

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Salmon Pâté	10
Chili Rubbed Mackerel	14	Spicy Tuna Pâté	14
Red Snapper	14	Shrimp Pimento	12
Maple Salmon Belly	14	The Board	39

Housemade Rolls	8
honey-cayenne butter	

New England Clam Chowder	13
bacon, housemade saltine	

Lobster Bisque	13
brioche croutons, crème fraîche, brown butter knuckles	

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

Deviled Eggs	14
caviar*, 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
Calabrian chili aioli*, frisée, citrus salad, pistachios	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

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

Jonah Crab Arancini	14	Oysters	19 / 36
lemon & black 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	56
Warm Buttered Lobster	56
Crispy Oyster	26

Crispy Whole Fish	38
lemongrass & curried coconut broth, green papaya, fresno, mint, peanut	

Seafood Stew	39
mussels, crab claw, littleneck clams, shrimp, hake, baguette	

Roasted Monkfish	35
sweet potato, celery root, Brussels sprouts, cipollini, salsa verde	

Wild Gulf Shrimp Rigatoni	34
spicy tomato sauce, spinach, Parmesan	

Jonah Crab Spaghetti	34
jalapeño, spaghetti squash, lemon, herb breadcrumbs	

Herb Crusted Hake	34
cannellini beans, 'nduja, Swiss chard, lemon	

Grilled Salmon*	32
roasted sunchoke, oyster mushrooms, pistachio aiolade, blood orange	

Roasted Half Chicken	26
smashed fingerling potatoes, garlic spinach, thyme jus	

Bacon Cheddar Burger*	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Shoestring Fries	8
Cornbread	8	Fried Brussels Sprouts	12
maple butter		Parmesan, roasted garlic aioli*	
Buttermilk Biscuit	8	Broccoli Rabe	12
honey, rosemary butter		peanut chili crisp	
Crispy Potatoes	8		
oregano chimichurri			

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.

