

Skiff Bar

APPETIZERS

SHRIMP COCKTAIL *GF 3.50 EACH

Lemon | Cocktail Sauce

LOCAL RI OYSTERS *GF 3.50 EACH

Lemon | Cocktail Sauce | Oyster Crackers

PT. JUDITH CALAMARI 18

Pt. Judith Squid | Banana Peppers | Sweet Basil Aioli

GARLIC FLATBREAD 10

Butter | Garlic | Parmesan

FRIED PICKLES 10

"Everything" Mayo

CHORIZO DIP 15

Portuguese Pork Chorizo | Pepperonata Sauce
Mozzarella Cheese

PEAR FLATBREAD 18

Bacon | Marinated Pear | Brie | Balsamic Glaze | Arugula
Gluten Free Option Available +4

LOADED TATER TOTS 15

Bacon Bits | Beer Cheese | Shredded Cheddar
Sour Cream

SOFT PRETZELS 14

Beer Cheese | Whole Grain Mustard | Ranch Dressing

GRILLED TACOS 19

Choose (1) Grilled Chicken or Chimichurri Mahi Mahi
Pico de Gallo | Cabbage | Queso Fresco | Sofrito | Chili
Lime Ranch

CHICKEN WINGS 18

Choose One: House Buffalo | BBQ | House Hot Honey

CHEF SELECTION FLATBREAD 17

Ask your server for details!

ENTREES

FISH & CHIPS 24

Narragansett Beer Battered Atlantic Hake | Coleslaw | French Fries
Creole Remoulade | Tartar Sauce

LOBSTER MAC & CHEESE MP

New England Lobster Meat | Cherry Tomatoes | Bread Crumb
Three Cheese Sauce

FRIED CHICKEN & PAIN PERDU 25

Buttermilk Fried Chicken Thigh | Brioche French Toast | Cinnamon
Butter | Chipotle Hot Honey

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GF | Gluten Free V | Vegetarian * | Contains Raw or Partially Cooked Foods

If you have any concerns regarding food allergies, please alert your server before ordering. Raw or partially cooked foods will increase your risk of illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other foods from animals after it has been fully cooked.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 12

Oyster Crackers

WEDGE SALAD GF 16

Iceberg | Radish | Celery | Blue Cheese | Bacon | House
Buttermilk Ranch

CAESAR SALAD 13

Romaine Lettuce | Shaved Parmesan | Croutons
Caesar Dressing

HOUSE SALAD GF 13

Mixed Greens | Cucumbers | Tomato | Red Onion | Carrots
Choice of Balsamic Vinaigrette, Ranch, Caesar, Italian,
Blue Cheese

ADD TO ANY SALAD

Grilled Chicken * +8 | Grilled Shrimp * +14
Grilled Atlantic Salmon * +16 |

DESSERTS

CHOCOLATE & BANANA BRIOCHE

BREAD PUDDING 10

Whipped Cream | Caramel Sauce

FLOURLESS CHOCOLATE CAKE GF 10

Chocolate Ganache | Whipped Cream | Pink Peppercorns
Fresh Berries

NY CHEESECAKE 10

Berry Compote | Whipped Cream

SANDWICHES

COLD LOBSTER ROLL MP

Herb Mayonnaise | Brioche Roll

TURKEY BLT 16

Roasted Turkey | Bacon | Lettuce | Tomato | Herb Mayo | Sourdough Bread

BACON CHEDDAR BURGER * 18

7oz Angus Burger | Cheddar | Bacon | Lettuce | Tomato | Brioche Roll

FRIED CHICKEN SANDWICH 18

Lettuce | Tomato | Pickles | Brioche Roll
Choice of House Made Buffalo Sauce, Hot Honey or BBQ

CAJUN FISH SANDWICH 18

Cajun Spiced Grilled Mahi Mahi | Coleslaw | Creole Remoulade | Brioche Roll

SALMON BLT * 19

Grilled Atlantic Salmon | Lettuce | Tomato | Bacon | Herb Mayo
Whole Wheat Toast

ROASTED CAULIFLOWER WRAP V 17

Grilled Cauliflower | Onions | Cabbage | Carrots | Hummus
Balsamic Vinaigrette

All sandwiches are served with fries. Substitute side house salad +3
Gluten free sandwich bread available upon request +4