

DINNER

SMOKED & CURED

grilled bread, pickled onion crème fraîche

Classic Salmon*	14	Salmon Pâté	9
Salmon Gravlax*	14	Whitefish Pâté	8
Spicy Smoked Mussels	12	Shrimp Pimento	12
		The Board	39

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

Housemade Rolls	8
honey-cayenne butter	

New England Clam Chowder	13
bacon, house-made saltine	

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

Green Salad	12
radish, carrot, croutons, tarragon vinaigrette	

Griddled Crab Cake	23
wild ramps, pine nuts, watercress	

Lager-Steamed Mussels	18
parsley butter, Calabrian chili aioli*	

Asparagus Salad	16
citrus ricotta, fennel, egg, radish	

Tuna Tartare*	21
ginger-mustard, cucumber, scallion, avocado	

FRIED

Arancini	14	Clams	21/38
muhammara, smoked whitefish		fries, tartar sauce	

Fish Tacos	18	Beer-Battered Fish & Chips	26
cilantro chimichuri, carrot & radish slaw		malt vinegar aioli*	

Calamari	16	Oysters	19/36
jalapeño, togarashi aioli*		fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	45
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Warm Buttered Lobster	45
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Grilled Salmon	31
carrot hummus, Maine yellow eye bean, asparagus, herb salad	

Baked Local Cod	32
pesto crumb, spring potato, oyster mushrooms, pickled red onion	

Cataplana	35
mussels, clams, N'duja, saffron rouille, grilled baguette	

Smoked Haddock Pasta	29
spaghetti, asparagus, green garlic, radish, parsley oil	

Hand-Rolled Pappardelle	32
shrimp, English peas, ramps, longaniza	

Squid Ink Rigatoni	32
littleneck clams, chorizo, tomato, fennel, rapini	

Roasted Half Chicken	25
fingerling potatoes, snap peas, pearl onions, green harissa	

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	Roasted Sunchoke	10
maple butter		piquillo goat cheese, Aleppo	

Grilled Asparagus	12	Charred Rapini	10
roasted garlic aioli*		green harissa, radish, Parmesan	

Buttermilk Biscuit	8
honey, rosemary butter	

ROW34 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.

