

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Uni*	16	Whitefish Pâté	8
Salmon Gravlax	14	Salmon Pâté	12
Maple Salmon	14	Bluefish Pâté	12
Soy Glazed Atlantic Mackerel	12	The Board	39
Curry Swordfish Pâté	12		

Oyster Slider	5
----------------------	----------

chili lime aioli*, pickled onion

Housemade Rolls	8
------------------------	----------

honey cayenne butter

New England Clam Chowder	13
---------------------------------	-----------

bacon, house saltine

Lettuce Cups*	14
----------------------	-----------

crispy oyster, pickled vegetable

Green Salad	12
--------------------	-----------

radish, cucumber, croutons, thyme & mustard vinaigrette

Heirloom Tomato and Burrata	18
------------------------------------	-----------

aged balsamic, basil, Spanish olive oil

Pan Fried Crab Cake	23
----------------------------	-----------

old bay aioli*, pickled fresno, fennel

Grilled Oysters	14
------------------------	-----------

cheddar, horseradish butter, bacon, scallion

Maine Mussels	18
----------------------	-----------

coconut milk, calabrian chili, lime, basil, grilled sourdough

Tuna Tartare*	21
----------------------	-----------

sesame, lime, cucumber

Maine Wheelks	13
----------------------	-----------

parsley & garlic butter, truffled breadcrumbs

FRIED

Oysters	19/36	Beer Battered Fish & Chips	26
----------------	--------------	---------------------------------------	-----------

fries, tartar

malt vinegar aioli*

Fish Tacos	18	Calamari	16
-------------------	-----------	-----------------	-----------

corn pico de gallo, yuzu-chili aioli*, cilantro

jalapeño

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
-------------------------------	-----------

Warm Buttered Lobster	42
------------------------------	-----------

Crispy Shrimp	29
----------------------	-----------

Maine Lobster Roe Fettuccini	42
-------------------------------------	-----------

grilled corn, cherry tomato, chili flake, Parmesan

Pan Seared Chatham Bluefish	27
------------------------------------	-----------

ratatouille, confit garlic, opal basil

Baked Local Cod	30
------------------------	-----------

saffron jasmine rice, grilled scallion, shellfish broth

Grilled Salmon*	33
------------------------	-----------

black eyed pea ragout, sweet corn chow chow

Housemade Spaghetti	29
----------------------------	-----------

littleneck clams, nduja, rabe, lemon, brioche crumb

Roasted Half Chicken	26
-----------------------------	-----------

collard greens, bacon, stone ground white grits

Grilled Flat Iron Steak*	32
---------------------------------	-----------

smashed fingerlings, mustard greens, salsa verde

Bacon Cheddar Burger*	18
------------------------------	-----------

caramelized onion

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

SIDES

242 Fries	8	Smashed Cucumber Salad	11
------------------	----------	-------------------------------	-----------

nuoc cham, mint, roasted peanuts

Mac & Cheese	8	Stone Ground White Grits	9
-------------------------	----------	---------------------------------	----------

cheddar, parmesan

Shoestring Fries	8	Cornbread	8
-------------------------	----------	------------------	----------

maple butter

Buttermilk Biscuit	8	Grilled Sweet Corn	11
---------------------------	----------	---------------------------	-----------

honey, rosemary butter

lime crema, queso fresco, aleppo

ROW34 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.



In an effort to support our non-tipped team members, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.