

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	14	<b>Spicy Tuna Pâté</b>	12
<b>Salmon Gravlax*</b>	14	<b>Whitefish Pâté</b>	9
<b>Scallops</b>	14	<b>Shrimp Pimento</b>	12
<b>Steelhead Trout Pastrami</b>	9	<b>The Board</b>	39

<b>Housemade Rolls</b>	8
honey-cayenne butter	

<b>New England Clam Chowder</b>	13
bacon, housemade saltine	

<b>Corn &amp; Lobster Chowder</b>	15
brioche croutons, chive crème fraîche	

<b>Oyster Slider</b>	5
chili-lime aioli*, pickled onion, arugula	

<b>Deviled Eggs</b>	14
trout roe*, dill	

<b>Lettuce Cups</b>	14
crispy oyster, pickled vegetable, togarashi aioli*	

<b>Green Salad</b>	12
radish, tomatoes, croutons, roasted shallot vinaigrette	

<b>Heirloom Melon Salad</b>	16
ricotta salata, toasted hazelnuts, ginger balsamic	

<b>Griddled Crab Cake</b>	23
grilled corn salad, green goddess dressing	

<b>Lager Steamed Mussels</b>	18
parsley butter, grilled sourdough	

<b>Tuna Tartare*</b>	21
sesame, lime, cucumber	

## FRIED

<b>Calamari</b>	16	<b>Beer Battered Fish &amp; Chips</b>	26
jalapeño, togarashi aioli*		malt vinegar aioli*	

<b>Fish Tacos</b>	16	<b>Oysters</b>	19 / 36
cabbage slaw, tomatillo salsa, cotija		fries, tartar sauce	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
<b>Warm Buttered Lobster</b>	42
<b>Crispy Oyster</b>	26

<b>Crispy Whole Fish</b>	38
green bean salad, toasted peanuts, pickled chili, miso vinaigrette	

<b>New England Clam Bake</b>	39
lobster, mussels, shrimp, andouille sausage, red bliss potatoes	

<b>Grilled Bluefin Tuna*</b>	45
summer squash & corn succotash, poblano pepper vinaigrette	

<b>Herb Crusted Hake</b>	28
roasted eggplant, cherry tomato, capers, basil	

<b>Grilled Salmon*</b>	32
tabbouleh, grilled zucchini, pickled shallots, tahini	

<b>Maine Lobster Pasta</b>	42
pancetta, cherry tomatoes, swiss chard	

<b>Jonah Crab Rigatoni</b>	36
sweet corn, pine nut gremolata, black pepper butter	

<b>Roasted Half Chicken</b>	26
whipped potatoes, green beans, thyme jus	

<b>Bacon Cheddar Burger*</b>	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>242 Fries</b>	8	<b>Shoestring Fries</b>	8
<b>Cornbread</b>	8	<b>Buttermilk Biscuit</b>	8
maple butter		honey, rosemary butter	
<b>Grilled Corn</b>	12	<b>Garlic Green Beans</b>	12
lime crema, cotija, cilantro		almond chili crisp	

## 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.

