

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Soy Glazed Scallop	16	Spicy Tuna Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	14
Swordfish Pastrami	14	The Board	39

Oyster Slider chili-lime aioli*, pickled onion	5
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New England Clam Chowder bacon, house saltine	13
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Green Salad radish, cucumber, croutons, whole grain mustard vinaigrette	12
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Burrata & Heirloom Tomato crispy rye croutons, basil, aged balsamic	17
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Steamed PEI Mussels heirlooms tomato sauce, lemon butter, baguette	18
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Lettuce Cups crispy oyster, pickled vegetable	14
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Griddled Crab Cake Old Bay aioli*, pickled sweet pepper, shaved fennel	23
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Lobster Rangoons ponzu, ginger, scallion	21
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Tuna Tartare* sesame, lime, cucumber	21
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Mini Lobster Tacos mango salsa, avocado mousse, cilantro	18
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FRIED

Crispy Fish Tacos slaw, tomato-serrano salsa, cilantro	18	Fried Green Tomatoes Tabasco aioli*	14
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Calamari jalapeño, togarashi aioli*	16	Beer Battered Fish & Chips fries, malt vinegar aioli*	26
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Whitefish Croquettes curry yogurt	14	Oysters fries, tartar sauce	19/36
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
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Warm Butter Lobster	42
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Avocado Toast sunny egg*, classic smoked salmon*, little leaf greens	18
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Tuna Poke Bowl brown rice, avocado, sesame, pickled hot peppers	26
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Grilled Chicken Ceasar white anchovies, Parmesan dressing, croutons	19
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Yellowfin Tuna Melt cheddar, pickles, sourdough, housemade chips	16
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Grilled Swordfish Kebab housemade pita, tzatziki, olive chermula	22
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Shrimp Scampi housemade pasta, heirloom tomato, spinach	28
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Salmon Burger BLT thai chili aioli*, bacon, shoestring fries	18
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Crispy Chicken Sandwich honey Sriracha, cole slaw, shoestring fries	16
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Grilled Salmon* avocado crema, marinated chickpeas, cumin vinaigrette	27
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Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
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SIDES

242 Fries	8	Waffle Fries	8
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Shoestring Fries	8	Mac & Cheese	8
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Buttermilk Biscuit honey, rosemary butter	8	Blistered Shishito Peppers habanero aioli*	12
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Mexican Street Corn queso fresco, chili, lime, cilantro	12	Cornbread maple butter	8
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ROW 34 COOKBOOK

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

* 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.



BURLINGTON

We apply a 3.5% Kitchen Appreciation fee. This administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.