**A close up of a clock

Description automatically generated**

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

**Easton, PA 18042 thirdandferry.com**

**Soups & Salads**

**Market Salad 7.** DF

mixed greens, tomato, cucumber, vidalia onion vinaigrette

**Classic Caesar Salad 7.**

**Seafood Salad 14.** DF GF

poached shrimp, squid, mussels, crab claw meat, tomato, cucumber, capers, roasted red peppers, micro basil, lemon, EVOO

**Spicy Crab Chowder Cup/Bowl 5./8.** DF GF

chorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth

**New England Whole Clam Chowder Cup/Bowl 6./9.** GF

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

**Lobster Bisque Cup/Bowl 6./9.**

**Starters**

|  |  |
| --- | --- |
| **Market Fries 10.** DF  fresh cut fries tossed in crab aioli with fresh crab meat  **Calamari 10.**  classic or rhode island style with banana peppers, roasted red peppers, and black olives, parsley, homemade marinara  **3rd & Ferry Crab Cakes 11.** DF  mixed vegetable slaw, whole grain mustard aioli  **Crab Mac & Cheese 12.**  crab meat, white cheddar, gruyere, panko bread crumb crust  **1/2 lb Old Bay Poached Peel & Eat Shrimp 12.** GF  kicked up cocktail sauce | **Shrimp Toast 10.**  broiled garlic bread, shrimp scampi and fresh mozzarella  **Thai Shrimp & Pork Dumplings 10**. DF ginger soy dipping sauce **Vegetable Spring Rolls 9.** V DF  sweet chili sauce  **Tuna Tacos 12.** GF  seared tuna, pickled daikon, carrots, serrano chiles, chipotle aioli  **Spicy Tuna Tartare 10.** DF sesame, sriracha, scallions, wonton chips  **Warm Artisan Bread 4.**  **add garlic 2. add fresh mozzarella 4.** |

**Raw Bar** DF GF

|  |  |
| --- | --- |
| **Oysters-Daily Selections**  market price  **Middle Neck Clams 1./ea.**  **Jumbo Shrimp Cocktail 2.5/ea.**  **Jumbo Lump Crab Meat 12.**  **Baker’s Dozen Chilled Mussels 6.** | **Ceviche 7.**  classic or mushroom with oyster, shiitake & enoki mushrooms, hearts of palm, tomato, cucumber, daikon radish, lime, cilantro |

**Towers** DF GF

|  |  |  |
| --- | --- | --- |
| **Tower 55.**  8 oysters, 8 clams, 6 shrimp, 12 chilled mussels, tuna tartare, classic ceviche, jumbo lump crab meat | **Deluxe Tower 75.**  12 oysters, 12 clams, 6 shrimp, 12 chilled mussels, tuna tartare, classic & mushroom ceviche, jumbo lump crab meat | **Grand Tower 98.**  16 oysters, 16 clams, 6 shrimp, 12 chilled mussels, tuna tartare, classic & mushroom ceviche, jumbo lump crab meat, chilled lobster tail |

**House Entrees**

|  |  |
| --- | --- |
| **5oz or 10oz Filet Mignon 18/35.** GF  caramelized shallot whipped potatoes, french beans, bearnaise sauce  add crab imperial topping 6.  **Twin Tail Dinner 44.**  two 6oz cold water lobster tails, caramelized shallot whipped potatoes, french beans, bearnaise  add crab imperial topping 6.  **Broiled Crab Stuffed Tilapia 19.**  lobster sauce, rice pilaf, french beans  **Atlantic Salmon 23.** GF  choice of blackened with cajun remoulade or grilled with bearnaise, caramelized shallot whipped potatoes, french beans **Pan Seared Alaskan Haddock 22.** GF  mushroom and spinach risotto, roasted red pepper pesto, fried capers, crispy bacon  **Sautéed Chicken & Chorizo 19.** DF  sweet peppers, onions, tomatoes, country fried potatoes, white wine blush sauce | **Pan Seared Day Boat Scallops 28.** GF  creamy polenta, sautéed broccoli rabe, tomato and brown garlic, micro basil, lemon, sundried tomato  **1 lb Alaskan King Crab Legs 45.** GF  caramelized shallot whipped potatoes, french beans  **1 ½ lb New England Lobster 37.** GF  broiled or steamed, caramelized shallot whipped potatoes, french beans  crab meat stuffed 8. deshelled 5.  **Orecchiette 20.**  orecchiette pasta, broccoli rabe, pancetta, shrimp, sundried tomatoes, garlic, lemon, EVOO  **Linguini and Clams 20.**  little neck clams, artichoke hearts, roast red peppers, basil, fresh tomatoes, garlic clam butter sauce **Combination Plate 26.** scallops, shrimp, crab cakes, potato hash, french beans, fried or sautéed in a white wine butter sauce |

**Lite Fare**

served with coleslaw & fresh cut fries

upgrade to market fries tossed in crab aioli $2.

|  |  |
| --- | --- |
| **Fish & Chips 14.** DF  battered haddock, fresh cut fries, classic tartar  **Lobster Roll 18.**  toasted croissant, ¼ lb warm lobster meat, butter, whole grain mustard aioli  **Angus Burger 12.**  8 oz beef patty. cheddar, lettuce, tomato, onion, fresh cut fries | **Crabby Patty 15.**  6 oz beef patty, seedless brioche bun, aged white cheddar cheese, homemade crab cake, bearnaise sauce, lettuce, tomato, onion, fresh cut fries  **Death by Cheese 16.**  6 oz beef patty, brioche bun melt, lettuce, tomato, onion, breaded fried fresh mozzarella, cheddar cheese dipping sauce, fresh cut fries |

**Sides**

|  |  |  |
| --- | --- | --- |
| Sea Salt Baked Potato GF V  Broccoli Rabe GF V  Caramelized Shallot Whipped Potatoes GF V  Rice Pilaf V  French Beans GF V | | Fresh Cut Fries GF V DF  Creamy Polenta GF V  Mushroom & Spinach Risotto V  Sautéed Spinach GF V  Corn Potato Hash GF V |
| *\*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase risk of foodborne illness*  DF – Dairy Free / GF – Gluten Free / V – Vegetarian | | **Buy a round of beer for the kitchen staff! 7.** | | |