
Heirloom Tomato Soup Parmesan croutons	10
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, apple, roasted shallot vinaigrette	14
Pan Fried Crab Cake green goddess, grilled corn salad	23
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare* sesame, lime, cucumber	21
Heirloom Tomato Salad buffalo mozzarella, balsamic, basil	18

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Fish Tacos jalapeño, avocado crema	16
	Calamari jalapeño	16
	Oysters fries, tartar	16 / 31
	Clams fries, tartar	16 / 31
	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

Salmon Burger* BLT, pesto aioli* , chips	21
Avocado Toast* salmon gravlax, sourdough, baby greens	18
Grilled Chicken Sandwich spicy ranch, coleslaw, pickles	19
Shrimp & Rice Bowl broccoli rabe, miso, scallion, egg*	24
Tuna Salad romaine, tomato, chickpeas	16
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 are available for purchase.

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service charge. A 20% gratuity is automatically added to all parties of 6 or more, 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.