

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

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Fish Tacos avocado crêma, jalapeño	16
	Oysters fries, tartar	16 / 31
	Calamari jalapeño	16
	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.

*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.

Whole Fish fennel, asparagus, pistachio gremolata	42
Bouillabaisse fennel, saffron, crab butter, basil pistou	36
Grilled Salmon* green garlic aioli*, couscous salad	32
Sautéed Halibut English peas, fingerling potatoes, mustard vinaigrette	44
Bucatini & Clams broccoli rabe, saffron, 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	Grilled Asparagus harissa, olive relish

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

7.950