16.99

Our Great Lobster Rolls

*All our lobster rolls are served with Homemade seasoned
kettle chips or French fries and coleslaw.*

The Traditional Lobster Roll 4 ounces of fresh-made lobster salad with green leaf lettuce. Served the traditional way in a toasted hot dog bun. *Market Price*

Skipper’s Lobster Roll Supreme Half pound of fresh made lobster salad with green leaf lettuce. Served the Skipper’s way on an 8" toasted French roll. *Market Price*

The Wicked Awesome Half a pound of fresh lobster served hot with butter on a 7" grilled brioche roll. *Market Price*

Land Lubbers Delight



Fillet Mignon* 8 ounces Certified Angus Beef® fillet grilled to perfection, capped with marinated mushrooms. Served with a bernaise sauce on the side 27.99 | with Maine Lobster Tail 39.99 | with Seared Scallops* 36.99 | with Grilled Shrimp 36.99

Baby Back BBQ Ribs Slow roasted fall off the bone with French fries and coleslaw 18.99

Prime Rib Au Jus* 10 ounces slow roasted boneless Certified Angus Beef® rib eye served with a fresh horseradish sour cream 22.99 | with Maine Lobster Tail 34.99 | with Seared Scallops* 31.99 | with Grilled Jumbo Shrimp 31.99

Crispy Fried Chicken Chicken breast coated with seasoned flour, served with mashed potato and Chef’s Supreme Sauce 14.99

Out to Sea

Lobster Steam Pot One and a half pound lobster, mussels, steamers, linguicia, fresh corn on the cob and red bliss potatoes *Market Price*

Lobster One and a half pound lobster boiled or stuffed with our signature seafood stuffing *Market Price*

Baked Chatham Scrod Fresh flaky, white meat fillet topped with our cracker crumb blend, butter, lemon and white wine 17.99

Baked Stuffed Sole Made with the Skipper’s own seafood stuffing and topped with the chef’s own lobster newburg sauce 17.99

Baked Native Sea Bass Fresh white meat fillet topped with our cracker crumb blend, butter, lemon and white wine available in season. *Market price*

Yellowfin Tuna Steak* Grilled plain or Cajun pan blackened, RARE. Served on a bed of field greens and finished with a red curry mango sauce. 22.99 *(Please inform server if RARE is not to your liking.)*

Hurricane Bob’s Scallops This dish is guaranteed to blow you away! Scallops baked en casserole with fresh basil, garlic, tomatoes, crisp applewood smoked bacon, jack cheese, topped lightly with cracker crumbs 19.99

Skipper Sampler* Scallops, Salmon, Scrod & Baked Stuffed Shrimp baked in a wine and butter sauce, topped lightly with cracker crumbs 23.99

Grilled or Cajun Pan Blackened Swordfish* 10 ounces grilled swordfish steak topped with lemon pepper butter 22.99

Hurricane Haddock Fresh haddock baked en casserole with fresh basil, garlic, tomatoes, bacon, jack cheese, dusted with cracker crumbs 18.99

Pan Seared Chatham Day Boat Scallops* With lemon beurre blanc sauce *Market Price*

Pan Seared Salmon With sweet and spicy Asian glaze 19.99

Fried Catfish Fresh Louisiana Farm Raised Catfish fillet fried ‘til golden brown, served with french fries, coleslaw and spicy tartar sauce. 15.99

**Cooked to your liking. Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.*