## LUNCH

## **SMOKED & CURED**

| grilled bread, pickled onion, crèr                                   | ne fraîc | he                                |       |
|--|----------|-----------------------------------|-------|
| Maine Uni*   | 16       | Whitefish Pâté                    | 8     |
| Maple Salmon Belly   | 14       | Salmon Pâté                       | 12    |
| Salmon Pastrami*   | 14       | The Board                         | 39    |
| Crab Dip   | 16       |                                   |       |
| <b>Oyster Slider</b><br>chili-lime aïoli*, pickled onion             |          |                                   | 5     |
| New England Clam Chowder<br>bacon, house saltine                     |          |                                   | 13    |
| <b>Green Salad</b><br>radish, cucumber, croutons, thy                | me & m   | ustard vinaigrette                | 12    |
| Lettuce Cups<br>crispy oyster, pickled vegetable,                    | togaras  | shi aïoli*                        | 14    |
| Lager Steamed Maine Mussels<br>Calabrian chili butter, herbs, grille | ed sourd | ough                              | 18    |
| <b>Tuna Tartare</b> *<br>sesame, lime, cucumber                      |          |                                   | 21    |
| Grilled Asparagus<br>feta, cara cara orange, pistachio               | )        |                                   | 16    |
| FRIED  |          |                                   |       |
| <b>Calamari</b><br>jalapeño, togarashi aïoli*                        | 16       | Shrimp Rangoon<br>ponzu, scallion | 17    |
| Beer Battered Fish & Chips<br>malt vinegar aïoli*                    | 26       | <b>Oysters</b><br>fries, tartar   | 19/36 |

18 Whole Belly Clams **Fish Tacos** avocado crema, tomatillo, jalapeño fries, tartar

## ROLLS

25/48

| served with slaw & chips            |           |  |    |
|-------------------------------------|-----------|--|----|
| Crispy Shrimp                       |           |  | 29 |
| Crispy Oyster                       |           |  | 26 |
| Whole Belly Clams                   |           |  | 31 |
| Housemade Rigatoni                  |           |  | 22 |
| spring vegetables, black garlic b   | utter, p  | reserved lemon, mint                         |    |
| Grilled Salmon*                     |           |  | 27 |
| soubise, roasted fennel, grilled ra | dicchio   | , white balsamic                             |    |
| Pan Fried Crab Cake                 |           |  | 23 |
| green goddess, snap peas, frisée    |           |  |    |
| Housemade Spaghetti Carbonar        | a         |  | 25 |
| littlenecks, bacon, Parmesan        |           |  |    |
| Buttermilk Fried Chicken Sandw      | /ich      |  | 18 |
| butter lettuce, avocado, chili-lim  | ne aïoli* |  |    |
| Fried Fish Sandwich                 |           |  | 21 |
| butter lettuce, coleslaw, remoula   | ade*      |  |    |
| Bacon Cheddar Burger*               |           |  | 18 |
| caramelized onion                   |           |  |    |
| [add fried oyster, togarashi        | aïoli*, c | oleslaw +4]                                  |    |
| SIDES                               |           |  |    |
| Shoestring Fries                    | 8         | Cornbread                                    | 8  |
| 242 Fries                           | 8         | maple butter                                 |    |
| Mac & Cheese                        | 8         | Buttermilk Biscuit<br>honey, rosemary butter | 8  |



In an effort to support our non-tipped team member, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

\* 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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