Housemade Rolls honey-cayenne butter 7

New England Clam Chowder bacon, house saltine 12

Lettuce Cups crispy oyster, pickled vegetable 14

Green Salad radish, cucumber, roasted shallot vinaigrette 14

Crab Cake green goddess, corn salad 23

Tuna Tartare* cucumber, sesame, lime 21

Lager Steamed Mussels parsley butter, grilled bread 16

Whole Fish cilantro vinaigrette, Thai chili, pickled vegetables 38

Grilled Steelhead Trout panzanella salad, basil aïoli* 29

Seafood Pasta spicy tomato, zucchini, basil 34

Seared Bluefish corn & Tasso ham ragout, summer squash 26

Roasted Chicken brown butter fingerlings, green beans, black garlic 26

Bacon Cheddar Burger* caramelized onion 18

add fried oyster, togarashi aïoli*, coleslaw 4

FRIED

Fish Tacos avocado crema, jalapeño 16

Oyster Slider chili lime aïoli*, pickled onion 5

Oysters fries, tartar 16/31

Beer Battered Fish & Chips 23

ROLLS

slaw & chips

Ethel's Creamy Lobster 42

Warm Buttered Lobster 42

Crispy Shrimp avocado, spicy aïoli* 29

SIDES 8

242 Fries

Mac & Cheese breadcrumbs

Cornbread maple butter

Buttermilk Biscuit honey, rosemary butter

Brown Butter Potatoes whole grain vinaigrette

11

Mexican Street Corn cotija, aleppo pepper

Shishito Peppers caramelized onion aïoli

DESSERT 4

Big Chocolate Chip Cookie

11

Butterscotch Pudding candied pecan

Signed copies of the Row 34 Cookbook now available for purchase

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5 Portwalk Place, Portsmouth, NH

row34.com

R34

We apply a 3.5% Kitchen Administrative fee. This administrative 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.