Housemade Rolls honey-cayenne butter	
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 aïoli*, pickled onion, arugula	5
Lager Steamed Mussels shallot, herb butter, sourdough	14
Tuna Tartare* sesame, cucumber, lime	18

Grilled Salmon * farro, orange, cauliflower, dill, tzatziki	29
Lobster Pappardelle oyster mushroom, truffle butter	38
Baked Steelhead Trout grain and apple salad, harissa	29
Roasted Chicken rigatoni, Marsala, Brussels sprouts	
Seafood Casarecce tomato sauce, chili, breadcrumbs	28
Bacon Cheddar Burger* caramelized onion	
add fried oyster, togarashi aïoli*, coleslaw	4

FRIED	Haddock Croquettes lemon pepperaïo	oli* 12
	Calamari togarashi aïoli*	14
	Fish Tacos salsa verde, jalapeño	14
	Oysters fries, tartar	15/29
	Beer Battered Fish & Chips	21

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		Squash & Cauliflower sage brown butter
		Cornbread maple butter
		Brussels Sprouts miso vinaigrette
		Mac & Cheese breadcrumbs
		Biscuit honey, rosemary butter

242 Fries

SIDES 8

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

DESSERT 9 Chocolate Cake mocha, vanilla ice cream Caramel Apple Cheesecake oat streusel Butterscotch Pudding candied pecan Big Chocolate Chip Cookie 4

THE ROW 34 COOKBOOK

featured items from Chef Jeremy Sewall's new book

Grilled Oysters lemon & garlic butter	14
Corn Pancakes salmon gravlax, caviar, crème fraîche	21
Grilled Swordfish horseradish butter, cannellini beans	34

The Row 34 Cookbook is available for purchase at all Row 34 locations