
New England Clam Chowder house saltine, bacon	12
Green Salad radish, cucumber, roasted shallot vinaigrette	14
Lettuce Cups crispy oyster, pickled vegetable	14
Lager Steamed Mussels shallot, herb butter, sourdough	16
Heirloom Tomato Salad basil, burrata, croutons	18
Tuna Tartare* sesame, lime, cucumber	21
Crab Cake Old Bay aioli*, pickled sweet pepper	23

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Croquettes citrus aioli*, tomato confit	12
	Fish Tacos avocado crema, pico de gallo	16
	Oysters fries, tartar	16/31
	Beer Battered Fish & Chips	23

ROLLS	Ethel's Creamy Lobster	42
slaw & chips	Warm Buttered Lobster	42

Steelhead Trout quinoa salad, tzatziki, black olive chermula	24
Bucatini & Shrimp heirloom tomato, chorizo, sourdough breadcrumbs	24
Yellowfin Tuna Salad romaine, egg, Parmesan dressing	18
Salmon Burger BLT basil pesto aioli*, shoestring fries	18
Fried Chicken Sandwich honey sriracha, buttermilk dressing	18
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit honey, rosemary butter
	11	Mexican Street Corn queso fresco, espelette

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

136.03

Signed copies of the Row 34 cookbook now available for purchase.

R34

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service 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.