LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Monkfish Pastrami*	14	Maine Uni*	16
Maple Salmon*	14	Whitefish Pâté	8
Citrus Salmon*	14	Salmon Pâté	12
Rainbow Trout*	14	The Board	39

Oyster Slider chili-lime aïoli*, pickled onion	5
New England Clam Chowder bacon, house saltine	13
Green Salad radish, cucumber, buttermilk dressing	12
Lettuce Cups* crispy oyster, pickled vegetable	14
Roasted Beet Salad labneh, pine nuts, za'atar vinaigrette	16
Deviled Eggs cured salmon*, chive	12
Lager Steamed Mussels parsley butter, grilled sourdough	18
Tuna Tartare* sesame, lime, cucumber	21
Crab & Artichoke Dip grilled baguette	18
Baked Oysters rapini butter	14

FRIED

Beer Battered Fish & Chips

malt vinegar aïoli*

Fish Tacos chipotle mayo, cabbage slaw	18	Oysters fries, tartar	16/31
Calamari* jalapeño	16	Fish Sandwich slaw, tartar	16

26

ROLLS

served with slaw & chips			
Ethel's Creamy Lobster			46
Warm Buttered Lobster			46
Crispy Shrimp			29
New England Oyster Stew fennel, fingerling potatoes			18
Grilled Salmon* grain salad, tzatziki, red wine vinaigrette			
Housemade Spaghetti shrimp, smoked oyster butter, confit garlic			
Avocado Toast citrus salmon*, sourdough, baby greens			
Crab Cake citrus salad, fennel, tarragon aïol	i*		23
Grilled Chicken Sandwich bacon, cheddar, pickled onion			16
Tuna Melt cheddar, bacon, pickles			16
Monkfish Rice Bowl soy egg, ponzu, brocolli, carrot, gochujang aïoli*			21
Bacon Cheddar Burger* caramelized onion			18
[add fried oyster, togarashi aïoli*,	colesi	aw +4]	
SIDES			
242 Fries	8	Buttermilk Biscuit	8
Shoestring Fries	8	honey, rosemary butter	
Cornbread	8	Mac & Cheese	8
maple butter		Roasted Carrots goat cheese, pistachio aillade	12

ROW34 COOKBOOK

Signed copies of the Row 34 Cookbook now available for purchase.

