56 S. 3rd St. Easton, PA 18042

# Soup

WHOLE CLAM CHOWDER P new zealand wild cockles, potatoes, parsley, light cream broth cup 5. bowl 8.

LOBSTER BISQUE Cup 6. bowl 9.

SPICY CRAB CHOWDER (1) (chorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth cup 5. bowl 8.

SOUP SAMPLER 10.



### SALADS

MARKET SALAD 7. 
mixed greens, tomato, cucumber, vidalia poppyseed vinaigrette

CLASSIC CAESAR 7. herbed croutons, shaved parmesan

WINTER GREENS SALAD 9. spinach, savoy cabbage, radicchio, granny smith apples, roasted walnuts, gorgonzola, red onion, honey apple cider vinaigrette

### 610-829-1404 thirdandferry.com

# CEVICHE

served with plantain chips

Classic 6.

Avocado 7.

MUSHROOM CEVICHE 6. oyster, shiitake & enoki mushrooms, hearts of palm, tomato, cucumber, daikon radish, lime, cilantro

SHRIMP 1().
lime, cilantro, tomato, cucumber, onion, chipotle pepper

CEVICHE FLIGHT 16.

### APPETIZERS

SPICY T'UNA T'ARTARE DE Pessame, sriracha, scallion wonton chips 10.

CHEF'S SELECTION ® DEPOSITE OF OYSTERS

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

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

1/2 LB. OLD BAY POACHED PEEL & EAT SHRIMP kicked up cocktail sauce 12.

FRIED CALAMARI Classic or rhode island style: banana peppers, black olives, roasted peppers, parsley 10.

MARKET FRIES **P** fresh cut fries tossed in crab aioli 10.

CRABCAKE SLIDERS parlic aioli, cucumbers, pickled red onions 10.

DIVER SCALLOPS ® DAND BACON balsamic glaze 14.

SEAFOOD MAC & CHEESE 
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 & 
PORK DUMPLINGS
ginger soy dipping sauce 10.

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

PAN SEARED CRAB CAKES Depickled red onion, whole grain mustard aioli 11.

CRISPY COCONUT SHRIMP SKEWERS house made orange marmalade, Thai chilis 11.

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

1/2 LB. BROILED KING 
CRAB LEGS
old bay butter & parsley 21.

STEAMED PRINCE EDWARD ISLAND MUSSELS white wine, pancetta, saffron tomato broth, broiled baguette, evoo 12.

PERUVIAN BEEF © D

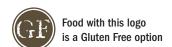
LOMO SALTADO

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

VEGETABLE SPRING ROLL sweet chili sauce 9.

BEEF TENDERLOIN CARPACCIO

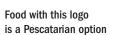
micro arugula whole grain mustard aioli, shaved red onion and shaved parmesan, parsley, fried capers, evoo, toasted baguette 10.

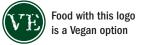












# RAW BAR SELECTIONS

lemon, cocktail sauce, classic mignonette & ginger serrano mignonette

OYSTERS - DAILY
MARKET SELECTIONS
Market price

MIDDLENECK CLAMS 1./ea

JUMBO SHRIMP COCKTAIL 2.5/ea

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

50Z. COLD WATER
LOBSTER TAIL
Market price

JUMBO LUMP CRAB
COCKTAIL
whole grain mustard aioli 12.

1) ELUXE TOWER 75.

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

BAKER'S DOZEN
CHILLED MUSSELS 6.

CHILLED LOBSTER
CLAW
7.

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 pan seared chorizo sausage, cippolini onions, fingerling potatoes, white wine cream broth 32.

1() OZ. NY STRIP Per new york strip, French beans, caramelized shallot whipped potatoes, béarnaise 23.

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

# 1 LB. ALASKAN KING CRAB LEGS market price, potato chorizo hash, French beans

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

1 I.B. I.()BSTER T'AIL P
market price, steamed or broiled, caramelized shallot
whipped potatoes, french beans, béarnaise
crab meat imperial topped (6.)

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

#### 10 oz. Filet Mignon @

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 Contato chorizo hash, french beans, blackened with

potato chorizo hash, french beans, blackened with cajun remoulade or grilled with béarnaise 23.

crab meat imperial topped (6.)

# MUSSELS & SHRIMP LINGUINE iumbo shrimp, pei mussels, artichoke hearts.

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 
sweet peppers, tomatoes, onions, country fried 
potatoes, white wine blush sauce 19.

BOUILLABAISSE P (p) jumbo shrimp, clams, mussels, king crab knuckles, icelandic cod, tomato, fingerling potatoes,

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

rich lobster broth, toasted baguette 28.

### 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.)

SEA SALT BAKED POTATO @ @

Fresh Cut Fries 🚳 🕮

# LOBSTER ROLL

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

### FISH 'N CHIPS P @

battered haddock, fresh cut fries, classic tartar, malt vinegar 14.

### SIDES 4

French Beans 🐨 🚭

SPINACH 👽 🗊 🕦

ROASTED SHALLOT WHIPPED POTATOES W (1)

CHORIZO POTATO HASH

Braised Lentils with Pancetta & Swiss Chard, 🐽 🐽

VEGAN POLENTA W

Thank the

BUY THE KITCHEN STAFF A BEER 7.

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