**DINNER**

**SMOKED & CURED**
grilled bread, pickled onion, crème fraîche

- **Classic Salmon**
- **Salmon Gravlax**
- **Smoked Scallop**
- **Maple Salmon Belly**
- **Yuzu Mackerel**

- **White Sturgeon Caviar**
  traditional garnish, brioche
  caviar & kettle chips

- **Housemade Rolls**
  honey-cayenne butter

- **New England Clam Chowder**
  bacon, housemade saltine

- **Oyster Slider**
  chili-lime aioli*, pickled onion, arugula

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

- **Deviled Eggs**
  smoked trout roe*, dill

- **Citrus Salad**
  pistachio, mascarpone, ginger vinaigrette

- **Green Salad**
  radish, carrot, croutons, roasted shallot vinaigrette

- **Griddled Crab Cake**
  apple and fennel salad, tarragon aioli*

- **Lager Steamed Mussels**
  parsley butter, grilled sourdough

- **Tuna Tartare**
  sesame, lime, cucumber

**FRIED**

- **Calamari**
  jalapeño, togarashi aioli*

- **Fish Tacos**
  pineapple salsa, tomatillo, cotija

- **Beer Battered Fish & Chips**
  malt vinegar aioli*

- **Oysters**
  fries, tartar sauce

**SIDE**

- **242 Fries**
  Shoestring Fries
  Buttermilk Biscuit
  Creamy Mash Potatoes

**ROLLS**
served with slaw & chips

- **Ethel’s Creamy Lobster**
- **Warm Buttered Lobster**
- **Crispy Oyster**

- **Seafood Stew**
  lobster, clams, shrimp, saffron potatoes

- **Grilled Salmon**
  Sparrow Arc potato hash, parsnip, pear relish

- **Herb Crusted Cod**
  roasted beets, farro, spiced yogurt

- **Day Boat Scallops**
  herb spaetzle, apple, savoy cabbage, grain mustard butter

- **Blue Crab Risotto**
  melted leeks, crispy shallots, blood orange, chervil

- **Maine Lobster Pasta**
  butternut squash, Meyer lemon, pancetta

- **Housemade Spaghetti**
  shrimp, Tuscan kale, cacio e pepe butter

- **Roasted Half Chicken**
  creamy potatoes, Swiss chard, shallots

- **Bacon Cheddar Burger**
  caramelized onion, shoestring fries
  add fried oyster, togarashi aioli*, coleslaw +4

**ROW34 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.