
New England Clam Chowder bacon, house saltine	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad cherry tomato, roasted shallot vinaigrette	14
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare* cucumber, sesame, lime	21

FRIED	Oyster Slider chili lime aioli*, pickled onion	5
	Fish Tacos avocado crema, jalapeño	16
	Oysters fries, tartar	16 / 31
	Beer Battered Fish and Chips	23

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

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R34

We apply a 3.5% Kitchen Administrative fee. This administrative 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 panzanella salad, basil aioli*	22
Avocado Toast smoked maple salmon, sourdough, baby greens	17
Shrimp & Rice Bowl summer squash, fried egg, ponzu	24
Grilled Chicken Sandwich brioche, mustard aioli*, green salad	19
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	Shishito Peppers charred tomato aioli

DESSERT	4	Big Chocolate Chip Cookie
	9	Pot de Crème chocolate pearls, chantilly
	11	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.