

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>10</b>
<b>Rainbow Trout</b>	<b>14</b>	<b>Spicy Tuna Pâté</b>	<b>14</b>
<b>Razor Clam Escabeche</b>	<b>12</b>	<b>The Board</b>	<b>39</b>
<b>Chili Rubbed Mackerel</b>	<b>14</b>		

<b>Caviar Tin &amp; Housemade Chips*</b> crème fraîche, pickled red onion	<b>45</b>
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<b>Housemade Rolls</b> honey-cayenne butter	<b>8</b>
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<b>New England Clam Chowder</b> bacon, housemade saltine	<b>13</b>
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<b>Lobster Bisque</b> brioche croutons, crème fraîche, brown butter knuckles	<b>13</b>
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<b>Oyster Slider</b> chili-lime aioli*, pickled onion, arugula	<b>5</b>
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<b>Deviled Eggs</b> trout roe*, dill	<b>14</b>
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<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aioli*	<b>14</b>
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<b>Green Salad</b> radish, cucumber, roasted shallot vinaigrette	<b>12</b>
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<b>Asian Pear &amp; Castelfranco Radicchio Salad</b> spiced walnuts, pomegranate, apple cider vinaigrette	<b>16</b>
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<b>Griddled Crab Cake</b> Calabrian chili aioli*, frisée, citrus salad, pistachios	<b>23</b>
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<b>Lager Steamed Maine Mussels</b> parsley butter, grilled sourdough	<b>18</b>
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## FRIED

<b>Calamari</b> jalapeño, togarashi aioli*	<b>16</b>	<b>Beer Battered Fish &amp; Chips</b> malt vinegar aioli*	<b>26</b>
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<b>Whitefish Arancini</b> lemon & black pepper aioli*	<b>14</b>	<b>Oysters</b> fries, tartar sauce	<b>19 / 36</b>
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<b>Fish Tacos</b> red cabbage slaw, chipotle aioli*, cotija	<b>16</b>
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## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>56</b>
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<b>Warm Buttered Lobster</b>	<b>56</b>
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<b>Crispy Oyster</b>	<b>26</b>
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<b>Seafood Stew</b>	<b>39</b>
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mussels, crab claw, littleneck clams, shrimp, hake, baguette

<b>Pan Seared Monkfish</b>	<b>34</b>
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sweet potato, celery root, Brussels sprouts, cipollini, salsa verde

<b>Wild Gulf Shrimp Rigatoni</b>	<b>34</b>
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spicy tomato sauce, spinach, Parmesan

<b>Herb Crusted Hake</b>	<b>34</b>
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cannellini beans, 'nduja, Swiss chard, lemon

<b>Grilled Salmon*</b>	<b>32</b>
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roasted sunchoke, oyster mushrooms, pistachio aiolade, blood orange

<b>Roasted Half Chicken</b>	<b>26</b>
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smashed fingerling potatoes, garlic spinach, thyme jus

<b>Bacon Cheddar Burger*</b>	<b>18</b>
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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>
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<b>Cornbread</b> maple butter	<b>8</b>	<b>Fried Brussels Sprouts</b> Parmesan, roasted garlic aioli*	<b>12</b>
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<b>Buttermilk Biscuit</b> honey, rosemary butter	<b>8</b>	<b>Broccoli Rabe</b> peanut chili crisp	<b>12</b>
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<b>Crispy Potatoes</b> oregano chimichurri	<b>8</b>
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## ROW 34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.



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.

\* 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.