



FERRYMAN'S GRILLE
DANFORDS RESORT AND MARINA | PORT JEFFERSON, NY

• RAW BAR •

Oysters On The Half Shell (S) 21

Six Oysters, Mignonette, Cocktail Sauce, Lemon

Tuna Tartare 22

Ahi Tuna, Housemade Tamari Sauce, with Crispy, Fried Plantain Chips

Clams On The Half Shell (S) 21

Six Clams, Cocktail Sauce, Lemon

Shrimp Cocktail (S) 21

Chilled Jumbo Shrimp, Cocktail Sauce, Lemon

Seafood Plateau (S) 98

Chilled Colossal Shrimp, Clams, Oysters, Tuna Tartare

• STARTERS •

Baby Beet Salad (D)

Herb Yogurt, Toasted Hazelnuts, Field Greens, Aged Balsamic

18

Add: Chicken Breast 16, Salmon 16, or Shrimp 16

Harvest Salad (D)

Fresh Spinach, Kale, Craisins, Sliced Apples, Roasted Butternut Squash, Goat Cheese, Candied Pecans and Apple Cider Vinaigrette

18

Add: Chicken Breast 16, Salmon 16, or Shrimp 16

Cheese Board (D/G)

Selection Of Cheeses, Fig Jam, Fresh Fruit, Crackers

26

Lobster Burrata Toast (S/G)

Warm Spring Peas, Crispy Radish, Preserved Lemon

26

New England Clam Chowder (S/D/G)

Tender Sea Clams, Potatoes, Celery, Cream

16

Portuguese Stuffed Quahogs (S/G)

New England Favorite Onion, Garlic, Linguica Sausage, Portuguese Bread

18

Crispy Point Judith Calamari (S/G)

Banana Peppers, Mango-Habanero Remoulade

18

Oyster Rockefeller (S/D/G)

Spinach Basil Cream

21

Crab Cakes (S/G/D)

Roasted Corn Salad & Sriracha Aioli

28

• MAINS •

Margarita Chicken Sandwich (D/G)

Tequila Lime-Marinated Chicken, Toasted Ciabatta, Fontina Cheese, Arugula, Tomato, Sundried Tomato Aioli

22

Salmon Burger (D/G)

Fresh Chopped Salmon with Yogurt and Spices, Wasabi Mayo, Lettuce, Tomato, Wasabi Pickle

24

Crispy Faroe Island Salmon (D/S)

Bay Shrimp, Lemon, Garlic, Baby Bok Choy, Steamed Jasmine Rice, Cherry Tomatoes With Parmesan Sauce

36

The Smash Burger (D/G)

Two 4 oz House- Blend Beef Patties, Caramelized Onions, LTP, Burger Sauce, White Cheddar Cheese, House- Cut French Fries

24

Add Bacon: \$2 Add Egg: \$2 Add Avocado: \$2

Danfords Lobster Roll (S/D/G)

New England Style, Citrus Mayonnaise, Celery Leaves

48

Fish and Chips (D/G)

Beer Battered Cod, House Made Slaw, Tartar Sauce, House Cut French Fries

24

Chicken Milanese (D/G)

Tender Breaded Chicken Breast, Creamy Risotto, Baby Arugula, and Tangy Lemon Vinaigrette

28

Lobster Mac & Cheese (S/D/G)

Cheddar & Mascarpone Cheese, Macaroni, Lobster

38 Add Chopped Bacon: \$4

NY Strip (D)

Yukon Whipped Mash, Broccolini, Baby Carrots, With Demi Glaze

46

Grass Fed Beef Tenderloin (D)

Yukon Whipped Mash, Asparagus, Baby Carrots, Diane Sauce

52

New England Sea Scallops (S/D/G)

Herb Risotto, Pancetta, Spring Peas & Wild Mushrooms

48

PEI Mussels and Broth (S/G)

Homemade Scampi Sauce and Grilled Garlic Bread

36

Seafood Scampi Pasta (S/D/G)

Calamari, Faroe Island Salmon, Local Clams, Shrimp, House Scampi Sauce, Fresh Seasonal Vegetables, Grilled Garlic Bread

36



*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free options available. Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions. Menu items containing Shellfish (S), Dairy (D) & Gluten (G) are marked if a person in your party has a food allergy. If you are seeking Vegan options ask your server.

