

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Shrimp Pimento	12
Scallops	14	The Board	39
Trout Pastrami	9		

Housemade Rolls	8		
honey-cayenne butter			
New England Clam Chowder	13		
bacon, housemade saltine			
Oyster Slider	5		
chili-lime aioli*, pickled onion, arugula			
Deviled Eggs	14		
trout roe*, dill			
Lettuce Cups	14		
crispy oyster, pickled vegetable, togarashi aioli*			
Green Salad	12		
radish, carrot, croutons, roasted shallot vinaigrette			
Heirloom Melon Salad	16		
ricotta salata, toasted hazelnuts, ginger balsamic			
Griddled Crab Cake	23		
grilled corn salad, green goddess dressing			
Lager Steamed Mussels	18		
parsley butter, grilled sourdough			
Tuna Tartare*	21		
sesame, lime, cucumber			
Halibut Collar for Two	40		
salsa roja, avocado crema, pineapple salsa, pickled red onion			

FRIED

Calamari	16	Beer Battered Fish & Chips	26
jalapeño, togarashi aioli*			
		malt vinegar aioli*	
Fish Tacos	16	Oysters	19 / 36
cabbage slaw, tomatillo salsa, cotija			
		fries, tartar sauce	

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Crispy Oyster	26
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Crispy Whole Fish	38
green bean salad, toasted peanuts, pickled chili, miso vinaigrette	
Seafood Bouillabaisse	37
clams, shrimp, calamari, potatoes, baguette, rouille*	
Pan Roasted Halibut	40
black lentils, charred vidalia onion, snap peas, chimichurri	
Herb Crusted Hake	28
runner bean ragù, eggplant pureé, caper relish, basil	
Pan Seared Steelhead Trout	32
tabbouleh, grilled zucchini, whipped tahini	
Maine Lobster Pasta	42
pancetta, Jimmy Nardello peppers, swiss chard	
Jonah Crab Rigatoni	36
corn, pine nut gremolata, black pepper butter	
Roasted Half Chicken	26
whipped potatoes, green beans, thyme jus	
Bacon Cheddar Burger*	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Shoestring Fries	8
Cornbread	8	Buttermilk Biscuit	8
maple butter		honey, rosemary butter	
Grilled Corn	12	Garlic Green Beans	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.



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.