

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlox*</b>	14	<b>Whitefish Pâté</b>	9
<b>Classic Salmon*</b>	14	<b>Bluefish Pate</b>	9
<b>Miso Butter &amp; Smoked Trout Roe*</b>	14	<b>Shrimp Pimento</b>	12
<b>Spicy Mussels</b>	12	<b>The Board</b>	39
<b>Maple Glazed Salmon Belly</b>	10		

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

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

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

<b>Marinated Swordfish Skewer</b>	8		
curry yogurt rice, mint			

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

<b>Boquerones</b>	12		
baba ganoush, marinated tomato, zatar			

<b>Grilled Fish Collar</b>	14		
basil aioli*, gochujang cucumber			

<b>Green Salad</b>	11		
radish, carrot, croutons, tarragon vinaigrette			

<b>Street Corn Salad</b>	12		
lime crema, pickled red onion, cotija			

<b>Local Heirloom Tomato Salad</b>	12		
salsa verde, pickled pearl onion, cilantro, smoked croutons			

<b>Griddled Crab Cake</b>	23		
pickled red onion, sweet peppers, shaved fennel, Old Bay aioli*			

<b>Lager-Steamed Mussels</b>	18		
parsley butter, Calabrian chili aioli*, baguette			

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

## FRIED

<b>Arancini</b>	14	<b>Beer Battered Fish &amp; Chips</b>	26
smoked whitefish, walnut romesco		malt vinegar aioli*	

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

<b>Fish Tacos</b>	16	<b>Clams</b>	21 / 38
tomatillo salsa, corn, radish, cotija		fries, tartar sauce	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
<b>Warm Buttered Lobster</b>	42
<b>Crispy Shrimp</b>	29

<b>Grilled Whole Fish</b>	36
red chermoula, lemon labneh, cilantro, sungold tomato	

<b>Cataplana</b>	35
mussels, clams, calamari, 'Nduja, grilled baguette	

<b>Seared Bluefish</b>	28
chickpea & summer squash ragu, pistachio pesto	

<b>Basil Crusted Atlantic Halibut</b>	36
coconut lemongrass broth, fingerling potatoes, summer vegetables	

<b>Lobster Roe Mafaldine</b>	46
oyster mushroom, tarragon, prosciutto	

<b>Grilled Salmon*</b>	34
shiitake mushroom, yu choy, sticky rice, miso butter	

<b>Housemade Pasta</b>	28
shrimp, tomato sauce, oregano, sourdough breadcrumb	

<b>Line Caught Local Swordfish</b>	31
roasted summer squash, tomato-basil relish	

<b>Roasted Half Chicken</b>	25
yellow corn grits, andouille sausage, shishito, Parmesan	

<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
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<b>Cornbread</b>	8	<b>Crispy Chinese Eggplant</b>	11
maple butter		Szechuan peppercorn, cilantro, Thai chili	

<b>Buttermilk Biscuit</b>	8	<b>Shishito Peppers</b>	7
honey, rosemary butter		piquillo goat cheese, crispy black garlic	

<b>Patatas Bravas</b>	8	<b>Deviled Eggs</b>	7
smoked oyster aioli*		smoked trout roe*, dill	

## ROW 34 COOKBOOK

Signed copies of the Row 34 Cookbook now available for purchase.



CAMBRIDGE

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.