



152 South Shore Dr. South Yarmouth,
Massachusetts, 02664, USA

Phone: 508-394-7406
www.skipper-restaurant.com

Wines by the Bottle

Beringer White Zinfandel

A light blush wine with just a touch of sweetness **21.00**

Fish Eye Chardonnay

Mouth-watering pear, baked apple and tropical swirls of pineapple. Crème brulee, vanilla and caramel contribute to a rich mouthfeel and lingering finish **21.00**

Fish Eye Cabernet Sauvignon

This inviting wine captures a playful tumble of rose blossoms, cassis and spicy clove. Intense jammy fruit and ripe currant are accentuated with a background layer of black cherry **21.00**

Fish Eye Merlot

Juicy blueberries and ripe strawberries lure the palate into a meandering river of black fruits, spicy clove and lush plum **21.00**

Gabbiano Chianti

Bright cherry and licorice flavors. Lively finish imparts cherry, oak and crisp acids **22.00**

Black Opal Shiraz

Big wine with dark plums, cocoa and spicy notes **23.00**

Rudolph Mueller Riesling Kabinett

An incredibly easy drinking wine with soft upfruit flavors of apricot and dried peaches **25.00**

Robert Mondavi Private Selection Pinot Noir

Silky and smooth, has wild red cherry and berry character laced with rose and oak spice notes. **25.00**

Kenwood Sauvignon Blanc

Crisp and vibrant with tropical fruit, pear and citrus flavors and a hint of spice and grassiness; fresh and lively through the finish. **29.00**

St. Francis Chardonnay

Crisp and vibrant with citrus and pineapple flavors **33.00**

St. Francis Cabernet Sauvignon

Aromas of cassis and black fruit are underscored by discreet notes of vanilla and cedar, with intense fruit flavors on the palate. **38.00**

Pighin Pinot Grigio

A wine of delicacy, finesse and subtle tannins **31.00**

Kendall-Jackson Chardonnay

Smooth, ripe and polished with a touch of oak **33.00**

Sonoma-Cutrer Chardonnay

"The most asked for Chardonnay in America's Best Restaurants" **38.00**

Wines by the Glass

Corbett Canyon House Wines **5.50**
Chardonnay, Merlot, Cabernet Sauvignon,
Sauvignon Blanc, White Zinfandel, Pinot Grigio

WHITE WINES

Rudolph Meuller Riesling Kabinett **7.00**
Kenwood Sauvignon Blanc **8.00**
St. Francis Chardonnay **8.50**
Pighin Pinot Grigio **8.50**
Kendall-Jackson Chardonnay **9.00**
Sonoma-Cutrer Chardonnay **10.00**

RED WINES

Gabbiano Chianti **7.00**
St. Francis Cabernet Sauvignon **10.00**
Robert Mondavi Private Selection Pinot Noir **7.00**

Champagnes by the Bottle

Korbel Brut Split **5.50**
Martini & Rossi Asti **30.00**
Moet **60.00**

Frozen Drinks

\$7.00

STRAWBERRY DAIQUIRI

BANANNA DAIQUIRI

PINA COLADA

COFFEE COLADA

MUDSLIDE

RASPBERRY MUDSLIDE

MARGARITA

STRAWBERRY MARGARITA

VIRGIN DAIQUIRI-\$4.50

Beer List

BOTTLED BEER

Heineken Light • Heineken • Amstel • Miller Lite
Michelob ULTRA • BUD • BUD Light
Coors Light • Corona • Smirnoff Ice • O'Douls

DRAFT

BUD • BUD Light • BASS Ale
Guinness Irish Stout • Sam Adams Summer Ale

Try one of the Skipper's Favorite Brews! "Harpoon I.P.A."

Traditional India paleAle with copper color, this brew is a floral, medium bodied beer with a distinct hop finish. Ranked atop both Domestic and Imported I.P.A's by Beer Connoisseur Magazine.

Bottled Water

Fiji Water - Pure, natural artesian water. Untouched by man.

Martinis & Specialty Drinks

Try a Traditional Martini or one of the SKIPPER'S Exotic Martinis Acquired through his many travels...

Skipper's Big Apple Caramel Martini

Bacardi Big Apple shaken with a splash of Butterscotch Schnapps, strained into a martini glass, then topped with a splash of Sprite®. **7.50**

The Ultimate White Russian

Featuring Starbucks™ Coffee Liqueur, Absolut Vodka and milk. Served over ice in a rocks glass **7.50**

Appletini

Absolut Vodka, Apple Pucker Schnapps and Apple Juice or Cider **7.50**

Chocolatini

Absolut Vodka and Godiva Chocolate Liqueur **7.50**

Mangotini

Finlandia Vodka, Citronge Orange Liqueur, Cranberry Juice **7.50**

Pomegranate Martini

Van Gogh Pomegranate Vodka and Pomegranate Juice **7.50**

Ultimate Chocolate Martini

Vodka, Godiva Chocolate Liqueur, White Creme de Cacao,
Carolans Irish Cream and Chambord **7.50**

Cosmopolitan Martini

Vodka, Cranberry Juice, Lime Cordial, Orange Liqueur with a Lemon Twist . . **7.50**

The 007 Martini

Bombay Sapphire Gin, Extra Dry Vermouth with a Lemon Twist **7.50**

Money Penny's Martini

Vodka, Raspberry Liqueur, Splash of Cranberry Juice **7.50**

Berry Berry Martini

Absolut Raspberri Vodka, Chambord and a splash of Cranberry Juice . **7.50**

Bacardi Grand Melon Martini

Bacardi Grand Melon, splash of cranberry juice
strained into a salt-rimmed martini glass **7.50**

Absolut Peartini

Absolut Pears with a splash of apple juice strained into a cocktail glass . . **7.50**

Grape Martini

3 Olives Grape Vodka, Blue Curacao, and a splash of soda water **7.50**

Bacardi Mojito

Bacardi superior rum muddled with fresh mint leaves, lime and simple syrup
topped off with club soda **8.00**

Traditional Grey Goose Martini 8.00

Desserts

Triple Chocolate Cheesecake \$5.99

Dark chocolate crust, bittersweet chocolate cheesecake and milk chocolate cheesecake layered in a chocolate trio. All finished with dark chocolate ganache and a drizzle of milk chocolate ganache.

Crème Brulee Cheesecake \$5.99

The marriage of two great classics...crème brulee layered and a mingle with the lightest of cheesecakes. Hand-fired and mirrored with burnt caramel.

Bread Puddin' Pie \$4.99

Custard-kissed croissants laced with a rich sweet bourbon and yummy bites of apples and raisins. *Served warm with two heaping teaspoons of Crème Anglaise.*

Keylime Pie \$5.99

Authentic Florida Key Lime...tartly refreshing in a granola'd crust.

Caramel Apple Granny \$5.99

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt-in-the-mouth shortbread crust. *Can be served warm, topped with whipped cream.*

Skipper Sundae \$3.50

Ice cream topped with fresh whipped cream and chocolate sauce topped with a cherry.

Molten Chocolate Cake \$6.99

Deeply chocolate, enrobed in chocolate and filled with a dark chocolate truffle. Serve wickedly warm, unleashing a rush of molten chocolate.