

# 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>Curry Swordfish Pâté</b>	<b>14</b>
<b>Scallop</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>10</b>
<b>Swordfish Pastrami</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>Lobster Bisque</b>	<b>13</b>
brioche croutons, crème fraîche	

<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>Green Salad</b>	<b>12</b>
radish, cucumber, roasted shallot vinaigrette	

<b>Asian Pear &amp; Castelfranco Radicchio Salad</b>	<b>16</b>
spiced walnuts, pomegranate, apple cider vinaigrette	

<b>Griddled Crab Cake</b>	<b>23</b>
whole grain mustard aioli*, fennel & apple salad	

<b>Lager Steamed Mussels</b>	<b>18</b>
parsley butter, grilled sourdough	

<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*		malt vinegar aioli*	

<b>Whitefish Arancini</b>	<b>14</b>	<b>Oysters</b>	<b>19 / 36</b>
lemon and black pepper aioli*		fries, tartar sauce	

<b>Fish Tacos</b>	<b>16</b>
red cabbage slaw, chipotle aioli*, cotija	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>54</b>
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<b>Warm Buttered Lobster</b>	<b>54</b>
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<b>Crispy Oyster</b>	<b>26</b>
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<b>Crispy Whole Fish</b>	<b>38</b>
braised friggione, fennel & Kalamata olive salad, pine nut	

<b>Seafood Stew</b>	<b>40</b>
crab claw, mussels, littleneck clams, shrimp, monkfish, baguette	

<b>Grilled Swordfish</b>	<b>36</b>
sweet potato, Brussels sprouts, pancetta, salsa verde	

<b>Jonah Crab Spaghetti</b>	<b>36</b>
jalapeño, Hubbard squash, lemon, herb breadcrumbs	

<b>Pan Seared Monkfish</b>	<b>34</b>
Sparrow Arc potatoes, braised savoy cabbage, smoked trout roe*	

<b>Grilled Salmon*</b>	<b>32</b>
black lentils, butternut squash, hazelnut aillade	

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

<b>Herb Crusted Cod</b>	<b>37</b>
brown butter cauliflower & oyster mushroom ragout, spaetzle, melted leeks	

<b>Roasted Half Chicken</b>	<b>26</b>
cheddar grits, broccoli rabe, thyme jus	

<b>Bacon Cheddar Burger*</b>	<b>18</b>
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>	<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	

## ROW34 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.

