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<b>New England Clam Chowder</b> bacon, house saltine	13
<b>Green Salad</b> cucumber, sourdough croutons, buttermilk dressing	12
<b>Lettuce Cups</b> crispy oyster, pickled vegetable	14
<b>Crab Cake</b> tarragon aioli*, citrus salad, shaved fennel	23
<b>Tuna Tartare*</b> cucumber, sesame, lime	21
<b>Beet Salad</b> labneh, pine nuts, za'atar vinaigrette	16

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<b>FRIED</b>	<b>Calamari</b> jalapeño	16
	<b>Fish Tacos</b> chipotle mayo, cabbage slaw	16
	<b>Oysters</b> fries, tartar	16 / 31
	<b>Beer Battered Fish and Chips</b>	26

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

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<b>Grilled Salmon*</b> brown butter cauliflower, tempura sage, lemon vinaigrette	26
<b>Housemade Spaghetti</b> shrimp, herb butter, Parmesan	22
<b>Avocado Toast</b> salmon lox*, sourdough, baby greens	18
<b>Hake &amp; Rice Bowl</b> fried egg, ponzu, delicata squash, bok choy	23
<b>Tuna Melt</b> cheddar, bacon, field green salad	16
<b>Confit Chicken Salad</b> kale, feta, cranberry, farro	20
<b>Bacon Cheddar Burger*</b> caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

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<b>SIDES</b>	8	<b>242 Fries</b>
		<b>Mac &amp; Cheese</b> breadcrumbs
		<b>Cornbread</b> maple butter
		<b>Buttermilk Biscuit</b> honey, rosemary butter
	11	<b>Roasted Carrots</b> goat cheese, pistachio aiolade

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<b>DESSERT</b>	4	<b>Big Chocolate Chip Cookie</b>
	11	<b>Butterscotch Pudding</b> candied pecan

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

# R34

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.

\*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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