
Housemade Rolls honey-cayenne butter	7
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, cucumber, roasted shallot vinaigrette	14
Crab Cake Old Bay aioli*, pickled sweet pepper	23
Lager Steamed Mussels parsley butter, grilled bread	16
Baked Oysters poblano lime butter, chorizo breadcrumbs	14
Tuna Tartare* sesame, lime, cucumber	21

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

ROLLS	Ethel's Creamy Lobster	49
slaw & chips	Warm Buttered Lobster	49
	Oyster Po'Boy remoulade	26
	Crispy Shrimp spicy aioli*, avocado	29

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

R34

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

Whole Fish fennel, asparagus, pistachio gremolata	38
Bouillabaisse fennel, saffron, crab butter, basil pistou	36
Grilled Salmon* green garlic aioli*, couscous salad	32
Sautéed Fluke English peas, fingerling potatoes, mustard vinaigrette	36
Bucatini & Clams broccoli rabe, nduja, Parmesan	34
Roasted Chicken creamy mushrooms, asparagus, shallot	26
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit honey, rosemary butter
	12	Fingerling Potatoes chipotle aioli*
		Grilled Asparagus harissa, olive relish

DESSERT	11	Butterscotch Pudding candied pecan
		Banoffee Pie dulce de leche, chocolate
	4	Big Chocolate Chip Cookie

7.950

*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.