

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

<b>FRIED</b>	<b>Oyster Slider</b>	chili-lime aioli*, pickled onion	5
	<b>Fish Tacos</b>	jalapeño, avocado crema	16
	<b>Calamari</b>	jalapeño	16
	<b>Oysters</b>	fries, tartar	16 / 31
	<b>Beer Battered Fish and Chips</b>		23

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

<b>Salmon Burger*</b>	BLT, pesto aioli* , chips	21
<b>Avocado Toast*</b>	salmon gravlax, sourdough, baby greens	18
<b>Housemade Rigatoni</b>	lobster, tomato, chili flake	28
<b>Shrimp &amp; Rice Bowl</b>	broccoli rabe, miso, scallion, egg*	24
<b>Tuna Salad Pita</b>	avocado, tomato, chickpeas	17
<b>Bacon Cheddar Burger*</b>	caramelized onion	18
	add fried oyster, togarashi aioli*, coleslaw	4

<b>SIDES</b>	8	<b>242 Fries</b>
		<b>Buttermilk Biscuit</b> honey, rosemary butter
		<b>Shoestring Fries</b>
		<b>Cornbread</b> maple butter
	11	<b>Shishito Peppers</b> Calabrian chili aioli*

<b>DESSERT</b>	11	<b>Butterscotch Pudding</b> candied pecan
	4	<b>Big Chocolate Chip Cookie</b>

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

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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.