



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

Chopped Salad (D/G)

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Crispy Pita Feta And Lemon Herb 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-Marinaded 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)

Roasted Garlic Roasted Cauliflower Purée, Wild Mushrooms, Cherry Tomatoes and Chives

34

The Summer Burger (D/G)

House- Blend Beef, Frizzled Onions, Smokey Sauce, White Cheddar Cheese, House- Cut French Fries

24

Danfords Lobster Roll (S/D/G)

New England Style, Citrus Mayonnaise, Celery Leaves

48

Tarragon & Grape Chicken Salad Sandwich (D/G)

Poached Chicken Breast, Mayo, Sour Cream, Olive Oil, Choice Of Bread or Mixed Greens

21

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

NY Strip (D)

Served With Yucca Fries, Avocado Salsa Verde

46

Grass Fed Beef Tenderloin (D)

Asparagus, Habanero-Elderflower Butter & Herbs

52

New England Sea Scallops (S/D/G)

Herb Risotto, Pancetta, Spring Peas & Wild Mushrooms

48

Spaghetti & Clams (S/D/G)

Local Little Necks, Leeks, Herbs, Crunchy Garlic

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.



• Specialty Cocktails •

\$17

TPG Gimlet

Ketel One Peach & Orange Blossom,
Peach Purée,
Lime Juice, Simple Syrup

Marina Margarita

Don Julio Blanco, Lime Juice,
Pineapple Juice,
Haberno Agave

Summer Breeze

Malibu, Bacardi, Blue Curaçao,
Pineapple Juice,
Pineapple, Coconut

Kentucky Mule

Kentucky Gentlemen Bourbon,
Muddled Mint,
Lime Juice, Simple, Ginger Beer

Bajan Rum Punch

Zacapa Rum, Triple Sec,
Bajan Tiki Sour,
Sparkling Wine

Wild Honey Bee

Tanqueray Gin, Lemon,
Honey & Lavender Syrup

Lavender Lemonade

Ketel One Vodka,
Lemonade, Lavender Syrup

Smoke & Mirrors

La Puritita Mezcal, Lime,
Orange, Guava,
Passionfruit Juices

Patron Margarita Flight

\$65

Sangria Blanco

Riesling, Grey Goose Watermelon,
Cranberry Juice,
Club Soda

Sunken Meadow Sour

Teelings Whiskey, Peach Essence,
Lemon Juice,
Simple Syrup

Purple Rain

Empress Indigo Gin, Sprite, Lemon
Juice, Simple Syrup

Cucumber Lemonade

Ketel Cucumber, Lemonade

• Sparkling, White, Rose •

Flat Top Chardonnay - California / 13

Mionetto Prosecco - Italy / 15

La Crema Chardonnay - California / 15

Matua Sauvignon Blanc - New Zealand / 15

Chateau St. Michelle Riesling - Washington / 13

Rafael Sauvignon Blanc, New York / 13

Hampton Water Rose - France / 16

Nicholas Rose - France / 13

Il Maso Pinot Grigio - Italy / 13

• Red •

Coppola Cabernet Sauvignon-California / 15

Blackstone Merlot-California / 13

Trivento Malbec- Argentina / 13

Bridge Lane Red Blend- Long Island / 13

Mark West Pinot Noir-California / 15

Bindi Sergardi Chianti - Italy / 14

• Draft Beer •

Ferryman's Pilsner / 8

Blue Point Toasted Lager / 8

Alagash White / 8

Stella Artois / 8

Mountauk Wave Chaser / 8

Modelo / 8

• Bottled Beer •

Corona / 8

Bud Light / 6

Budweiser / 6

Miller Light / 6

Michelob Ultra / 6

Heineken / 8

Heineken Silver / 8

Heineken Zero / 8

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