# **DINNER**

## **SMOKED & CURED**

grilled bread, pickled onion, crème	e fraîch	ne	
Classic Salmon*	14	Spicy Tuna Pâté	12
Salmon Gravlax*	14	Whitefish Pâté	9
Scallops Steelhead Trout Pastrami	14 9	Shrimp Pimento The Board	12
Steelnead Frout Pastrami	9	The Board	39
Housemade Rolls honey-cayenne butter			8
New England Clam Chowder bacon, housemade saltine			13
Oyster Slider chili-lime aïoli⁺, pickled onion, arugula			
<b>Deviled Eggs</b> trout roe*, dill			14
<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aïoli*			14
<b>Green Salad</b> radish, tomatoes, croutons, roasted shallot vinaigrette			12
<b>Heirloom Tomato Salad</b> ricotta salata, pesto, garlic toast			18
<b>Griddled Crab Cake</b> grilled corn salad, green goddess dressing			
<b>Lager Steamed Mussels</b> parsley butter, grilled sourdough			18
Tuna Tartare* sesame, lime, cucumber			21
FRIED			
Calamari jalapeño, togarashi aïoli*	16	Beer Battered Fish & Chips malt vinegar aïoli*	26
Fish Tacos cabbage slaw, tomatillo salsa, coti	<b>16</b> ja	<b>Oysters</b> fries, tartar sauce	19/36

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.

## **ROLLS**

served with slaw & chips	
Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Crispy Oyster	26
Crispy Whole Fish	38
green bean salad, toasted peanuts, pickled chili, miso vinaigrette	
New England Clam Bake	38
lobster, mussels, shrimp, andouille sausage, red bliss potatoes	50
Grilled Local Bluefin Tuna*	39
squash & corn succotash, poblano pepper vinaigrette, marinated tomatoes	
Herb Crusted Hake	28
roasted eggplant, cherry tomato, capers, basil	20
UNH Steelhead Trout*	34
tabbouleh, grilled zucchini, pickled shallots, tahini	
Maine Lobster Pasta	42
pancetta, sungold tomatoes, swiss chard	
Blue Crab Rigatoni	36
sweet corn, pine nut gremolata, black pepper butter	
Roasted Half Chicken	26
whipped potatoes, green beans, thyme jus	
Decay Ohedder Dinger*	40
Bacon Cheddar Burger* caramelized onion, shoestring fries	18
[add fried oyster, togarashi aïoli*, coleslaw +4]	
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SIDES	
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242 Fries	8	Shoestring Fries	8
Cornbread maple butter	8	Buttermilk Biscuit honey, rosemary butter	8
<b>Grilled Corn</b> lime crema, cotija, cilantro	12	Garlic Green Beans almond chili crisp	12

#### 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.