# **DINNER**

### **SMOKED & CURED**

grilled bread, pickled onion, cre	ème fraîch	ne	
Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Shrimp Pimento	12
Swordfish Pastrami	12	The Board	39
Housemade Rolls honey-cayenne butter			8
New England Clam Chowder bacon, housemade saltine			13
Green Salad radish, carrot, croutons, roasted shallot vinaigrette			12
<b>Grilled Asparagus Salad</b> whipped goat cheese, pistachio, balsamic			16
<b>Deviled Eggs</b> smoked trout roe*, dill			14
Oyster Slider chili-lime aïoli*, pickled onion,	arugula		5
<b>Lettuce Cups</b> crispy oyster, pickled vegetable	e, togarasl	ni aïoli*	14
<b>Griddled Crab Cake</b> citrus salad, green goddess dre	essing		23
Lager Steamed Mussels parsley butter, grilled sourdoug	gh		18
Tuna Tartare* sesame, lime, cucumber			21
FRIED			

Calamari jalapeño, togarashi aïoli*	16	Beer Battered Fish & Chips malt vinegar aïoli*	26
Spicy Shrimp Wontons soy sauce	16	Oysters	19/36
Fish Tacos pineapple salsa, tomatillo, cotija	16	fries, tartar sauce	

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 mint and cucumber salad, toasted peanuts, spicy nuoc cham	42
Seafood Bouillabaisse clams, shrimp, calamari, potatoes, baguette, rouille*	37
Pan Seared Halibut haricot verts, saffron, tumeric rice, orange, almonds	45
<b>Grilled Salmon*</b> chilled pearl pasta salad, snap peas, citrus aïoli*	32
Herb Crusted Hake roasted potatoes, spring garlic, asparagus, chive lemon butter	34
<b>Jonah Crab Rigatoni</b> spring vegetables, tarragon butter, Parmesan	35
Housemade Spaghetti littleneck clams, broccoli rabe, anchovy butter	28
Roasted Half Chicken whipped potatoes, grilled asparagus	25
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]	18
SIDES	

242 Fries	8	Shoestring Fries	8
<b>Cornbread</b> maple butter	8	Buttermilk Biscuit honey, rosemary butter	8
Grilled Asparagus	12	Broccoli Rabe	12

citrus vinaigrette

### ROW34 COOKBOOK

lemon aïoli\*

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.



CAMBRIDGE