

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Spicy Tuna Pâté	12
Hama Hama Oysters	12	Shrimp Pimento	12
Whitefish Pâté	8	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
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 aillade, 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	Shoestring Fries	8
Cornbread	8	Crispy Potatoes	8
maple butter		roasted pepper & tomato sauce, manchego	
Buttermilk Biscuit	8	Fried Brussels Sprouts	12
honey, rosemary butter		Parmesan, roasted garlic aioli*	

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.

