
New England Clam Chowder bacon, house saltine	13
Hubbard Squash Soup brown butter croutons, crème fraîche	11
Green Salad cucumber, roasted shallot vinaigrette	12
Lettuce Cups crispy oyster, pickled vegetable	14
Crab Cake spicy remoulade, apple, frisee	23
Lager Steamed Mussels shallot, herb butter, sourdough	18
Delicata Squash Salad goat cheese, apple, pecans	15
Baked Oysters bacon, breadcrumbs	14
Tuna Tartare* cucumber, sesame, lime	21

FRIED	Oyster Slider chili lime aioli*, pickled onion	5
	Calamari jalapeño	16
	Fish Tacos chipotle mayo, cabbage slaw	16
	Oysters fries, tartar	16 / 31
	Beer Battered Fish and Chips	26

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

Signed copies of the Row 34 Cookbook now available for purchase

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We apply a 3.5% Kitchen Appreciation fee. This fee does not represent a tip or service for our front of house staff, which includes servers, runners, bussers and bartenders.

Housemade Spaghetti shrimp, herb butter, Parmesan	22
Grilled Salmon polenta, roasted carrots, puttanesca	26
Avocado Toast salmon gravlax*, sourdough, baby greens	18
Swordfish & Rice Bowl fried egg, ponzu, butternut squash, bok choy	26
Tuna Melt Vermont cheddar, bacon, mixed greens	16
Confit Chicken Leg bacon, lentil, lacinato kale	24
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Mac & Cheese breadcrumbs
		Cornbread maple butter
		Buttermilk Biscuit honey, rosemary butter
	11	Roasted Carrots labneh, pistachio gremolata
		Swiss Chard lemon, garlic

DESSERT	4	Big Chocolate Chip Cookie
	9	Butterscotch Pudding candied pecan

15.501

*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.