

# ROW 34

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QTY RAW BAR\*

_____	<b>Blish Point*</b> Barnstable, MA	1
_____	<b>Row 34*</b> Duxbury, MA	3.25
_____	<b>Island Creek*</b> Duxbury, MA	3.5
_____	<b>Aunt Dotty*</b> Saquish, MA	3
_____	<b>Swell*</b> Hampton, NH	3.5
_____	<b>Pemaquid*</b> Damariscotta, ME	3.75
_____	<b>Pink Moon*</b> PEI, CAN	3
_____	<b>Hama Hama*</b> Lilliwaup, WA	3.75
_____	<b>Littleneck*</b> Wellfleet, MA	2.5
_____	<b>Shrimp Cocktail</b>	2.75
_____	<b>Half Lobster</b> York, ME	21
_____	<b>Shellfish Tower*</b>	88

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We apply a 3% 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.

\*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

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QTY	SMOKED & CURED* grilled bread, pickled onion crème fraîche	11 ea
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**Salmon Pâté**

**Steelhead Trout Pâté**

**Mussel Salad**

**Shrimp Pimento**

**Smoked & Cured Board\*** 36

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QTY	CRUDO/CEVICHE*
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**Shrimp Ceviche\*** 15  
cilantro pesto, orange, pickled red onion

**Tuna Crudo\*** 18  
black garlic aioli, ginger, crispy shallot

**Salmon Crudo\*** 12  
salsa macha, radish, peanut, lime

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