

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>10</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Curry Swordfish Pâté</b>	<b>14</b>
<b>Maple Salmon Belly</b>	<b>14</b>	<b>The Board</b>	<b>39</b>
<b>Whitefish Pâté</b>	<b>8</b>		

**Housemade Rolls** 8  
honey-cayenne butter

**New England Clam Chowder** 13  
bacon, housemade saltine

**Oyster Slider** 5  
chili-lime aioli\*, pickled onion, arugula

**Deviled Eggs** 14  
trout roe\*, dill

**Lettuce Cups** 14  
crispy oyster, pickled vegetable, togarashi aioli\*

**Green Salad** 12  
radish, cucumber, roasted shallot vinaigrette

**Asian Pear & Castelfranco Radicchio Salad** 16  
spiced walnuts, pomegranate, apple cider vinaigrette

**Griddled Crab Cake** 23  
Calabrian chili aioli\*, frisée, citrus salad, pistachios

**Lager Steamed Mussels** 18  
parsley butter, grilled sourdough

**Tuna Tartare\*** 21  
sesame, lime, cucumber

## FRIED

**Calamari** 16 **Beer Battered Fish & Chips** 26  
jalapeño, togarashi aioli\* malt vinegar aioli\*

**Whitefish Arancini** 14 **Oysters** 19 / 36  
lemon & black pepper aioli\* fries, tartar sauce

**Fish Tacos** 16  
red cabbage slaw, chipotle aioli\*, cotija

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>56</b>
<b>Warm Buttered Lobster</b>	<b>56</b>
<b>Crispy Oyster</b>	<b>26</b>

**Crispy Whole Fish** 38  
braised friggione, fennel & Kalamata olive salad, pine nuts

**Seafood Stew** 40  
mussels, crab claw, littleneck clams, shrimp, monkfish, baguette

**Pan Seared Monkfish** 34  
sweet potato, celery root, Brussels sprouts, cipollini, salsa verde

**Jonah Crab Spaghetti** 36  
jalapeño, spaghetti squash, lemon, herb breadcrumbs

**Herb Crusted Hake** 34  
cannellini beans, 'nduja, Swiss chard, lemon

**Grilled Salmon\*** 32  
black lentils, butternut squash, hazelnut aillade

**Wild Gulf Shrimp Rigatoni** 34  
spicy tomato sauce, spinach, Parmesan

**Roasted Half Chicken** 26  
cheddar grits, broccoli rabe, thyme jus

**Bacon Cheddar Burger\*** 18  
caramelized onion, shoestring fries  
[add fried oyster, togarashi aioli\*, coleslaw +4]

## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Shoestring Fries</b>	<b>8</b>
<b>Cornbread</b>	<b>8</b>	<b>Fried Brussels Sprouts</b>	<b>12</b>
maple butter		Parmesan, roasted garlic aioli*	
<b>Buttermilk Biscuit</b>	<b>8</b>	<b>Broccoli Rabe</b>	<b>12</b>
honey, rosemary butter		peanut chili crisp	
<b>Crispy Potatoes</b>	<b>8</b>		
oregano chimichurri			

## ROW 34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.

\* 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.



We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.