

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Spicy Tuna Pâté	12
Scallops*	14	Bluefish Pâté	9
Mussels	12	Shrimp Pimento	12
Yuzu Mackerel	14	The Board	39

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
smoked 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	64
Warm Buttered Lobster	64
Crispy Oyster	26

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

Seafood Bouillabaisse	39
clams, shrimp, calamari, potatoes, baguette, rouille	

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

Day Boat Scallops*	44
haricot verts, saffron, black rice, orange, almonds	

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

Jonah Crab Rigatoni	34
spring vegetables, tarragon butter, Parmesan	

Housemade Spaghetti	28
shrimp, broccoli rabe, anchovy 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
Cornbread	8	Buttermilk Biscuit	8
maple butter		honey, rosemary butter	
Grilled Asparagus	12	Broccoli Rabe	12
lemon aioli*		citrus vinaigrette	

ROW 34 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.



CAMBRIDGE