

# 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>Bluefish Pâté</b>	<b>12</b>
<b>Steelhead Trout Gravlax*</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>12</b>
<b>Salmon Pâté</b>	<b>10</b>	<b>The Board</b>	<b>39</b>

<b>Housemade Rolls</b>			<b>8</b>
honey-cayenne butter			
<b>New England Clam Chowder</b>			<b>13</b>
bacon, housemade saltine			
<b>Butternut Squash Soup</b>			<b>12</b>
crème fraîche, crouton			
<b>Oyster Slider</b>			<b>5</b>
chili-lime aioli*, pickled onion, watercress			
<b>Deviled Eggs</b>			<b>14</b>
trout roe*, dill			
<b>Lettuce Cups</b>			<b>14</b>
crispy oyster, pickled vegetable, togarashi aioli*			
<b>Heirloom Tomato Salad</b>			<b>16</b>
mozzarella, basil pesto, garlic toast			
<b>Green Salad</b>			<b>12</b>
radish, tomatoes, roasted shallot vinaigrette			
<b>Warm Mission Figs</b>			<b>18</b>
honey, Sherry vinegar, blue cheese			
<b>Grilled Jimmy Nardello Peppers</b>			<b>14</b>
hazelnut aiillade, tonnato, sungold tomatoes			
<b>Lager Steamed Mussels</b>			<b>18</b>
parsley butter, grilled sourdough			
<b>Griddled Crab Cake</b>			<b>23</b>
whole grain mustard aioli*, fennel & apple salad			
<b>Tuna Tartare*</b>			<b>21</b>
sesame, lime, cucumber			

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
jalapeño, togarashi aioli*			
<b>Fish Tacos</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
pico de gallo, jalapeño aioli*, cotija fries, tartar sauce			

## ROLLS

served with slaw & chips	
<b>Ethel's Creamy Lobster</b>	<b>48</b>
<b>Warm Buttered Lobster</b>	<b>48</b>
<b>Crispy Oyster</b>	<b>26</b>
<b>Crispy Whole Fish</b>	<b>38</b>
braised friggione, fennel & Kalamata olive salad, pine nut	
<b>Seafood Stew</b>	<b>40</b>
lobster, crab claw, mussels, shrimp, monkfish, baguette	
<b>Pan Seared Hake</b>	<b>36</b>
ricotta gnocchi, confit tomato, basil pesto, Calabrian chili butter	
<b>Grilled Steelhead Trout*</b>	<b>32</b>
herbed tabbouleh, roasted zucchini, pickled shallots, tahini	
<b>Roasted Monkfish</b>	<b>36</b>
Sparrow Arc potatoes, braised savoy cabbage, smoked trout roe	
<b>Pan Seared Bluefish</b>	<b>30</b>
grilled corn & oyster mushroom ragout, spaetzle, melted leeks	
<b>Wild Gulf Shrimp Rigatoni</b>	<b>34</b>
spicy tomato sauce, Jimmy Nardello peppers, herb breadcrumbs	
<b>Roasted Half Chicken</b>	<b>26</b>
cheddar white grits, pepperonata, thyme jus	
<b>Bacon Cheddar Burger*</b>	<b>18</b>
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>Cornbread</b>	<b>8</b>	<b>Crispy Red Potatoes</b>	<b>8</b>
maple butter		basil chimichurri	
<b>Grilled Corn</b>	<b>12</b>	<b>Green Beans</b>	<b>12</b>
lime crema, cotija, cilantro		peanut-chili crisp	
<b>Blistered Shishito Peppers</b>	<b>10</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
roasted tomato aioli*		honey, rosemary butter	
<b>242 Fries</b>	<b>8</b>	<b>Shoestring Fries</b>	<b>8</b>

## 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.