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<b>New England Clam Chowder</b> house saltine, bacon	12
<b>Lettuce Cups</b> crispy oyster, pickled vegetable	14
<b>Green Salad</b> radish, apple, roasted shallot vinaigrette	14
<b>Crab Cake</b> Old Bay aioli*, pickled sweet pepper	23
<b>Lager Steamed Mussels</b> parsley butter, grilled bread	16
<b>Tuna Tartare*</b> sesame, lime, cucumber	21

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<b>FRIED</b>	<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
	<b>Fish Tacos</b> jalapeño, avocado crème	16
	<b>Oysters</b> fries, tartar	16 / 31
	<b>Beer Battered Fish and Chips</b>	23

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<b>ROLLS</b>	<b>Ethel's Creamy Lobster</b>	49
slaw & chips	<b>Warm Buttered Lobster</b>	49
	<b>Oyster Po'Boy</b> remoulade	26
	<b>Crispy Shrimp</b> spicy aioli*, avocado	29

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<b>Housemade Bucatini &amp; Clams</b> spring vegetables, meyer lemon	34
<b>Grilled Salmon*</b> green garlic aioli*, couscous salad	32
<b>Smoked Salmon Club*</b> bacon, spicy aioli*, pickled red onion	18
<b>Crispy Chicken Sandwich</b> Calabrian chili aioli*, Cheddar, coleslaw	18
<b>Shortrib Sandwich</b> Cheddar, horseradish crema, roasted peppers	23
<b>Bacon Cheddar Burger*</b> caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

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<b>SIDES</b>	8	<b>242 Fries</b>
		<b>Buttermilk Biscuit</b> honey, rosemary butter
		<b>Shoestring Fries</b>
		<b>Cornbread</b> maple butter

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<b>DESSERT</b>	11	<b>Butterscotch Pudding</b> candied pecan
	4	<b>Big Chocolate Chip Cookie</b>

7.950

**R34**

We apply a 3.5% Kitchen Administrative 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.

\*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.