

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Monkfish Pastrami</b>	14	<b>Maine Uni*</b>	16
<b>Lomi Salmon*</b>	14	<b>Crab Dip</b>	14
<b>Maple Salmon*</b>	14	<b>Whitefish Pâté</b>	8
<b>Citrus Salmon*</b>	14	<b>Salmon Pâté</b>	12
<b>Rainbow Trout*</b>	14	<b>The Board</b>	39

<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
<b>Housemade Rolls</b> honey-cayenne butter	8
<b>New England Clam Chowder</b> bacon, house saltine	13
<b>Lettuce Cups*</b> crispy oyster, pickled vegetable	14
<b>Green Salad</b> radish, cucumber, buttermilk dressing	12
<b>Pan Fried Crab Cake</b> citrus salad, fennel, tarragon aioli*	23
<b>Lager Steamed Mussels</b> parsley butter, grilled sourdough	18
<b>Roasted Beet Salad</b> labneh, pine nuts, za'atar vinaigrette	16
<b>Tuna Tartare*</b> sesame, lime, cucumber	21
<b>Baked Oysters</b> rapini butter, pine nuts	14

## FRIED

<b>Fish Tacos</b> chipotle mayo, cabbage slaw	18	<b>Fish Sandwich</b> slaw, tartar	19
<b>Calamari</b> jalapeño	16	<b>Beer Battered Fish &amp; Chips</b> malt vinegar aioli*	26
<b>Oysters</b> fries, tartar	16/31		

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	46
<b>Warm Buttered Lobster</b>	46
<b>Crispy Shrimp</b>	29

<b>Grilled Whole Branzino</b> chickpea puree, smashed cucumber salad, herbs, Fresno	36
<b>Pan Seared Cod</b> yellow-eye beans, kale, andouille, salsa verde	31
<b>Bouillabaisse</b> lobster-saffron broth, fennel, baguette	33
<b>Grilled Salmon*</b> brown butter cauliflower, Meyer lemon vinaigrette	33
<b>Housemade Spaghetti</b> littleneck clams, parsley butter, pancetta	30
<b>Roasted Skate Wing</b> winter citrus, broccoli rabe, radish, brown butter, sourdough crouton	29
<b>Roasted Half Chicken</b> fingerling potato, braised cabbage, tasso ham	26
<b>Flat Iron Steak*</b> horseradish butter, broccoli, 242 fries	26
<b>Bacon Cheddar Burger*</b> caramelized onion	18

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

## SIDES

<b>242 Fries</b>	8	<b>Mac &amp; Cheese</b>	8
<b>Shoestring Fries</b>	8	<b>Roasted Carrots</b>	12
<b>Cornbread</b> maple butter	8	<b>goat cheese, pistachio aiolade</b>	
<b>Buttermilk Biscuit</b> honey, rosemary butter	8	<b>Kale</b> lemon, garlic, chili	8

## ROW 34 COOKBOOK

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

We apply a 3.5% Kitchen Appreciation 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.

\* 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.

