

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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|--|----|---------------------------|----|
| Salmon Gravlax* | 14 | Pastrami Swordfish | 12 |
| Classic Salmon* | 14 | Whitefish Pâté | 9 |
| Miso Butter & Smoked Trout Roe* | 14 | Bluefish Pate | 9 |
| Smoked Uni | 14 | Shrimp Pimento | 12 |
| Salmon Pâté | 10 | The Board | 39 |

Housemade Rolls 8

honey-cayenne butter

New England Clam Chowder 13

bacon, housemade saltine

Oyster Slider 5

chili-lime aioli*, pickled onion, arugula

Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli*

Boquerones 12

baba ganoush, marinated tomato, za'atar

Green Salad 11

radish, carrot, croutons, tarragon vinaigrette

Street Corn Salad 12

lime crema, pickled red onion, cotija

Greenlaw Farm Heirloom Tomato Salad 12

salsa verde, pickled pearl onion, cilantro, croutons

Griddled Crab Cake 23

pickled red onion, sweet peppers, shaved fennel, Old Bay aioli*

Lager-Steamed Mussels 18

parsley butter, Calabrian chili aioli*, baguette

Tuna Tartare* 21

sesame, lime, cucumber

FRIED

Arancini 14 Beer Battered Fish & Chips 26

smoked whitefish, walnut romesco

malt vinegar aioli*

Calamari 16 Oysters 19 / 36

jalapeño, togarashi aioli*

fries, tartar sauce

Fish Tacos 16

tomatillo salsa, corn, radish, cotija

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 42

Warm Buttered Lobster 42

Cataplana 35

mussels, clams, calamari, 'Nduja, grilled baguette

Pan Seared Chatham Bluefish 29

chickpea & summer squash ragu, pistachio pesto

Basil Crusted Cod 30

coconut lemongrass broth, fingerling potatoes, vegetables

Line Caught Local Swordfish 36

roasted summer squash, tomato-basil relish

Grilled Salmon* 34

shiitake mushroom, bok choy, jasmine rice, miso butter

Maine Lobster Pasta 42

mafaldine, roasted corn, smoked uni butter

Housemade Pasta 28

shrimp, tomato sauce, oregano, sourdough breadcrumb

Roasted Half Chicken 25

Marsh Hen Mill grits, andouille sausage, shishito, Parmesan

Bacon Cheddar Burger* 18

caramelized onion, shoestring fries

[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 Fries 8 Shoestring Fries 8

Cornbread 8 White Cheddar Grits 7

Buttermilk Biscuit 8 Crispy Chinese Eggplant 11

honey, rosemary butter Szechuan peppercorn, cilantro, Thai chili

Deviled Eggs 7 Shishito Peppers 7

smoked trout roe*, dill piquillo goat cheese, crispy black garlic

ROW 34 COOKBOOK

Signed copies of the Row 34 Cookbook now available for purchase.

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.

* 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.

