

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>12</b>
<b>BBQ Swordfish</b>	<b>14</b>	<b>The Board</b>	<b>39</b>
<b>Steelhead Trout Pâté</b>	<b>12</b>		

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

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

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

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

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

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

<b>Heirloom Tomato Salad</b>	<b>16</b>		
mozzarella, basil pesto, garlic toast			

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

<b>Griddled Crab Cake</b>	<b>23</b>		
grilled corn salad, basil aioli*			

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

## FRIED

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

<b>Fish Tacos</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
pico de gallo, jalapeño aioli*, cotija		fries, tartar sauce	

## ROLLS

served with slaw & chips

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

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

<b>New England Clam Bake</b>	<b>38</b>
lobster, mussels, shrimp, andouille sausage, red bliss potatoes	

<b>Grilled Local Bluefin Tuna*</b>	<b>39</b>
squash & corn succotash, poblano pepper vinaigrette, marinated tomatoes	

<b>Pan Seared Swordfish</b>	<b>36</b>
ricotta gnocchi, confit tomato, basil pesto, Calabrian chili butter	

<b>Grilled Salmon*</b>	<b>34</b>
herbed tabbouleh, roasted zucchini, pickled shallots, tahini	

<b>Maine Lobster Pasta</b>	<b>42</b>
pancetta, sungold tomatoes, swiss chard, lemon butter	

<b>Wild-Caught Gulf Shrimp Rigatoni</b>	<b>34</b>
sweet corn, pine nut gremolata, black pepper butter	

<b>Roasted Half Chicken</b>	<b>26</b>
crispy polenta, pepperonata, thyme jus	

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

## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Shoestring Fries</b>	<b>8</b>
------------------	----------	-------------------------	----------

<b>Cornbread</b>	<b>8</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
maple butter		honey, rosemary butter	

<b>Grilled Corn</b>	<b>12</b>	<b>Crispy Shishitos</b>	<b>10</b>
lime crema, cotija, cilantro		roasted tomato aioli*	

<b>Romano Beans</b>	<b>12</b>		
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.

