

Housemade Rolls honey-cayenne butter	7
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, cucumber, roasted shallot vinaigrette	14
Crab Cake green goddess, grilled corn salad	23
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare * sesame, lime, cucumber	21
Heirloom Tomato Salad buffalo mozzarella, balsamic, basil	18

FRIED	OysterSlider chili-lime aioli*, pickled onion	5
	Fish Tacos avocado crema, jalapeño	16
	Oysters fries, tartar	16 / 31
	Beer Battered Fish and Chips	23
	Ipswich Clams fries, tartar	18
	Calamari jalapeño	16

ROLLS	Ethel's Creamy Lobster	42
slaw & chips	Warm Buttered Lobster	42
	Oyster Po'Boy remoulade	26
	Crispy Shrimp spicy aioli*, avocado	29

Signed copies of the Row 34 Cookbook now available for purchase

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.

Whole Grilled Branzino * charred tomato, capers, fennel, herbs	39
Pan Seared Halibut Ward's farm beans, fingerlings, salsa verde	38
Squid Ink Bucatini shrimp, broccoli rabe, tomato butter, andouille	34
Grilled Salmon * chickpea hummus, cucumber, dill	32
Brown Butter Scallops mushrooms, corn purée	38
Roasted Chicken pearl onion, crimini mushrooms, spinach	26
Bacon Cheddar Burger * caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit honey, rosemary butter
	11	Shishito Peppers Calabrian chili aioli*
		Roasted Corn aioli*, Parmesan

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

7.950

*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.