
New England Clam Chowder house saltine, bacon	13
Green Salad radish, cucumber, buttermilk dressing, croutons	12
Roasted Beet Salad whipped goat cheese, candied pecan	16
Lettuce Cups* crispy oyster, pickled vegetable	14
Lager Steamed Mussels shallot, herb butter, sourdough	18
Crab Cake poached apple, fennel, spicy r�moulade*	23
Lobster Rangoon ponzu, ginger, scallion	21
Tuna Tartare* sesame, lime, cucumber	21

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Fish Tacos chipotle mayo, cabbage slaw	18
	Calamari togarashi aioli*, jalape�o	16
	Oysters fries, tartar	16/31
	Beer Battered Fish & Chips	26

ROLLS	Ethel's Creamy Lobster	44
slaw & chips	Warm Buttered Lobster	44
	Oyster Po' Boy	18

Avocado Toast arugula, sunny egg, classic smoked salmon	18
Grilled Chicken Ceasar anchovies, Parmesan, croutons	19
Shrimp Cacio e Pepe bucatini, black pepper, Parmesan	24
Yellowfin Tuna Melt cheddar, pickles, sourdough	16
Fried Chicken Sandwich honey sriracha, buttermilk dressing	18
Salmon Burger thai chili aioli*, bacon, shoestring fries	18
Grilled Swordfish rice bowl, roasted carrots, ponzu, scallion	26
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	Shoestring Fries
		Waffle Fries
		Cornbread maple butter
		Buttermilk Biscuit honey, rosemary butter
	11	Crispy Brussels Sprouts honey sriracha

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie
	3/9	Vanilla Ice Cream
	3/9	Lemon Sherbet

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

136.03

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We apply a 3.5% Kitchen Appreciation 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.