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**56 S. 3rd St. 610.829.1404**

**Easton, PA 18042 thirdandferry.com****Soups & Salads**

**Market Salad 9.** DF GF

mixed greens, tomato, cucumber, Vidalia poppyseed vinaigrette

**Classic Caesar Salad 9.**crisp romaine, shaved parmesan, croutons

**New England Whole Clam Chowder Cup/Bowl 8. /10.** GF

New Zealand wild cockles, potatoes, parsley, light cream broth

**Lobster Bisque Cup/Bowl 8. /10.**house made lobster stock, cream, lobster meat garnish

**Spicy Crab Chowder Cup/Bowl 8. /10.** GF DFchorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth**Starters**

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| **Market Fries 12.** DFfresh cut fries tossed in crab aioli with fresh crab meat**Calamari 12.** classic or rhode island style with banana peppers, roasted red peppers, black olives, parsley, homemade marinara**3rd & Ferry Crab Cakes 15.** DFmixed vegetable slaw, whole grain mustard aioli**Oysters Rockefeller 13.** GFsauteed spinach, shallot, parmesan, bearnaise**1/2 lb. Old Bay Poached Peel & Eat Shrimp 13.** GFkicked up cocktail sauce**Crab Mac n’ Cheese 14.**house made cheese sauce, shells, crab meat**Loaded Tostones 12.** DFtwice fried plantains, crab aioli, chimichurri, quick pickled onion |  **Asparagus Spring Rolls 10.** DF Vponzu sauce **Crab Stuffed Mushrooms 14**. broiled lump crab meat**Vegetable Egg Rolls 10.**  DFsweet chili sauce**Clams Scampi 14.** GF garlic, lemon, butter, crostini**Spicy Tuna Tartare 14.** DFsesame, sriracha, scallions, wonton chips**Bacon Wrapped Scallops 15.**sautéed bacon wrapped scallops garlic, butter, puff pastry**Mussels Fra Diavolo 13**. DFserrano, pepperoncini, tomato sauce, crostini**Octopus Salad 16.**sundried tomato pesto, fried artichoke, quick pickled onion |

**Raw Bar** DF GF

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| **Oysters-Daily Selections**market price**Little Neck Clams 1/ea.****Jumbo Shrimp Cocktail 2.5/ea.****Baker’s Dozen Chilled Mussels 6.** | **Peruvian Style Ceviche 11.****Vegan Mushroom Ceviche 10.** |

**Towers** DF

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| **Tower 65.**8 oysters, 8 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic ceviche | **Deluxe Tower 85.**12 oysters, 12 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic & mushroom ceviche | **Grand Tower 105.**16 oysters, 16 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic & mushroom ceviche, chilled lobster tail  |

**House Entrees**

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| **5 oz/10 oz Filet Mignon 21. / 42.** GF caramelized shallot whipped potatoes, french beans, bearnaise sauceadd crab imperial topping 10.**Twin Tail Dinner MP.** GFtwo 6oz cold water lobster tails, caramelized shallot whipped potatoes, french beans, bearnaiseadd crab imperial topping 10.**Broiled Crab Stuffed Tilapia 19.**lobster sauce, saffron rice, french beans**Atlantic Salmon 24.** GFchoice of blackened with cajun remoulade or grilled with bearnaise, caramelized shallot whipped potatoes, french beans**Broiled Alaskan Haddock 24.** bread crumb crusted, dijon mustard, mushroom and spinach risotto, roasted red pepper pesto, fried capers, crispy bacon **Paella 30.** GF/DFmussels, clams, shrimp, chorizo sausage, saffron rice**Shrimp & Grits 26.** GFsauteed shrimp, chorizo sausage, onions, peppers, basil, pecorino romano | **Pan Seared Day Boat Scallops 32.** butternut squash puree, roasted bacon lardons, brussel sprouts, brown butter sage **1 lb. Alaskan King Crab Legs MP.** GFpotato hash, french beans**1½ lb. New England Lobster MP.** GFbroiled or steamed, potato hash, french beanscrab meat stuffed 10. deshelled 5.**Branzino 28.**  lightly breaded, pecorino romano grits, roasted butternut squash, chimichurri **Linguini and Clams 23.**little neck clams, artichoke hearts, roasted red peppers, basil, fresh tomatoes, garlic clam butter sauce**Combination Plate 28.**scallops, shrimp, crab cakes, potato hash, french beans, fried or sautéed in a white wine butter sauce**Sauteed Chicken & Chorizo 21.** DFsweet peppers, onions, tomatoes, country fried potatoes, white wine blush sauce**Swordfish 28.** DFpotato gnocchi, puttanesca sauce |

**Lite Fare**

served with coleslaw & fresh cut fries

upgrade to market fries tossed in crab aioli $3.00

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| **Fish & Chips 15.** DFbattered haddock, fresh cut fries, classic tartar**Lobster Roll 20.**toasted croissant, ¼ lb. warm lobster meat, butter, whole grain mustard aioli | **Crabby Patty 17.**6 oz beef patty, seedless brioche bun, aged white cheddar cheese, homemade crab cake, bearnaise sauce, lettuce, tomato, onion, fresh cut fries**Angus Burger 13.**6 oz beef patty, cheddar, lettuce, tomato, onion, fresh cut fries |

**Sides**

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| Sea Salt Baked Potato GF/ VCaramelized Shallot Whipped Potatoes GF/VSaffron Rice GF/DFFrench Beans GF/V | Fresh Cut Fries GF/ V/ DFMushroom & Spinach Risotto GFSautéed Spinach GF /V/DFPotato Hash GF/ V/DF |
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| *\*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase risk of foodborne illness*DF – Dairy Free / GF – Gluten Free / V – Vegetarian\*20% Gratuity added to parties of 6 or more | **Buy a round of beer for the kitchen staff! 7.** |