Housemade Rolls honey-cayenne butter		7	Grilled Wh	Grilled Whole Fish haricot vert, black garlic harissa, peanuts 38		
New England Clam Chowder house saltine, bacon		12	Seafood R	<b>Seafood Risotto</b> cherry tomato, basil, parmesan 35		
Green Salad radish, cucumber, roasted shallot vinaigrette Lettuce Cups crispy oyster, pickled vegetable Tuna Tartare* sesame, lime, cucumber Burrata Salad heirloom tomato, basil, croutons Lager Steamed Mussels shallot, herb butter, sourdough		te 14	Bucatini & Clams heirloom tomato, chorizo, sourdough b			
		14	Grilled Salmon* quinoa salad, tzatziki, black olive chermula 32			
		21		n Seared Halibut corn & bacon ragout, summer squash 36		
		17	Roasted Half Chicken green beans, creamy mushrooms, shallot 2			
		16				
Crab Cake Old Bay aïoli*, pickled sweet pepper		23		Bacon Cheddar Burger* caramelized onion 18  add fried oyster, togarashi aïoli*, coleslaw 4		
			CIDEO	0	2/2 Fries	
FRIED	Oyster Slider chili-lime aïoli*, pickled onior		SIDES	8	242 Fries	
	Fish Tacos avocado crèma, jalapeño				Shoestring Fries  Cornbread maple butter	
	Croquettes citrus aïoli*, mango chutr	ney 12		11	·	
	Oysters fries, tartar	16/31			Buttermilk Biscuit honey, rosemary butter  Mexican Street Corn queso fresco, espelette	
	Beer Battered Fish and Chips	23			Grilled Summer Squash basil chimichurri	
ROLLS	Ethel's Creamy Lobster	42	DESSERT	12	Coffee Cake salted caramel, chocolate biscotti	
slaw & chips	Warm Buttered Lobster	42			Raspberry Mousse cinnamon crumbs	
				11	Butterscotch Pudding candied pecan	
					Banoffe Pie dulce de leche, chocolate	
				4	Big Chocolate Chip Cookie	
Signed copies of th	ne Row 34 cookbook now available for purc	hase.			126.02	



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.