

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Spicy Tuna Pâté	12
Salmon Gravlax*	14	Shrimp Pimento	12
Scallops	14	Salmon Pâté	10
BBQ Swordfish	14	The Board	39

Housemade Rolls	8
honey-cayenne butter	

New England Clam Chowder	13
bacon, housemade saltine	

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

Deviled Eggs	14
trout roe*, dill	

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

Heirloom Tomato Salad	16
Midnight Moon goat cheese, basil pesto, garlic toast	

Green Salad	12
radish, tomatoes, roasted shallot vinaigrette	

Grilled Jimmy Nardello Peppers	14
hazelnut aillade, tonnato, sungold tomatoes	

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	48
Warm Buttered Lobster	48
Crispy Oyster	26

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

Maine Lobster Pasta	46
pancetta, sungold tomatoes, swiss chard, lemon butter	

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

Pan Seared Halibut	36
ricotta gnocchi, confit tomato, basil pesto, Calabrian chili butter	

Grilled Steelhead Trout*	32
herbed tabbouleh, roasted zucchini, pickled shallots, tahini	

Roasted Monkfish	32
squash & corn succotash, poblano pepper vinaigrette, marinated tomatoes	

Wild Gulf Shrimp Rigatoni	32
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

Cornbread	8	Green Beans	12
maple butter		peanut-chili crisp	
Grilled Corn	12	Shoestring Fries	8
lime crema, cotija, cilantro		242 Fries	8
Blistered Shishito Peppers	10	Buttermilk Biscuit	8
roasted tomato aioli*		honey, rosemary butter	

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.

