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

**Easton, PA 18042 thirdandferry.com**

**Soups & Salads**

**Market Salad 8.** DF GF

mixed greens, tomato, cucumber, Vidalia poppyseed vinaigrette

**Classic Caesar Salad 8.**

**Garden Vegetable Salad & Burrata 12.**

watercress, spring greens, asparagus, green peas, red onion, radish, herbed croutons, burrata, basil lemon vinaigrette

**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 6. /9.** GF DFchorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth **Starters**

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| **Market Fries 11.** 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.** GFsauteed spinach, shallot, parmesan, bearnaise**1/2 lb. Old Bay Poached Peel & Eat Shrimp 13.** GFkicked up cocktail sauce**Crab Mac n’ Cheese 14.**house made cheese sauce, shells, crab meat |  **Asparagus Spring Rolls 9.** DF Vponzu sauce **Crab Stuffed Mushrooms 13**. DFbroiled lump crab meat**Vegetable Egg Rolls 10.**  DFsweet chili sauce**Clams Scampi 14.** GF garlic, lemon, butter**Spicy Tuna Tartare 13.** DFsesame, sriracha, scallions, wonton chips**Bacon Wrapped Scallops 15.**sautéed bacon wrapped scallops garlic, butter, puff pastry**Mussels Fra Diavolo 12**. DFserrano, pepperoncini, tomato sauce**Tempura Octopus Salad 12.**roasted corn, red bell pepper, bermuda onion, serrano pepper, micro cilantro, creamy saffron vinaigrette |

**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.** | **Ceviche 10.**Classic Mushroom with oyster, shiitake & enoki mushrooms, hearts of palm, tomato, cucumber, daikon radish, lime, cilantro |

**Towers** DF GF

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| **Tower 57.**8 oysters, 8 clams, 8 shrimp, 12 chilled mussels, tuna tartare, classic ceviche | **Deluxe Tower 78.**12 oysters, 12 clams, 8 shrimp, 12 chilled mussels, tuna tartare, classic & mushroom ceviche | **Grand Tower 99.**16 oysters, 16 clams, 8 shrimp, 12 chilled mussels, tuna tartare, classic & mushroom ceviche, chilled lobster tail  |

**House Entrees**

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| **5 oz/10 oz Filet Mignon 20./42.** GFcaramelized shallot whipped potatoes, french beans, bearnaise sauceadd crab imperial topping 10.**Twin Tail Dinner MP.** GFtwo 6oz cold water lobster tails, caramelized shallot whipped potatoes, french beans, bearnaiseadd crab imperial topping 10.**Broiled Crab Stuffed Tilapia 19.**lobster sauce, saffron rice, french beans**Atlantic Salmon 24.** GFchoice of blackened with cajun remoulade or grilled with bearnaise, caramelized shallot whipped potatoes, french beans**Broiled Alaskan Haddock 23.** bread crumb crusted, dijon mustard, mushroom and spinach risotto, roasted red pepper pesto, fried capers, crispy bacon **Paella 29.** GF/DFmussels, clams, shrimp, chorizo, saffron rice**Shrimp & Grits 26.** GFsauteed shrimp, ground chorizo sausage, onions, peppers, basil, pecorino romano | **Pan Seared Day Boat Scallops 30.** GFenglish pea puree, grilled asparagus, warm watercress salad, crispy pancetta, lemon oil **1 lb. Alaskan King Crab Legs MP.** GFpotato hash, french beans**1½ lb. New England Lobster MP.** GFbroiled or steamed, potato hash, french beanscrab meat stuffed 10. deshelled 5. **Pork & Clam 25.** DF GFsous vide seared pork shoulder, sauteed clams, potatoes, sofrito white wine sauce **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**Sautéed Chicken & Chorizo 20.** DFsweet 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 $2.50

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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 13.**6 oz beef patty, cheddar, lettuce, tomato, onion, fresh cut fries | **Crabby Patty 16.**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 42.**6 oz beef patty, 6 oz lobster tail, brioche bun, cheddar, 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 GF/DFFrench Beans GF/V | Fresh Cut Fries GF/ V/ DFMushroom & Spinach Risotto GFSautéed Spinach GF /V/DFPotato Hash GF/ V/DF |
| *\*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.** |