
New England Clam Chowder house saltine, bacon	11
Lettuce Cups crispy oyster, pickled vegetable	12
Green Salad radish, cucumber, roasted shallot vinaigrette	12
Crispy Oyster Slider chili-lime aioli, pickled onion, watercress	5
Lager Steamed Mussels parsley butter, grilled bread	14
Tuna Tartare* sesame, lime, sweet potato chips	18

FRIED	Salt Cod Croquettes roasted red pepper aioli	12
	Fish Tacos salsa verde, jalapeño	14
	Oysters fries, tartar	15/29
	Beer Battered Fish and Chips	21

ROLLS	Ethel's Creamy Lobster	38
slaw & chips	Warm Buttered Lobster	38

Row 34 Cobb Salad smoked trout, hard boiled egg, avocado, bacon	22
Grilled Salmon* quinoa, autumn vegetables, miso vinaigrette	29
Pan Fried Crab Cake mango salsa, spicy aioli	24
Clam & Shrimp Bucatini chili flakes, parsley butter	18
Grilled Chicken Sandwich cheddar, bacon, chipotle aioli	16
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli, coleslaw	4

SIDES 8	242 Fries
	Buttermilk Biscuit honey, rosemary butter
	Shoestring Fries
	Cornbread maple butter
	Fried Brussels Sprouts miso vinaigrette

DESSERT 9	Butterscotch Pudding candied pecan
	Caramel Apple Cheesecake oat streusel
	Big Chocolate Chip Cookie 4

7.950

R34

We apply a 3% 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.