

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Swordfish Pastrami	12
Soy Glazed Scallop	16	Whitefish Pâté	8
Maple Salmon Belly	14	Shrimp Pimento	14
Spicy Tuna Pâté	12	The Board	39

Oyster Slider chili-lime aioli*, pickled onion	5
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Housemade Rolls honey-cayenne butter	8
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New England Clam Chowder bacon, house saltine	13
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Green Salad radish, cucumber, croutons, whole grain mustard vinaigrette	12
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Spicy Shrimp Tostada avocado, mango salsa	14
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Burrata & Heirloom Tomato crispy rye croutons, basil, aged balsamic	17
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Lobster Rangoons ponzu, ginger, scallion	21
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Lettuce Cups crispy oyster, pickled vegetable	14
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Steamed PEI Mussels heirloom tomato sauce, lemon butter, toasted foccacia	18
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Griddled Crab Cake Old Bay aioli*, pickled sweet pepper, shaved fennel	23
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Tuna Tartare* sesame, lime, cucumber	21
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FRIED

Crispy Fish Tacos slaw, tomato-serrano salsa, cilantro	18	Beer Battered Fish & Chips fries, malt vinegar aioli*	26
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Blue Crab Croquettes chipotle crema, cilantro	16	Oysters fries, tartar sauce	19/36
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Calamari jalapeño, togarashi aioli*	16
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
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Warm Butter Lobster	42
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Grilled Whole Fish brown rice, kimchi, bok choy, miso broth	38
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Pan Seafood Paella shrimp, mussels, littlenecks, chorizo, saffron rice	38
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Maine Lobster Roe Fettuccine summer squash, lemon butter, Parmesan	42
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Pan Seared Swordfish sweet corn, tasso ham, poblano cream, roasted potato	36
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Grilled Salmon* eggplant puree, ratatouille, basil oil	29
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Housemade Pasta littleneck clams, smoked oyster butter, miso	32
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Chicken Parmesan housemade spaghetti, heirloom tomato, basil pesto	26
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12oz Applewood Smoked Pork Chop garlic green beans, potato gratin, whole grain mustard	28
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Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
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Grilled Steak* roasted fingerlings, spinach, crimini mushroom, horseradish cheddar butter choice of 8oz Flat Iron* 32 12oz NY Strip* 44	
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SIDES

242 Fries	8	Mac & Cheese	8
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Shoestring Fries	8	Blistered Shishito Peppers habanero aioli*	12
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Waffle Fries	8	Cornbread maple butter	8
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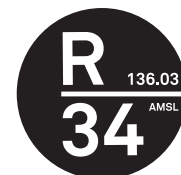
Buttermilk Biscuit honey, rosemary butter	8	Spicy Broccoli pickled hot peppers	12
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Mexican Street Corn queso fresco, chili, lime, cilantro	12
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ROW34 COOKBOOK

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

* 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.



BURLINGTON

We apply a 3.5% Kitchen Appreciation 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.