
Housemade Rolls honey-cayenne butter	5
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
Marinated Beets labneh, pistachio dukkah	12

FRIED	Fish Tacos salsa verde, jalapeño	14
	Calamari 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

THE ROW 34 COOKBOOK

featured items from Chef Jeremy Sewall's new book

Grilled Oysters lemon & garlic butter	14
Corn Pancake smoked salmon*, caviar, crème fraîche	21
Grilled Swordfish horseradish butter, cannellini beans, butternut	34

The Row 34 Cookbook available for purchase on October 12th.

Lobster Pappardelle maitake mushroom, truffle butter	38
Seafood Casarecce heirloom tomato, chili, breadcrumb	28
Pan Seared Salmon* farro, orange, cauliflower, tzatziki vinaigrette	29
Chicken Masala Casarecce, brusel sprouts, mushrooms	22
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli, coleslaw	4

SIDES 8

242 Fries

Shoestring Fries

Buttermilk Biscuit honey, rosemary butter

Cornbread maple butter

Spicy Cauliflower broccoli rabe, bread crumb

Fried Brussel Sprouts miso vinaigrette

DESSERT 9

Caramel Apple Cheesecake oat streusel

Butterscotch Pudding candied pecan

Dad's Chocolate Cake mocha, vanilla ice cream

Big Chocolate Chip Cookie 4

7.950

R34

*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.