

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Whitefish Pâté Uni*	8	Bluefin Tuna Pastrami	14
Salmon Gravlox*	16	BBQ Mackerel	12
Maple Salmon	14	Bluefish Pâté	12
Salmon Pâté	14	Curry Swordfish Pâté	12
	12	The Board	39

Oyster Slider chili lime aioli*, pickled onion	5
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Housemade Rolls honey cayenne butter	8
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New England Clam Chowder bacon, house saltine	13
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Lettuce Cups* crispy oyster, pickled vegetable	14
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Green Salad radish, cucumber, croutons, thyme & mustard vinaigrette	12
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Heirloom Tomato and Burrata aged balsamic, basil, Spanish olive oil	18
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Pan Fried Crab Cake old bay aioli*, pickled fresno, fennel	23
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Grilled Oysters cheddar, horseradish butter, bacon, scallion	14
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Maine Mussels coconut milk, calabrian chili, lime, basil, grilled sourdough	18
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Tuna Tartare* sesame, lime, cucumber	21
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FRIED

Oysters fries, tartar	19/36	Beer Battered Fish & Chips malt vinegar aioli*	26
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Fish Tacos cabbage slaw, avocado salsa verde	18	Calamari jalapeño	16
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
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Warm Buttered Lobster	42
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Crispy Shrimp	29
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Maine Lobster Roe Fettuccini grilled corn, cherry tomato, chili flake, Parmesan	42
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Grilled Swordfish ratatouille, confit garlic, opal basil	35
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Baked Local Hake saffron jasmine rice, grilled scallion, shellfish broth	29
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Grilled Salmon* black eyed pea ragout, sweet corn chow chow	33
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Housemade Spaghetti littleneck clams, nduja, rabe, lemon, brioche crumb	29
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Roasted Half Chicken collard greens, bacon, stone ground white grits	26
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Grilled Flat Iron Steak* smashed fingerlings, mustard greens, salsa verde	32
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Bacon Cheddar Burger* caramelized onion [add fried oyster, togarashi aioli, coleslaw +4]	18
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SIDES

242 Fries	8	Smashed Cucumber Salad nuoc cham, mint, roasted peanuts	11
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Mac & Cheese	8	Stone Ground White Grits cheddar, parmesan	9
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Shoestring Fries	8	Shishito Peppers chili lime aioli*	9
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Buttermilk Biscuit honey, rosemary butter	8	Cornbread maple butter	8
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Grilled Sweet Corn lime crema, queso fresco, aleppo	11		
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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.

