

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Whitefish Pâté	8
Smoked Scallop*	14	Bluefish Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	12
Boston Mackerel	12	The Board	39

Housemade Rolls	8
honey-cayenne butter	

New England Clam Chowder	13
bacon, housemade saltine	

Lobster Bisque	13
brioche croutons, crème fraîche	

Oyster Slider	5
chili-lime aioli*, pickled onion, watercress	

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
whole grain mustard aioli*, fennel & apple salad	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

Bluefin Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

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

White Fish Arancini	14	Oysters	19 / 36
lemon pepper aioli*		fries, tartar sauce	

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

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.

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	52
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Warm Buttered Lobster	52
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Crispy Oyster	26
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Crispy Whole Fish	38
braised friggione, fennel & Kalamata olive salad, pine nut	

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

Roasted Bluefish	32
celery root, Brussels sprouts, pepita dukkah, pomegranate molasses	

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

Pan Seared Weakfish	34
Sparrow Arc potatoes, braised savoy cabbage, smoked trout roe*	

Jonah Crab Spaghetti	36
jalapeño, Hubbard squash, lemon, herb breadcrumbs	

Local Bay Scallops Risotto	34
Treviso radicchio, Parmesan, citrus salad	

Herb Crusted Hake	32
brown butter cauliflower & oyster mushroom ragout, spaetzle, melted leeks	

Wild Gulf Shrimp Rigatoni	34
spicy tomato sauce, spinach, herb breadcrumbs	

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

242 Fries	8	Shoestring Fries	8
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Cornbread	8	Crispy Potatoes	8
maple butter		oregano chimichurri	

Buttermilk Biscuit	8	Broccoli Rabe	12
honey, rosemary butter		peanut chili crisp	

Brussels Sprouts	12
Parmesan, roasted garlic aioli*	

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.

