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

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Salted Haddock Croquettes black pepper aioli*	12
	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	42
slaw & chips	Warm Buttered Lobster	42
	Oyster Po' Boy	18

Avocado Toast salmon gravlax*, sourdough, baby greens	18
Grilled Chicken Ceasar anchovies, Parmesan, croutons	19
Rigatoni & Shrimp chorizo, sourdough breadcrumbs, 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, baby 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

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie
	3/8	Chocolate Ice Cream

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.