**A close up of a clock

Description automatically generated56 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.** DF fresh 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.** DF  mixed vegetable slaw, whole grain mustard aioli  **Oysters Rockefeller 13.** GF  sauteed spinach, shallot, parmesan, bearnaise **1/2 lb. Old Bay Poached Peel & Eat Shrimp 13.** GF  kicked 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 V  ponzu sauce **Crab Stuffed Mushrooms 14**.  broiled lump crab meat **Vegetable Egg Rolls 10.**  DF  sweet chili sauce  **Clams Scampi 14.**  garlic, lemon, butter, crostini  **Spicy Tuna Tartare 14.** DF sesame, sriracha, scallions,  wonton chips  **Bacon Wrapped Scallops 15.** sautéed bacon wrapped scallops garlic, butter, puff pastry **Mussels Fra Diavolo 13**. DF serrano, pepperoncini, tomato sauce, crostini  **Octopus Salad 16.** DFgrilled octopus, kalamata tomato bruschetta, crostini  **Tuna Poke 16.** Ahi Tuna, pickled carrots, cucumber, serrano, scallion, rice, sweet soy |

**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 sauce  Add crab imperial topping 10.  **Twin Tail Dinner MP.** GF  two 6oz cold water lobster tails,  caramelized shallot whipped potatoes, french beans, bearnaise  Add crab imperial topping 10.  **Sesame Crusted Ahi Tuna 32.**  DF rice cake, sautéed baby bok choy, ponzu  **Broiled Crab Stuffed Tilapia 19.**  lobster sauce, saffron rice, french beans  **Atlantic Salmon or Mahi 24.** GF  choice 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.** GF sauteed shrimp, chorizo sausage,  onions, peppers, basil, pecorino romano  **Grilled Cauliflower Steak 22.** GF DF V  roasted corn garbanzo tomato salad,  salsa verde | **12 oz NY Strip Steak 30.** GFcaramelized shallot whipped potatoes, french beans, bearnaise sauce  Add crab imperial topping 10.  **Pan Seared Day Boat Scallops 32.**  butternut squash puree,  roasted bacon lardons, brussel sprouts, brown butter sage   **1 lb. Alaskan King Crab Legs MP.** GF  potato hash, french beans  **1½ lb. New England Lobster MP.** GF  broiled or steamed, potato hash, french beans  crab 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.** DF  sweet peppers, onions, tomatoes, country fried potatoes, white wine blush 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.** DF  battered haddock, fresh cut fries, classic tartar  **Lobster Roll 24.**  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/V  Caramelized Shallot Whipped Potatoes GF/V  Saffron Rice GF/DF  French Beans GF/V | | Fresh Cut Fries GF/V/DF  Mushroom & Spinach Risotto GF  Sautéed Spinach GF/V/DF  Potato 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.** | | |