

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Spicy Mussels</b>	<b>12</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>BBQ Swordfish</b>	<b>12</b>
<b>Salmon Pâté</b>	<b>9</b>	<b>Miso Butter &amp; Smoked Trout Roe</b>	<b>14</b>
<b>Shrimp Pimento</b>	<b>12</b>	<b>The Board</b>	<b>39</b>

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

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

**Stone Fruit Salad** 12  
honey yogurt, lime, guajillo oil

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

**Green Salad** 12  
radish, carrot, croutons, tarragon vinaigrette

**Smoked Salmon Toast\*** 16  
everything spice, pickled fresno, scallions, fried egg\*

**Street Corn Salad** 12  
lime crema, pickled red onion, peppers

**Lager Steamed Mussels** 16  
parsley butter, Calabrian chili aioli\*, baguette

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

## FRIED

**Arancini** 14 **Beer Battered Fish & Chips** 26  
smoked whitefish, walnut romesco malt vinegar aioli\*

**Fish Tacos** 16 **Oysters** 19 / 36  
tomatillo salsa, corn, radish, cotija fries, tartar sauce

**Calamari** 16 **Clams** 21 / 38  
jalapeño, togarashi aioli\* fries, tartar sauce

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** 42

**Warm Buttered Lobster** 42

**Halibut Tempura Green Salad** 23  
orange, sesame, sriracha vinaigrette, cucumber

**Tuna Melt** 16  
cheddar, bacon, pickles, chips

**Grilled Salmon\*** 24  
marinated chickpeas, cumin vinaigrette, cucumber, avocado crema

**Griddled Crab Cake** 23  
pickled red onion, sweet peppers, shaved fennel, Old Bay aioli\*

**Big Eye Tuna Poke\*** 24  
peanuts, Calabrian chili, jalapeno, mint, watermelon, cilantro

**Spicy Eggplant Grain Bowl** 16  
brown rice, tofu, basil, crispy leek, yellow-eyed beans

**Tempura Fried Fish Sandwich** 23  
miso butter, napa cabbage, carrot & radish slaw, yuzu aioli\*

**Crispy Crab Rice Bowl\*** 27  
summer vegetables, soy, poached egg\*

**Housemade Pasta** 25  
shrimp, parsley, sourdough breadcrumb

**Fried Chicken Sandwich** 17  
harissa aioli\*, iceberg lettuce, pickles

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

## SIDES

**242 Fries** 8 **Shoestring Fries** 8

**Cornbread** 8 **Shishito Peppers** 8  
maple butter piquillo goat cheese, crispy garlic

**Buttermilk Biscuit** 8  
honey, rosemary butter

## ROW 34 COOKBOOK

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

We apply a 3.5% Kitchen Appreciation fee. This appreciation 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.

