Housemade Rolls honey-cayenne butter	8
New England Clam Chowder bacon, house saltine	13
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad cucumber, roasted shallot vinaigrette	12
Crab Cake spicy remoulade, apple, frisee	23
Lager Steamed Mussels parsley butter, grilled bread	18
Delicata Squash Salad goat cheese, apple, pecans	15
Tuna Tartare* cucumber, sesame, lime	21

Seafood Pasta rigatoni, rapini pesto, breadcrumbs 28 Housemade Spaghetti shrimp, black pepper, uni butter 29 Grilled Salmon\* mustard spaetzle, butternut squash, tasso ham 32 Pan Seared Monkfish coconut curry broth, littlenecks, bok choy 28 Baked Cod tomato romesco, charred broccoli rabe, chili crisp 30 Roasted Chicken marsala, cremini, creamy potatoes 26 Flat Iron Steak\* roasted potatoes, broccoli, red wine jus 26 Bacon Cheddar Burger\* caramelized onion 18 add fried oyster, togarashi aïoli\*, coleslaw 4

FRIED	<b>Oyster Slider</b> chili lime aïoli*, pickled onion 5	
	Fish Tacos chipotle mayo, cabbage	slaw 18
	Calamari jalapeño	16
	Oysters fries, tartar	16/31
	Clams fries, tartar	23/42
	Beer Battered Fish & Chips	26

SIDES	8	242 Fries
		Mac & Cheese breadcrumbs
		Buttermilk Biscuit honey, rosemary butter
		Cornbread maple butter
	11	Roasted Carrots labneh, pistachio gremolata
		Swiss Chard lemon, garlic

ROLLS	Ethel's Creamy Lobster	42
slaw & chips	Warm Buttered Lobster	42
	Crispy Shrimp spicy aïoli*, avocado	29

DESSERT	4	Big Chocolate Chip Cookie
	9	Butterscotch Pudding candied pecan

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



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We apply a 3.5% Kitchen Appreciation fee. This fee does not represent a tip or service 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. row34.com