

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

## Housemade Rolls

honey-cayenne butter

## New England Clam Chowder

bacon, housemade saltine

## Oyster Slider

chili-lime aioli\*, pickled onion, watercress

## Deviled Eggs

trout roe\*, dill

## Lettuce Cups

crispy oyster, pickled vegetable, togarashi aioli\*

## Green Salad

radish, cucumber, roasted shallot vinaigrette

## Asian Pear & Castelfranco Radicchio Salad

spiced walnuts, pomegranate, apple cider vinaigrette

## Griddled Crab Cake

whole grain mustard aioli\*, fennel & apple salad

## Lager Steamed Mussels

parsley butter, grilled sourdough

## Tuna Tartare\*

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>
<b>Warm Buttered Lobster</b>	<b>54</b>
<b>Crispy Oyster</b>	<b>26</b>

## Crispy Whole Fish

braised friggione, fennel & Kalamata olive salad, pine nut

## Seafood Stew

crab claw, mussels, Manila clams, shrimp, monkfish, baguette

## Grilled Swordfish

sweet potato, Brussels sprouts, pancetta, salsa verde

## Jonah Crab Spaghetti

jalapeño, Hubbard squash, lemon, herb breadcrumbs

## Grilled Salmon\*

black lentils, butternut squash, hazelnut aillade

## Wild Gulf Shrimp Rigatoni

spicy tomato sauce, spinach, herb breadcrumbs

## Herb Crusted Cod

brown butter cauliflower & oyster mushroom ragout, spaetzle, melted leeks

## Roasted Half Chicken

cheddar grits, broccoli rabe, thyme jus

## Bacon Cheddar Burger\*

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>Crispy Potatoes</b>	<b>8</b>
maple butter		oregano chimichurri	
<b>Buttermilk Biscuit</b>	<b>8</b>	<b>Broccoli Rabe</b>	<b>12</b>
honey, rosemary butter		peanut chili crisp	
<b>Fried Brussels Sprouts</b>	<b>12</b>		
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.