
Housemade Rolls honey-cayenne butter	7
New England Clam Chowder bacon, house saltine	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad cucumber, roasted shallot vinaigrette	14
Crab Cake green goddess, corn salad	23
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare* cucumber, sesame, lime	21

FRIED	Oyster Slider chili lime aioli*, pickled onion	5
	Calamari jalapeño	16
	Fish Tacos avocado crema, jalapeño	16
	Oysters fries, tartar	16/31
	Beer Battered Fish & Chips	23

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

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

Grilled Whole Black Bass Thai chili vinaigrette, pickled vegetables	38
Grilled Salmon panzanella salad, basil aioli*	32
Seafood Pasta spicy tomato, zucchini, basil	34
Seared Bluefish corn & tasso ham ragout, summer squash	28
Roasted Chicken brown butter fingerlings, green beans, black garlic	26
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Mac & Cheese breadcrumbs
		Buttermilk Biscuit honey, rosemary butter
		Cornbread maple butter
	11	Mexican Street Corn cotija, aleppo
		Shishito Peppers charred tomato aioli*
		Charred Broccoli tonnato, Thai chili

DESSERT	4	Big Chocolate Chip Cookie
	9	Pot de Crème chocolate pearls, chantilly
	11	Butterscotch Pudding candied pecan

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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.

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