

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Steelhead Trout Pâté	10
BBQ Swordfish	14	Shrimp Pimento	12
Scallop	14	The Board	39
Steelhead Trout Pastrami	14		

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, tomatoes, roasted shallot vinaigrette	

Heirloom Tomato Salad	16
mozzarella, basil pesto, garlic toast	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

Griddled Crab Cake	23
grilled corn salad, basil aioli*	

Bluefin Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

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

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Crispy Oyster	26

Crispy Whole Fish	38
green bean salad, toasted peanuts, pickled chili, miso vinaigrette	

New England Clam Bake	38
lobster, mussels, shrimp, andouille sausage, red bliss potatoes	

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

Pan Seared Bluefish	32
ricotta gnocchi, confit tomato, basil pesto, Calabrian chili butter	

Grilled Salmon*	34
herbed tabbouleh, grilled zucchini, pickled shallots, tahini	

Maine Lobster Pasta	42
pancetta, sungold tomatoes, swiss chard, lemon butter	

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

Roasted Half Chicken	26
crispy polenta, pepperonata, thyme jus	

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 Corn	12	Crispy Shishitos	10
lime crema, cotija, cilantro		roasted tomato aioli*	

Green Beans	12
almond chili crisp	

ROW 34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.

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.

