

56 S. 3rd St.
Easton, PA 18042



610-829-1404
thirdandferry.com

SOUP

WHOLE CLAM CHOWDER ^P ^{GF}

new zealand wild cockles, potatoes,
parsley, light cream broth
cup 5. bowl 8.

LOBSTER BISQUE ^P

cup 6. bowl 9.

SPICY CRAB CHOWDER ^{GF} ^{DE}

chorizo sausage, bacon, claw crab
meat, potatoes, chipotle peppers,
rich tomato broth
cup 5. bowl 8.

SOUP SAMPLER 10.

SALADS

MARKET SALAD 7. ^{GF} ^{DE}

mixed greens, tomato, cucumber,
vidalia poppyseed vinaigrette

CLASSIC CAESAR 7.

herbed croutons,
shaved parmesan

WINTER GREENS SALAD 9. ^{GF} ^V

spinach, savoy cabbage, radicchio, granny
smith apples, roasted walnuts, gorgonzola,
red onion, honey apple cider vinaigrette

CEVICHE

^{GF} ^{DE} ^P

served with plantain chips

CLASSIC 6.

AVOCADO 7.

MUSHROOM CEVICHE 6. ^{VE}

oyster, shiitake & enoki mushrooms,
hearts of palm, tomato, cucumber,
daikon radish, lime, cilantro

SHRIMP 10.

lime, cilantro, tomato,
cucumber, onion,
chipotle pepper

CEVICHE FLIGHT 16.

APPETIZERS

SPICY TUNA TARTARE ^{DE} ^P

sesame, sriracha, scallion
wonton chips 10.

CHEF'S SELECTION ^{GF} ^{DE} ^P OF OYSTERS

1/2 dozen raw oysters, house cocktail
sauce, classic mignonette, ginger serrano
mignonette 12.

AHI TUNA ^{GF} ^{DE} ^P

Lightly seared Ahi tuna; pickled daikon,
carrot and serrano pepper salad, chipotle
aioli, crispy fried plantain 12.

1/2 LB. OLD BAY POACHED ^{GF} ^P

PEEL & EAT SHRIMP
kicked up cocktail sauce 12.

FRIED CALAMARI ^P

classic or rhode island style:
banana peppers, black olives,
roasted peppers, parsley 10.

MARKET FRIES ^{DE} ^P

fresh cut fries tossed in crab aioli 10.

CRABCAKE SLIDERS ^P

garlic aioli, cucumbers,
pickled red onions 10.

DIVER SCALLOPS ^{GF} ^{DE}

AND BACON
balsamic glaze 14.

SEAFOOD MAC & CHEESE ^P

maine lobster, claw crab meat,
white cheddar, gruyere,
panko bread crumb crust 14.

BAKED CLAMS CASINO

middleneck clams, chorizo sausage,
panko bread crust 10.

THAI SHRIMP & ^{DE}

PORK DUMPLINGS

ginger soy dipping sauce 10.

STEAMED LITTLE ^P

NECK CLAMS

garlic, butter, celery clam broth,
broiled baguette toast 13.

PAN SEARED CRAB CAKES ^{DE} ^P

pickled red onion, whole grain
mustard aioli 11.

CRISPY COCONUT SHRIMP ^P

SKEWERS

house made orange marmalade,
Thai chilis 11.

OYSTERS ROCKEFELLER ^P

pecorino romano, spinach, garlic, shallots,
panko bread crumbs 12.

1/2 LB. BROILED KING ^{GF} ^P

CRAB LEGS

old bay butter & parsley 21.

STEAMED PRINCE EDWARD ^{DE}

ISLAND MUSSELS

white wine, pancetta, saffron tomato broth,
broiled baguette, evoo 12.

PERUVIAN BEEF ^{GF} ^{DE}

LOMO SALTADO

Seared strip steak, tomato, sweet peppers,
onions, french fries, beef gravy 10.

VEGETABLE ^{VE}

SPRING ROLL

sweet chili sauce 9.

BEEF TENDERLOIN

CARPACCIO

micro arugula whole grain mustard aioli,
shaved red onion and shaved parmesan,
parsley, fried capers, evoo, toasted baguette
10.



Food with this logo
is a Gluten Free option



Food with this logo
is a Vegetarian option



Food with this logo
is a Dairy Free option



Food with this logo
is a Pescatarian option



Food with this logo
is a Vegan option

*Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. An 18% gratuity will be added to all parties of 8 or more. Please inquire - many dishes can be made to accommodate an allergy.

