136.03

New England Clam Chowder house saltine, bacon		13	Avocado	Avocado Toast salmon gravlax*, sourdough, baby greens		
Lobster Bisque brown butter, lobster knuckles		13	Grilled C	Grilled Chicken Ceasar anchovies, Parmesan, croutons		
Green Salad radish, cucumber, roasted shallot vinaigrette		12	Rigatoni	Rigatoni & Shrimp butternut, rapini pesto, Parmesan		
Roasted Beet Salad whipped goat cheese, candied walnut Lettuce Cups crispy oyster, pickled vegetable		t 16	3		16 g 18	
		14				
Lager Steamed Mussels shallot, herb butter, sourdough		18		Salmon Burger thai chili aïoli*, bacon, shoestring fries		
Maine Lobster Rangoon ponzu, ginger, scallion		21		Grilled Swordfish rice bowl, baby carrots, ponzu, scallion 2		
Crab Cake poached apple, fennel, spicy rèmoulade*		23				
Tuna Tartare* sesame, lime, cucumber		21			r, togarashi aïoli*, coleslaw	18 4
FRIED	Oyster Slider chili-lime aïoli*, pickled onion	5				
	Salted Haddock Croquettes black pepper aïo	i* 12	SIDES	8	Shoestring Fries	
	Fish Tacos chipotle mayo, cabbage slaw	18			Waffle Fries	
	Calamari togarashi aïoli*, jalapeño	16			Cornbread maple butter	
	Oysters fries, tartar 1	6/31			Buttermilk Biscuit honey, rosemary but	ter
	Beer Battered Fish & Chips	26				

Retail 24oz Row 34 Chowder Containter now available for purchase

Oyster Po' Boy

Ethel's Creamy Lobster

Warm Buttered Lobster



ROLLS

slaw & chips

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.

42

42

18

DESSERT 11

3/8

*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.

Butterscotch Pudding candied pecan

Big Chocolate Chip Cookie

Chocolate Ice Cream