

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Shrimp Pimento	12
Salmon Gravlax*	14	Whitefish Pâté	9
Swordfish Pastrami	12	The Board	39
Spicy Tuna Pâté	12		

Housemade Rolls	8		
honey-cayenne butter			

New England Clam Chowder	13		
bacon, housemade saltine			

Green Salad	12		
radish, carrot, croutons, roasted shallot vinaigrette			

Grilled Asparagus Salad	16		
whipped goat cheese, pistachio, balsamic			

Deviled Eggs	14		
trout roe*, dill			

Oyster Slider	5		
chili-lime aioli*, pickled onion, arugula			

Lettuce Cups	14		
crispy oyster, pickled vegetable, togarashi aioli*			

Griddled Crab Cake	23		
citrus salad, green goddess dressing			

Lager Steamed Mussels	18		
parsley butter, grilled sourdough			

Tuna Tartare*	21		
sesame, lime, cucumber			

FRIED

Calamari	16	Beer Battered Fish & Chips	26
jalapeño, togarashi aioli*			
malt vinegar aioli*			

Spicy Shrimp Wontons	16	Oysters	19 / 36
soy sauce			
fries, tartar sauce			

Fish Tacos	16		
pineapple salsa, tomatillo, cotija			

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	58
Warm Buttered Lobster	58
Crispy Oyster	26

Crispy Whole Fish	42
mint & cucumber salad, toasted peanuts, spicy nuoc cham	

Seafood Bouillabaisse	37
clams, shrimp, calamari, potatoes, baguette, rouille*	

Pan Seared Halibut	40
haricot verts, saffron, black rice, orange, almonds	

Grilled Salmon*	32
chilled pearl pasta salad, snap peas, citrus aioli*	

Herb Crusted Hake	34
roasted potatoes, spring garlic, asparagus, chive lemon butter	

Jonah Crab Rigatoni	35
spring vegetables, ramp pesto, Parmesan	

Housemade Spaghetti	28
littleneck clams, broccoli rabe, tarragon butter	

Roasted Half Chicken	25
whipped potatoes, grilled asparagus	

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

SIDES

242 Fries	8	Shoestring Fries	8
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Cornbread	8	Buttermilk Biscuit	8
maple butter		honey, rosemary butter	

Grilled Asparagus	12	Broccoli Rabe	12
lemon aioli*		citrus vinaigrette	

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.

