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

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

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

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

Housemade Pasta & Clams	spring vegetables, meyer lemon	34
Grilled Salmon*	green garlic aioli*, couscous salad	32
Chicken Salad	sourdough, walnuts. grapes, blue cheese	16
Smoked Salmon Club*	bacon, spicy aioli*, pickled red onion	18
Steak Sandwich	goat cheese, harissa, pickles	18
Bacon Cheddar Burger*	caramelized onion	18
	add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Buttermilk Biscuit honey, rosemary butter
		Shoestring Fries
		Cornbread maple butter

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

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.