



SKIFF BAR

Raw Bar

Oysters on the Half Shell*(GF)
Mignonette | Cocktail Sauce |
Fresh Lemon 3.25

Chilled Shrimp Cocktail (GF)
Cocktail Sauce | Horseradish Cream |
Fresh Lemon 3.50

Soup

New England Clam Chowder
Oyster Crackers | Smoked Bacon 9

Soup Du Jour
Daily Chef Selection Seasonal Soup 8

Appetizers

Tomato Flatbread (V)
Fresh Mozzarella | Garlic |
Heirloom Cherry Tomatoes 16
(Gluten Free Flat Bread \$2)

Fried Fish Tacos

Avocado | Red Cabbage |
Vermont Creamery's Feta |
Sofrito | Chili Lime Ranch 15

Fried Calamari

Buttermilk Soaked Calamari |
Pepperoncini | Garlic Butter 16

Spanish Octopus (GF)

Twice Baked Potatoes | Romesco Sauce |
Fried Olives | Pickled Shallots 16

Chicken Wings

House Buffalo Sauce or
Orange Sesame Glaze & Jalapeño 15

Charcuterie & Cheese

Chef's Selection of Local & Imported
Cheese | Specialty Cured Meats
Accompanied With Condiments 15

V= Vegetarian, VG=Vegan,
GF=Gluten Friendly

Executive Chef : Garrett St. Amand

*If you have any concerns regarding food allergies,
please alert your server before ordering.*

**Raw or partially cooked food will increase your
risk of illness. Consumers who are especially vulnerable to
food borne illness should only eat seafood and
other foods from animals after it has been fully cooked.*

Salads

Beets and Greens (V)
Field Greens | Roasted Beets |
Goat Cheese Croquettes |
Pistachio Maple Vinaigrette 12

Classic Caesar Salad
Romaine Lettuce | Shaved Parmesan |
Brioche Croûtons | Anchovies |
Caesar Dressing 12

Roasted Squash Salad (VG, GF)
Baby Arugula | Figs | Toasted Pumpkin
Seeds | Cranberries | Rose Vinaigrette 11

Add To Any Salad
Chicken 6, Steak* 10, Shrimp 10, Salmon* 12,
Gochujang Tofu 6, or Goat Cheese Croquettes 4

Handhelds

Blackened Chicken
Swiss Cheese | Baby Arugula | Tomato |
Creole Remoulade | Focaccia Roll | Fries 16

Lobster Roll
Fresh Lobster Meat | Warm Tarragon Butter |
Lettuce | Brioche Roll | Fries 28

Crab BLT
Jonah Crab | Bacon | Lettuce | Tomato |
Herb Mayo | Sour Dough |
Herb Truffle Potato Chips 20

Banh MI (V)
Carrot Cucumber Jicama Slaw | Gochujang
Tofu | Cilantro Aioli | Portobello Mushrooms |
French Roll | Herb Truffle Potato Chips 14

Turkey Reuben
Marble Rye | 1000 Island |
Baby Swiss | Sauerkraut |
Herb Truffle Potato Chips 16

Fried Fish Sandwich
Buttermilk Battered Atlantic Cod | Coleslaw |
French Fries | Creole Remoulade |
Brioche Roll | Fries 17

Bacon Cheddar Burger*
7oz Burger | Cheddar | Bacon |
Green Leaf Lettuce | Vine Tomato |
Brioche Roll | Fries 16

America's Cup Burger*
8oz Prime Burger | Swiss Cheese | Lettuce |
Vine Tomato | Apple Bacon Jam |
Onion Straws | Brioche Roll | Fries 17

Entrees

12 oz. Bone-In Rib Eye* (GF)
Parmesan Fingerling Potatoes | Broccolini |
Chilled Heirloom Tomato Confit |
Red Wine Reduction 38

Pan Seared Branzino (GF)
Clams | Olive Tapenade | Grilled Scallions |
Tear Drop Sweetie Peppers |
Butter Poached Potatoes 25

Roasted Chicken (GF)
Parsnip Mash Potatoes | Kale |
Smoked Bacon | Rosemary Chicken Jus 22

Fish And Chips
Buttermilk Battered Atlantic Cod | Coleslaw |
French Fries | Creole Remoulade 20

Pan Seared Salmon* (GF)
Sofrito Rice | Broccolini | Basil Oil 24

Butternut Squash Risotto (V)
Pumpkin Spiced Cauliflower 20

Lobster Mac and Cheese
Cheddar | Gruyere | Pecorino Romano | Cavatelli 30

Grain Bowl (GF)
White Rice or Quinoa | Edamame & Corn Salsa | Cucumber & Tomato Salad | Red Cabbage |
Vermont Creamery's Feta | Chili Lime Ranch 13
Add To Grain Bowl Chicken 6, Steak* 10, Shrimp 10, Salmon* 12,
Gochujang Tofu 6 or Goat Cheese Croquettes 4.

Dessert

Apple Pie Verrine
Gingerbread | Apple | Cheesecake Cream |
Streusel Crumb 8

Carrot Cake
Carrot | Vanilla Cream Cheese |
Pineapple Compote 8

Tiramisu
Ladyfingers | Mascarpone | Chocolate
Espresso Beans | Whipped Cream 8

Pumpkin Cheesecake
Pumpkin Pie Spice | Cream Cheese |
Graham Cracker 8

Chef's Seasonal Creme Brulee 7