
New England Clam Chowder	house saltine, bacon	12
Green Salad	radish, cucumber, roasted shallot vinaigrette	14
Lettuce Cups	crispy oyster, pickled vegetable	14
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 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, aleppo

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

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

136.03

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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.