

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</b>	<b>14</b>	<b>Halibut Pâté</b>	<b>12</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>BBQ Spanish Mackerel</b>	<b>16</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Smoked Scallops</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Whitefish Pâté</b>	<b>8</b>	<b>The Board</b>	<b>39</b>

**Oyster Slider** 5  
pickled onion, chili-lime aioli\*

**Crispy Chicken Biscuit Slider** 7  
bibb lettuce, dill pickle aioli\*

**Housemade Rolls** 8  
honey-cayenne butter

**New England Clam Chowder** 13  
bacon, house saltine

**Lettuce Cups** 14  
crispy oyster, pickled vegetable, togarashi aioli\*

**Green Salad** 12  
radish, cucumber, carrot, roasted shallot vinaigrette

**Lager Steamed Mussels** 18  
parsley butter, grilled sourdough

**Heirloom Tomato Toast** 18  
plum, stracciatella, spiced walnuts, balsamic

**Griddled Crab Cake** 23  
sungold tomato salsa, smoked almond aioli\*

**Swordfish Meatballs** 14  
heirloom tomato sugo, polenta

**Tuna Tartare\*** 21  
sriracha, cucumber, sesame, lime

## FRIED

**Calamari** 16 **Oysters** 19 / 36  
jalapeño, togarashi aioli\* fries, tartar

**Fish Tacos** 18 **Beer Battered Fish & Chips** 27  
tomatillo-morita salsa, corn, queso fresco malt vinegar aioli\*

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** 42

**Warm Buttered Lobster** 42

**Oyster Po'Boy\*** 26

**Crispy Shrimp\*** 29

**New England Seafood Boil** 32

potato, peppers, corn, remoulade\*, baguette

**Grilled Swordfish** 34

couscous, Ward's Farm tomato, lemon cucumber, pine nut gremolata

**Crab Fra Diavolo** 36

saffron linguine, heirloom tomato sugo, basil, chili butter

**Pan Seared Halibut** 38

sweet corn ragout, olive, peach, green harissa

**Roasted Half Chicken** 26

broccolini, marinated red onion, creamy polenta

**Bacon Cheddar Burger\*** 18

caramelized onion, shoestring fries

[add fried oyster, togarashi aioli, coleslaw +4]

## SIDES

**Roasted Sweet Corn** 12 **Buttermilk Biscuit** 8  
poblano crema, Cotija, black garlic honey, rosemary butter

**Blistered Shishito Peppers** 12 **Cornbread** 8  
black garlic-sambal aioli\* maple butter

**Creamy Polenta** 8 **242 Fries** 8  
cheddar, Parmesan

**Shoestring Fries** 8

## 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.



BOSTON

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