

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Whitefish Pâté	8
Smoked Scallop*	14	Bluefish Pâté	12
Boston Mackerel	12	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	

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

Deviled Eggs	14
trout roe*, 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
whole grain mustard aioli*, fennel & apple salad	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

Bluefin Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

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

White Fish Arancini	14	Oysters	19 / 36
lemon pepper aioli*		fries, tartar sauce	

Fish Tacos	16
red cabbage slaw, chipotle aioli*, cotija	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	52
Warm Buttered Lobster	52
Crispy Oyster	26

Seafood Stew	40
crab claw, mussels, littleneck clams, shrimp, hake, baguette	

Roasted Bluefish	32
celery root, Brussels sprouts, pepita dukkah, pomegranate molasses	

Grilled Salmon*	32
black lentils, butternut squash, hazelnut aillade	

Pan Seared Fluke	36
Sparrow Arc potatoes, braised savoy cabbage, smoked trout roe*	

Jonah Crab Spaghetti	36
jalapeño, Hubbard squash, lemon, herb breadcrumbs	

Herb Crusted Hake	32
brown butter cauliflower & oyster mushroom ragout, spaetzle, melted leeks	

Wild Gulf Shrimp Rigatoni	34
spicy tomato sauce, spinach, herb breadcrumbs	

Roasted Half Chicken	26
cheddar grits, broccoli rabe, thyme jus	

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

SIDES

242 Fries	8	Shoestring Fries	8
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Cornbread	8	Crispy Potatoes	8
maple butter		oregano chimichurri	

Buttermilk Biscuit	8	Broccoli Rabe	12
honey, rosemary butter		peanut chili crisp	

Brussels Sprouts	12
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.



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.