

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	14	<b>Whitefish Pâté</b>	8
<b>Salmon Gravlax*</b>	14	<b>Salmon Pâté</b>	12
<b>Maple Salmon Belly</b>	14	<b>Spicy Tuna Pâté</b>	12
<b>Tuna Pastrami*</b>	16	<b>The Board</b>	39
<b>Shrimp Pimento</b>	14		

**Soft Shell Green Crab Slider** 10  
basil aioli\*, pickled fresno, arugula

**Oyster Slider** 5  
chili-lime aioli\*, pickled onion

**New England Clam Chowder** 13  
bacon, house saltine

**Green Salad** 12  
radish, cucumber, buttermilk dressing

**Lettuce Cups\*** 14  
crispy oyster, pickled vegetable

**Snap Pea Salad** 16  
shaved red onion, crispy shallot, Parmesan dressing

**Lager Steamed Maine Mussels** 18  
parsley butter, grilled sourdough

**Tuna Tartare\*** 21  
sesame, lime, cucumber

## FRIED

**Calamari** 16 **Fish Sandwich** 18  
jalapeño slaw, tartar

**Oysters** 19/36 **Beer Battered Fish & Chips** 26  
fries, tartar malt vinegar aioli\*

**Fish Tacos** 18  
slaw, chimichurri, queso fresco

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** 45

**Warm Buttered Lobster** 45

**Crispy Shrimp** 29

**Yellowfin Tuna Melt** 17  
cheddar, pickles, chips

**Grilled Salmon\*** 27  
chickpeas, spring onion, fava bean & mint pesto, fried leek

**Housemade Spaghetti** 22  
shrimp, smoked oyster butter, confit garlic, Swiss chard

**Crab Cake** 23  
pea tendrils, pickled asparagus, radish, green goddess

**Avocado Toast** 18  
salmon gravlax\*, pickled onion, mixed greens

**Shrimp & Rice Bowl** 21  
soy egg, ponzu, snap peas, carrot, basil, gochujang aioli\*

**Grilled Chicken Sandwich** 16  
bacon, cheddar, arugula pesto, pickled red onion

**Bacon Cheddar Burger\*** 18  
caramelized onion  
[add fried oyster, togarashi aioli\*, coleslaw +4]

## SIDES

**242 Fries** 8 **Cornbread** 8  
maple butter

**Shoestring Fries** 8

**Mac & Cheese** 8 **Buttermilk Biscuit** 8  
honey, rosemary butter

## ROW34 COOKBOOK

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

We apply a 3.5% Kitchen Appreciation fee. This administrative fee does not represent a tip or service charge 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.

