**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 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**

|  |  |
| --- | --- |
| **Market Fries 11.** 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.** GF  sauteed spinach, shallot, parmesan, bearnaise **1/2 lb. Old Bay Poached Peel & Eat Shrimp 13.** GF  kicked up cocktail sauce  **Crab Mac n’ Cheese 14.** house made cheese sauce, shells, crab meat | **Asparagus Spring Rolls 9.** DF V  ponzu sauce **Crab Stuffed Mushrooms 13**. DF broiled lump crab meat **Vegetable Egg Rolls 10.**  DF  sweet chili sauce  **Clams Scampi 14.** GF  garlic, lemon, butter  **Spicy Tuna Tartare 13.** DF sesame, sriracha, scallions,  wonton chips  **Bacon Wrapped Scallops 15.** sautéed bacon wrapped scallops garlic, butter, puff pastry **Mussels Fra Diavolo 12**. DF serrano, 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

|  |  |
| --- | --- |
| **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

|  |  |  |
| --- | --- | --- |
| **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**

|  |  |
| --- | --- |
| **5 oz/10 oz Filet Mignon 20./42.** GF  caramelized shallot whipped potatoes, french beans, bearnaise sauce  add crab imperial topping 10.  **Twin Tail Dinner MP.** GF  two 6oz cold water lobster tails, caramelized shallot whipped potatoes, french beans, bearnaise  add crab imperial topping 10.  **Broiled Crab Stuffed Tilapia 19.**  lobster sauce, saffron rice, french beans  **Atlantic Salmon 24.** GF  choice 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.** GF sauteed shrimp, ground chorizo sausage,  onions, peppers, basil, pecorino romano | **Pan Seared Day Boat Scallops 30.** GF  english pea puree, grilled asparagus, warm watercress salad, crispy pancetta,  lemon oil  **1 lb. Alaskan King Crab Legs MP.** GF  potato hash, french beans  **1½ lb. New England Lobster MP.** GF  broiled or steamed, potato hash, french beans  crab 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.** DF  sweet 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

|  |  |
| --- | --- |
| **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 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**

|  |  |  |
| --- | --- | --- |
| Sea Salt Baked Potato GF/ V  Caramelized Shallot Whipped Potatoes GF/V  Saffron Rice GF/DF  French Beans GF/V | | Fresh Cut Fries GF/ V/ DF  Mushroom & Spinach Risotto GF  Sautéed Spinach GF /V/DF  Potato 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.** | | |