

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Chili Rubbed Mackerel	14
Maple Salmon Belly	14	Shrimp Pimento	12
Smoked Scallop	14	The Board	39
Whitefish Pâté	8		

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
trout roe*, dill

Lettuce Cups 14
crispy oyster, pickled vegetable, togarashi aioli*

Green Salad 12
radish, cucumber, roasted shallot vinaigrette

Roasted Beet Salad 16
pomegranate vinaigrette, ricotta salata, pepitas, arugula

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*

Fish Tacos 16 **Oysters** 19 / 36
red cabbage slaw, chipotle aioli*, cotija fries, tartar sauce

Whitefish Arancini 14
lemon & black pepper aioli*

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.

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

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

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

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

Roasted Monkfish 34
sweet potato, celery root, Brussels sprouts, cipollini, salsa verde

Wild Gulf Shrimp 29
mafaldine, cacao butter, broccoli rabe, meyer lemon

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]

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 58

Warm Buttered Lobster 58

Crispy Oyster 26

SIDES

242 Fries 8 **Grilled Broccoli** 12
peanut chili crisp

Shoestring Fries 8

Crispy Potatoes 8
roasted pepper & tomato sauce, manchego

Fried Brussels Sprouts 12
Parmesan, roasted garlic aioli*

Buttermilk Biscuit 8
honey, rosemary butter

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.