RAW BAR SELECTIONS



lemon, cocktail sauce, classic mignonette & ginger serrano mignonette

**OYSTERS – DAILY
MARKET SELECTIONS**
Market price

**5OZ. COLD WATER
LOBSTER TAIL**
Market price

**BAKER'S DOZEN
CHILLED MUSSELS 6.**

MIDDLENECK CLAMS 1./ea
JUMBO SHRIMP COCKTAIL 2.5/ea

**JUMBO LUMP CRAB
COCKTAIL**
whole grain mustard aioli 12.

**CHILLED LOBSTER
CLAW**
7.

TOWER 55.
8 oysters, 8 clams, 6 shrimp
12 chilled mussels, tuna tartare, ceviche,
jumbo lump crab meat

DELUXE TOWER 75.
12 oysters, 12 clams, 6 shrimp,
12 chilled mussels, tuna tartare,
avocado & classic ceviche,
jumbo lump crab meat

GRAND TOWER 98.
16 oysters, 16 clams, chilled lobster tail,
6 shrimp, 12 chilled mussels, tuna
tartare, avocado & classic ceviche,
jumbo lump crab meat

HOUSE ENTREES

PAN SEARED SCALLOPS
micro arugula, braised lentils, pancetta, swiss chard, gnocchi,
dried tomato coulis, parmesan tuile 28.

BRAISED FILLET OF HADDOCK GF
pan seared chorizo sausage, cipolini onions,
fingerling potatoes, white wine cream broth 32.

10 OZ. NY STRIP GF
new york strip, french beans, caramelized
shallot whipped potatoes, béarnaise 23.

VEGAN CASSOULET GF VE
tempeh, cannellini beans, mushrooms, vegetables,
tofu, fried shiitake mushrooms, herbed tomato white
wine broth, soft polenta 22.

1 LB. ALASKAN KING CRAB LEGS GF
market price, potato chorizo hash, french beans

1 1/2 LB. NEW ENGLAND LOBSTER GF
market price, broiled or steamed
potato chorizo hash, french beans
crab meat stuffed (8.) 'lazy man's' Lobster (5.)

1 LB. LOBSTER TAIL GF P
market price, steamed or broiled, caramelized shallot
whipped potatoes, french beans, béarnaise
crab meat imperial topped (6.)

TWIN TAIL DINNER GF
two 5 ounce cold water lobster tails, caramelized shallot
whipped potatoes, french beans, bearnaise sauce 36.

10 OZ. FILET MIGNON GF
french beans, caramelized shallot
whipped potatoes, béarnaise 34.
crab meat imperial topped (6.)

**COMBINATION PLATE
SCALLOPS, SHRIMP AND CRABCAKE**
potato chorizo hash, french beans, fried or sauteed in
white wine, butter & lemon juice 26.

**SALMON,
ICELANDIC COD OR TUNA** GF
potato chorizo hash, french beans, blackened with
cajun remoulade or grilled with béarnaise 23.
crab meat imperial topped (6.)

MUSSELS & SHRIMP LINGUINE P
jumbo shrimp, pei mussels, artichoke hearts,
sundried tomatoes, roasted red peppers,
fresh mozzarella, fresh basil,
white wine garlic sauce, lemon linguine 20.

SAUTEED CHICKEN & CHORIZO DF
sweet peppers, tomatoes, onions, country fried
potatoes, white wine blush sauce 19.

BOUILLABAISSÉ P DF
jumbo shrimp, clams, mussels, king crab knuckles,
icelandic cod, tomato, fingerling potatoes,
rich lobster broth, toasted baguette 28.

BROILED CRAB STUFFED TILAPIA P
lobster sauce, rice pilaf, french beans 19.

LITE FARE

served with coleslaw & fresh cut fries · upgrade to Market fries - tossed in crab aioli \$2.

ANGUS BURGER
8 oz. house made patty, new england
aged cheddar, lettuce, tomato,
shaved red onion 12.
add 2 slices of hand cut bacon 2.50
crab meat imperial topped (6.)

LOBSTER ROLL P
toasted croissant, 1/4lb. warm
lobster meat, butter, whole
grain mustard aioli 18.

FISH 'N CHIPS P DF
battered haddock, fresh cut fries,
classic tartar, malt vinegar 14.

SIDES 4.

SEA SALT BAKED POTATO VE GF
CORN ON THE COB V GF
FRESH CUT FRIES VE GF

FRENCH BEANS V GF
SPINACH V GF DF
ROASTED SHALLOT WHIPPED
POTATOES V GF

CHORIZO POTATO HASH
BRAISED LENTILS WITH PANCETTA
& SWISS CHARD, GF DF
VEGAN POLENTA VE

BUY THE KITCHEN STAFF A BEER 7.

Thank the kitchen staff by buying them a beer.
Just ask your server!