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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.** DFfresh 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.** DFmixed vegetable slaw, whole grain mustard aioli**Oysters Rockefeller 13.**sauteed spinach, shallot, parmesan, bearnaise**1/2 lb. Old Bay Poached Peel & Eat Shrimp 12.** GFkicked up cocktail sauce | **Steamed Clams 13.**celery, shallot, butter**Crab Stuffed Mushrooms 12**. DFbroiled lump crab meat**Vegetable Spring Rolls 10.** V DFsweet chili sauce**Clams Scampi 13.** GF garlic, lemon, butter**Spicy Tuna Tartare 12.** DFsesame, 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.** GFcaramelized shallot whipped potatoes, french beans, bearnaise sauceadd crab imperial topping 6.**Twin Tail Dinner 54.**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 20.** DFsweet 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.** GFcaramelized shallot whipped potatoes, french beans**1½ lb. New England Lobster 45.** GFbroiled or steamed, caramelized shallot whipped potatoes, french beanscrab 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.** 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**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 VCaramelized Shallot Whipped Potatoes GF VSaffron Rice VFrench Beans GF V | Fresh Cut Fries GF V DFCauliflower Purée 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.** |