

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

Oyster Slider	5		
chili-lime aioli*, pickled onion			

Housemade Rolls	8		
honey-cayenne butter			

Grilled Asparagus Salad	16		
goat cheese fritter, green goddess, watercress			

New England Clam Chowder	13		
bacon, house saltine			

Spring Onion & Potato Soup	12		
crispy shrimp, crème fraîche, Manchego			

Lettuce Cups	14		
crispy oyster, pickled vegetable			

Green Salad	12		
radish, cucumber, croutons, whole grain mustard vinaigrette			

Crab Rangoons	18		
ponzu, ginger, scallion			

Griddled Crab Cake	23		
mango salsa, avocado crema, arugula			

Lager Steamed Mussels	18		
shallots, lemon butter, roasted garlic toast			

Tuna Tartare*	21		
sesame, lime, cucumber			

FRIED

Crispy Fish Tacos	18	Beer Battered Fish & Chips	26
cabbage slaw, avocado salsa verde		malt vinegar aioli*	

Calamari	16	Oysters	19/36
jalapeño, togarashi aioli*		fries, tartar sauce	

Salted Cod Croquettes	14	Clams	19/36
harissa bacon salsa, spring garlic		fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	45
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Warm Butter Lobster	45
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Crispy Shrimp	29
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Grilled Whole Branzino	38
haricot verts, black garlic harissa, toasted peanuts	

Housemade Mafalde Pasta	32
littleneck clams, smoked oyster butter, miso, English peas	

Pan Seared Local Fluke	30
Maine yellow-eyed beans, shaved fennel, Meyer lemon, leek purée	

Bouillabaisse	36
spring potatoes, lobster-shrimp broth, thai-chili baguette	

Grilled Salmon*	29
turmeric rice, asparagus, tarragon butter, orange	

Pan Seared Chicken Cutlet	26
mustard spaetzle, spring vegetables, lemon butter	

Braised Pork Shank	26
roasted baby carrots, creamy polenta	

Bacon Cheddar Burger*	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

Grilled Steak*	
roasted fingerlings, spinach, crimini mushroom, horseradish cheddar butter	
choice of	
8oz Flat Iron*	27
12oz NY Strip*	44

SIDES

Shoestring Fries	8	242 Fries	8
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Waffle Fries	8	Mac & Cheese	8
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Buttermilk Biscuit	8	Cornbread	8
honey, rosemary butter		maple butter	

Snap Pea Salad	12	Spicy Broccoli	12
Parmesan dressing, crispy shallot		pickled fresno	

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.

