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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.**

**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.**

**Spicy Crab Chowder Cup/Bowl 5./8. GF DF**chorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth

**Starters**

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| **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, black olives, parsley, homemade marinara  **3rd & Ferry Crab Cakes 13.** DF  mixed vegetable slaw, whole grain mustard aioli  **Oysters Rockefeller 13.**  sauteed spinach, shallot, parmesan, bearnaise **1/2 lb. Old Bay Poached Peel & Eat Shrimp 12.** GF  kicked up cocktail sauce | **Steamed Clams 13.**  celery, shallot, butter  **Crab Stuffed Mushrooms 12**. DF broiled lump crab meat **Vegetable Spring Rolls 10.** V DF  sweet chili sauce  **Clams Scampi 13.** GF  garlic, lemon, butter  **Spicy Tuna Tartare 12.** DF sesame, sriracha, scallions,  wonton chips  **Bacon Wrapped Scallops 12.** sautéed bacon wrapped scallops garlic, butter, puff pastry **Mussels Fra Diavolo 11**. serrano, pepperoncini, tomato sauce |

**Raw Bar** DF GF

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| **Oysters-Daily Selections**  market price  **Little Neck Clams .75/ea.**  **Jumbo Shrimp Cocktail 2.5/ea.**  **Jumbo Lump Crab Meat 12.**  **Baker’s Dozen Chilled Mussels 6.** | **Ceviche 8.**  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 19/36.** GF  caramelized shallot whipped potatoes, french beans, bearnaise sauce  add crab imperial topping 6.  **Twin Tail Dinner 54.**  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 20.** DF  sweet peppers, onions, tomatoes, country fried potatoes, white wine blush sauce  **Paella 28.** mussels, clams, shrimp, snow crab legs, chorizo, saffron rice | **Pan Seared Day Boat Scallops 30.** GF  *cauliflower puree, candied bacon lardons, caramelized walnuts, pomegranate seeds, warm maple bacon thyme vinaigrette*  **1 lb. Alaskan King Crab Legs 52.** GF  caramelized shallot whipped potatoes, french beans  **1½ lb. New England Lobster 45.** GF  broiled or steamed, caramelized shallot whipped potatoes, french beans  crab meat stuffed 8. deshelled 5.  **Pork & Clam 23.** braised pork, white wine, sofrito, potatoes, little neck clams  **Linguini and Clams 22.**  little neck clams, artichoke hearts, roasted 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 |

**Seafood Broil   
serves two 105.**corn, potatoes, chorizo or turkey andouille sausage, little neck clams, mussels, shrimp, full snow crab cluster, ½lb. king crab legs   
**Go the extra depth:**

1lb. mussels 8.  
½ or 1lb. shrimp 10. / 24.  
½ or 1lb. snow crab 15. / 28.

6 oz lobster tail 28.  
1.5 Ib. whole lobster 44.

**Lite Fare**

served with coleslaw & fresh cut fries

upgrade to market fries tossed in crab aioli $2.

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| **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  **Surf n’ Turf Burger 38.**  6 oz beef patty, 6 oz lobster tail, brioche bun, american cheese, lettuce, tomato, onion, chimichurri sauce, fresh cut fries |

**Sides**

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| Sea Salt Baked Potato GF V  Caramelized Shallot Whipped Potatoes GF V  Saffron Rice V  French Beans GF V | | Fresh Cut Fries GF V DF  Cauliflower Purée 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.** | | |