

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	14	<b>Shrimp Pimento</b>	12
<b>Salmon Gravlax*</b>	14	<b>Bluefish Pâté</b>	9
<b>Swordfish Pastrami</b>	12	<b>Whitefish Pâté</b>	9
<b>Spicy Tuna Pâté</b>	12	<b>The Board</b>	39

<b>Housemade Rolls</b>	8
honey-cayenne butter	

<b>New England Clam Chowder</b>	13
bacon, housemade saltine	

<b>Green Salad</b>	12
radish, carrot, croutons, roasted shallot vinaigrette	

<b>Grilled Asparagus Salad</b>	16
whipped goat cheese, pistachio, balsamic	

<b>Deviled Eggs</b>	14
trout roe*, dill	

<b>Oyster Slider</b>	5
chili-lime aioli*, pickled onion, arugula	

<b>Grilled Halibut Collar</b>	30
peanut salsa macha, cilantro, bibb lettuce	

<b>Lettuce Cups</b>	14
crispy oyster, pickled vegetable, togarashi aioli*	

<b>Griddled Crab Cake</b>	23
citrus salad, green goddess dressing	

<b>Lager Steamed Mussels</b>	18
parsley butter, grilled sourdough	

<b>Tuna Tartare*</b>	21
sesame, lime, cucumber	

## FRIED

<b>Spicy Shrimp Wontons</b>	16	<b>Beer Battered Fish &amp; Chips</b>	26
soy sauce		malt vinegar aioli*	

<b>Fish Tacos</b>	16	<b>Oysters</b>	19 / 36
pineapple salsa, tomatillo, cotija		fries, tartar sauce	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	58
<b>Warm Buttered Lobster</b>	58
<b>Crispy Oyster</b>	26

<b>Crispy Whole Fish</b>	42
mint & cucumber salad, toasted peanuts, spicy nuoc cham	

<b>Seafood Bouillabaisse</b>	37
clams, shrimp, calamari, potatoes, baguette, rouille*	

<b>Pan Seared Halibut</b>	40
haricot verts, saffron, black rice, orange, almonds	

<b>Grilled Salmon*</b>	32
chilled pearl pasta salad, snap peas, citrus aioli*	

<b>Herb Crusted Hake</b>	34
roasted potatoes, spring garlic, asparagus, chive lemon butter	

<b>Jonah Crab Rigatoni</b>	35
spring vegetables, Genovese pesto, Parmesan	

<b>Housemade Spaghetti</b>	28
littleneck clams, broccoli rabe, tarragon butter	

<b>Roasted Half Chicken</b>	25
whipped potatoes, grilled asparagus	

<b>Bacon Cheddar Burger*</b>	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>242 Fries</b>	8	<b>Shoestring Fries</b>	8
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<b>Cornbread</b>	8	<b>Buttermilk Biscuit</b>	8
maple butter		honey, rosemary butter	

<b>Grilled Asparagus</b>	12	<b>Broccoli Rabe</b>	12
lemon aioli*		citrus vinaigrette	

## ROW34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.

\* Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

