
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, apple, roasted shallot vinaigrette	14
Crab Cake Old Bay aioli*, pickled sweet pepper	23
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare* sesame, lime, cucumber	21

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Soft Shell Crab Slider spicy tartar, coleslaw	10
	Fish Tacos jalapeño, avocado crème	16
	Oysters fries, tartar	16 / 31
	Clams fries, tartar	19 / 34
	Beer Battered Fish and Chips	23

ROLLS	Ethel's Creamy Lobster	42
slaw & chips	Warm Buttered Lobster	42
	Oyster Po'Boy remoulade	26
	Crispy Shrimp spicy aioli*, avocado	29

Housemade Bucatini shrimp, Calabrian chili, corn, breadcrumb	24
Toasted Sourdough salmon lox*, avocado, baby greens	16
Grilled Salmon* roasted poblanos, black bean, corn purée	32
Grilled Chicken Sandwich spicy ranch, coleslaw, pickles	19
Crab & Rice Bowl fried egg, bok choy, miso, scallion	24
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
	11	Shishito Peppers Calabrian chili aioli*

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

7.950

R34

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

We apply a 3.5% 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.