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<b>New England Clam Chowder</b>	house saltine, bacon	13
<b>Green Salad</b>	radish, cucumber, buttermilk dressing, croutons	12
<b>Roasted Beet Salad</b>	whipped goat cheese, candied pecans	16
<b>Lettuce Cups</b>	crispy oyster, pickled vegetable	14
<b>Crab Cake</b>	poached apple, fennel, spicy remoulade	23
<b>Lobster Rangoon</b>	ponzu, ginger, scallion	21
<b>Lager Steamed Mussels</b>	shallot, herb butter, sourdough	18
<b>Tuna Tartare*</b>	sesame, lime, cucumber	21

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<b>FRIED</b>	<b>Oyster Slider</b>	chili-lime aioli*, pickled onion	5
	<b>Salted Haddock Croquettes</b>	black pepper aioli*	12
	<b>Fish Tacos</b>	chipotle mayo, cabbage slaw	18
	<b>Calamari</b>	togarashi aioli*, jalapeño	16
	<b>Oysters</b>	fries, tartar	16/31
	<b>Beer Battered Fish and Chips</b>		26

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<b>ROLLS</b>	<b>Ethel's Creamy Lobster</b>	42
slaw & chips	<b>Warm Buttered Lobster</b>	42

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<b>Grilled Salmon*</b>	brown butter cauliflower, Meyer lemon vinaigrette	33
<b>Pan Seared Swordfish</b>	sweet potato purée, white bean, Swiss chard	37
<b>Seafood Bouillabaisse</b>	roasted potato, lobster broth, baguette	36
<b>Braised Pork Shank</b>	baby carrots, creamy cheddar polenta	26
<b>Roasted Chicken</b>	fingerlings, braised cabbage, bacon	26
<b>Bacon Cheddar Burger*</b>	caramelized onion	18
	add fried oyster, togarashi aioli*, coleslaw	4
<b>Grilled 12oz NY Strip*</b>		44
<b>Grilled 8oz Flat Iron*</b>		26
	242 fries, charred broccoli, horseradish cheddar butter	

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<b>SIDES</b>	8	<b>242 Fries</b>
		<b>Shoestring Fries</b>
		<b>Waffle Fries</b>
		<b>Mac &amp; Cheese</b>
		<b>Cornbread</b> maple butter
		<b>Buttermilk Biscuit</b> honey, rosemary butter
	11	<b>Crispy Brussels Sprouts</b> honey sriracha
		<b>Spicy Broccoli</b> Parmesan, pickled fresno

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<b>DESSERT</b>	4	<b>Big Chocolate Chip Cookie</b>
	10	<b>Cranberry Pie</b> berry sauce, whipped cream
	11	<b>Butterscotch Pudding</b> candied pecan

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# R34

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service 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.