

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Uni*</b>	<b>16</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Salmon Gravlax</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Maple Salmon</b>	<b>14</b>	<b>Curry Swordfish Pâté</b>	<b>12</b>
<b>Bluefin Toro Pastrami</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Soy Glazed Atlantic Mackerel</b>	<b>12</b>	<b>The Board</b>	<b>39</b>

<b>Oyster Slider</b>			<b>5</b>
chili-lime aioli*, pickled onion			
<b>New England Clam Chowder</b>			<b>13</b>
bacon, house saltine			
<b>Green Salad</b>			<b>12</b>
radish, cucumber, croutons, thyme & mustard vinaigrette			
<b>Lettuce Cups*</b>			<b>14</b>
crispy oyster, pickled vegetable			
<b>Heirloom Tomato and Burrata</b>			<b>18</b>
aged balsamic, basil, Spanish olive oil			
<b>Maine Mussels</b>			<b>18</b>
coconut milk, calabrian chili, lime, basil, grilled sourdough			
<b>Grilled Oysters</b>			<b>14</b>
cheddar horseradish butter, bacon, scallion			
<b>Tuna Tartare*</b>			<b>21</b>
sesame, lime, cucumber			

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Fish Tacos</b>	<b>18</b>
jalapeño			
		corn pico de gallo, yuzu-chili aioli*, cilantro	
<b>Oysters</b>	<b>19/36</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
fries, tartar			
		malt vinegar aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>42</b>
<b>Warm Buttered Lobster</b>	<b>42</b>
<b>Crispy Shrimp</b>	<b>29</b>

<b>Grilled Salmon*</b>	<b>27</b>
black eyed pea ragout, sweet corn chow-chow	

<b>Housemade Spaghetti</b>	<b>22</b>
shrimp, uni butter, cherry tomato, swiss chard	

<b>Bluefin Tuna Melt</b>	<b>18</b>
cheddar, bacon, pickles	

<b>Crab Cake</b>	<b>23</b>
old bay aioli*, pickled fresno, fennel	

<b>Shrimp &amp; Grits</b>	<b>23</b>
stone ground white grits, bacon, scallion	

<b>Buttermilk Fried Chicken Sandwich</b>	<b>18</b>
butter lettuce, avocado, yuzu-chili aioli*	

<b>Bacon Cheddar Burger*</b>	<b>18</b>
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>Shoestring Fries</b>	<b>8</b>	<b>Stone Ground White Grits</b>	<b>9</b>
		cheddar, parmesan	
<b>Mac &amp; Cheese</b>	<b>8</b>		
<b>Buttermilk Biscuit</b>	<b>8</b>	<b>Shishito Peppers</b>	<b>9</b>
honey, rosemary butter		chili-lime aioli*	
<b>Smashed Cucumber Salad</b>	<b>11</b>		
nuoc cham, mint, roasted peanuts			

## ROW 34 COOKBOOK

Signed 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.

