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**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**

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| **Market Fries 10.** DFfresh 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.** DFmixed 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.** GFkicked up cocktail sauce | **Shrimp Toast 10.**broiled garlic bread, shrimp scampi and fresh mozzarella**Thai Shrimp & Pork Dumplings 10**. DFginger soy dipping sauce**Vegetable Spring Rolls 9.** V DFsweet chili sauce**Tuna Tacos 12.** GFseared tuna, pickled daikon, carrots, serrano chiles, chipotle aioli**Spicy Tuna Tartare 10.** DFsesame, sriracha, scallions, wonton chips**Warm Artisan Bread 4.****add garlic 2. add fresh mozzarella 4.** |

**Raw Bar** DF GF

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| **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

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| **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**

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| **5oz or 10oz Filet Mignon 18/35.** GFcaramelized shallot whipped potatoes, french beans, bearnaise sauceadd crab imperial topping 6.**Twin Tail Dinner 44.**two 6oz cold water lobster tails, caramelized shallot whipped potatoes, french beans, bearnaiseadd crab imperial topping 6.**Broiled Crab Stuffed Tilapia 19.**lobster sauce, rice pilaf, french beans**Atlantic Salmon 23.** GFchoice of blackened with cajun remoulade or grilled with bearnaise, caramelized shallot whipped potatoes, french beans**Pan Seared Alaskan Haddock 22.** GFmushroom and spinach risotto, roasted red pepper pesto, fried capers, crispy bacon**Sautéed Chicken & Chorizo 19.** DFsweet peppers, onions, tomatoes, country fried potatoes, white wine blush sauce | **Pan Seared Day Boat Scallops 28.** GFcreamy polenta, sautéed broccoli rabe, tomato and brown garlic, micro basil, lemon, sundried tomato**1 lb Alaskan King Crab Legs 45.** GFcaramelized shallot whipped potatoes, french beans**1 ½ lb New England Lobster 37.** GFbroiled or steamed, caramelized shallot whipped potatoes, french beanscrab 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.

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| **Fish & Chips 14.** DFbattered 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**

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| Sea Salt Baked Potato GF VBroccoli Rabe GF V Caramelized Shallot Whipped Potatoes GF VRice Pilaf VFrench Beans GF V | Fresh Cut Fries GF V DFCreamy Polenta GF VMushroom & Spinach Risotto VSautéed Spinach GF VCorn 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.** |