
Housemade Rolls honey-cayenne butter	5
New England Clam Chowder bacon, house saltine	11
Little Leaf Salad radish, cucumber, roasted shallot vinaigrette	12
Lettuce Cups crispy oyster, pickled vegetable	12
Crispy Oyster Slider chili-lime aioli*, pickled onion, arugula	5
Marinated Beet Salad pine nut dukkah, labne, orange vinaigrette	11
Lager Steamed Mussels shallot, herb butter, sourdough	14
Baked Oysters Row 34 hot sauce butter, cilantro, lime	15
Tuna Tartare sesame, cucumber, lime	18

FRIED	Calamari togarashi aioli*	14
	Fish Tacos salsa verde, jalapeño	14
	Oysters fries, tartar	15/29
	Beer Battered Fish & Chips	21

ROLLS	Ethel's Creamy Lobster	38
slaw & chips	Warm Buttered Lobster	38

Grilled Salmon* farro, orange, cauliflower, dill, tzatziki	29
Roasted Chicken rigatoni, Marsala, Brussels sprouts	24
Lobster Pappardelle oyster mushroom, truffle butter	38
Shrimp & Littleneck Bucatini white wine, parsley, chili flake	29
Seafood Casarecce autumn vegetables, rapini pesto	32
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES 8

242 Fries

Cornbread maple butter
Mac & Cheese breadcrumbs
Brussels Sprouts sweet chili
Roasted Carrots Za'atar, goat cheese, almonds
Squash & Cauliflower sage brown butter
Buttermilk Biscuit honey, rosemary butter

DESSERT 9

Chocolate Cake mocha, vanilla ice cream	
Caramel Apple Cheesecake oat streusel	
Butterscotch Pudding candied pecan	
Big Chocolate Chip Cookie	4

R34

We apply a 3% 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.