

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	14	<b>Spicy Tuna Pâté</b>	12
<b>Soy Glazed Scallop</b>	16	<b>Shrimp Pimento</b>	14
<b>Swordfish Pastrami</b>	14	<b>The Board</b>	39
<b>Maple Salmon Belly</b>	14		

<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
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<b>Housemade Rolls</b> honey-cayenne butter	8
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<b>New England Clam Chowder</b> bacon, house saltine	13
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<b>Green Salad</b> radish, cucumber, croutons, whole grain mustard vinaigrette	12
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<b>Lobster Rangoons</b> ponzu, ginger, scallion	21
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<b>Lettuce Cups</b> crispy oyster, pickled vegetable	14
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<b>Mini Lobster Tacos</b> mango salsa, avocado mousse, cilantro	18
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<b>Steamed PEI Mussels</b> heirloom tomato sauce, lemon butter, toasted foccacia	18
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<b>Griddled Crab Cake</b> Old Bay aioli*, pickled sweet pepper, shaved fennel	23
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<b>Tuna Tartare*</b> sesame, lime, cucumber	21
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## FRIED

<b>Crispy Fish Tacos</b> slaw, tomato-serrano salsa, cilantro	18	<b>Fried Green Tomatoes</b> Tabasco aioli*	14
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<b>Calamari</b> jalapeño, togarashi aioli*	16	<b>Beer Battered Fish &amp; Chips</b> fries, malt vinegar aioli*	26
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<b>Whitefish Croquettes</b> curry yogurt	14	<b>Oysters</b> fries, tartar sauce	19/36
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## ROLLS

served with slaw & chips

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

## SIDES

<b>242 Fries</b>	8	<b>Mac &amp; Cheese</b>	8
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<b>Shoestring Fries</b>	8	<b>Blistered Shishito Peppers</b> confit tomato aioli*	12
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<b>Waffle Fries</b>	8	<b>Cornbread</b> maple butter	8
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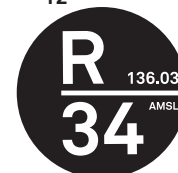
<b>Buttermilk Biscuit</b> honey, rosemary butter	8	<b>Spicy Broccoli</b> pickled hot peppers	12
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<b>Mexican Street Corn</b> queso fresco, chili, lime, cilantro	12
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## ROW34 COOKBOOK

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.