

Gazpacho	crab salad, garlic croutons	12
New England Clam Chowder	bacon, house saltine	12
Lettuce Cups	crispy oyster, pickled vegetable	14
Green Salad	radish, cherry tomato, roasted shallot vinaigrette	14
Crab Cake	green goddess, corn salad	23
Lager Steamed Mussels	shallot, herb butter, sourdough	16
Tuna Tartare*	cucumber, sesame, lime	21

FRIED		
	Oyster Slider	chili lime aioli*, pickled onion 5
	Fish Tacos	avocado crema, jalapeño 16
	Oysters	fries, tartar 16 / 31
	Beer Battered Fish and Chips	23

ROLLS		
	Ethel's Creamy Lobster	42
slaw & chips	Warm Buttered Lobster	42
	Crispy Shrimp	spicy aioli*, avocado 29

Housemade Spaghetti	shrimp, herb butter, Parmesan	22
Grilled Steelhead Trout	panzanella salad, basil aioli*	22
Crispy Chicken Sandwich	buttermilk ranch, b&b pickles	16
Crab & Rice Bowl	summer squash, fried egg, ponzu	24
Bacon Cheddar Burger*	caramelized onion	18
	add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Mac & Cheese breadcrumbs
		Buttermilk Biscuit honey, rosemary butter
		Cornbread maple butter
	11	Shishito Peppers caramelized onion aioli

DESSERT			
	4	Big Chocolate Chip Cookie	
	11	Butterscotch Pudding	candied pecan

Signed copies of the Row 34 Cookbook now available for purchase

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We apply a 3.5% Kitchen Administrative fee. This administrative 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.

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