

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

## Housemade Rolls 8

honey-cayenne butter

## New England Clam Chowder 13

bacon, housemade saltine

## Green Salad 12

radish, carrot, croutons, roasted shallot vinaigrette

## Grilled Asparagus 16

almond-chili crisp, orange, pea shoots

## Deviled Eggs 14

trout roe\*, dill

## Oyster Slider 5

chili-lime aioli\*, pickled onion, arugula

## Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli\*

## Griddled Crab Cake 23

citrus salad, green goddess dressing

## Lager Steamed Mussels 18

parsley butter, grilled sourdough

## Tuna Tartare\* 21

sesame, lime, cucumber

## FRIED

## Calamari 16 Beer Battered Fish & Chips 26

jalapeño, togarashi aioli\*

malt vinegar aioli\*

## Spicy Shrimp Wontons 16 Oysters 19 / 36

soy sauce

fries, tartar sauce

## Fish Tacos 16

pineapple salsa, tomatillo, cotija

## ROLLS

served with slaw & chips

## Ethel's Creamy Lobster 58

## Warm Buttered Lobster 58

## Crispy Oyster 26

## Crispy Whole Fish 42

mint & cucumber salad, toasted peanuts, spicy nuoc cham

## Seafood Bouillabaisse 37

clams, shrimp, calamari, potatoes, baguette, rouille\*

## Pan Seared Halibut 45

haricot verts, saffron, black rice, orange, almonds

## Grilled Salmon\* 32

chilled pearl pasta salad, snap peas, citrus aioli\*

## Herb Crusted Hake 34

roasted potatoes, spring garlic, asparagus, chive lemon butter

## Jonah Crab Rigatoni 35

spring vegetables, ramp pesto, Parmesan

## Housemade Spaghetti 28

shrimp, broccoli rabe, tarragon butter

## Roasted Half Chicken 25

whipped potatoes, grilled asparagus

## Bacon Cheddar Burger\* 18

caramelized onion, shoestring fries

[add fried oyster, togarashi aioli\*, coleslaw +4]

## SIDES

## 242 Fries 8 Shoestring Fries 8

## Cornbread 8 Buttermilk Biscuit 8

maple butter

honey, rosemary butter

## Grilled Asparagus 12 Broccoli Rabe 12

lemon aioli\*

citrus vinaigrette

## ROW34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.



CAMBRIDGE

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.

\* 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.