
Oyster Slider chili-lime aioli*, pickled onion	5
New England Clam Chowder house saltine, bacon	13
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, apple, roasted shallot vinaigrette	12
Lager Steamed Mussels parsley butter, grilled bread	16
Beet Salad spinach, lentil, orange, yuzu vinaigrette	16
Deviled Eggs* smoked salmon, caviar	12
Blue Crab & Artichoke Dip garlic bread	21

FRIED	Fish Tacos chipotle mayo, cabbage slaw	18
	Calamari jalapeño	16
	Oysters fries, tartar	16 / 31
	Beer Battered Fish and Chips	26

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

New England Oyster Stew buttermilk biscuit, fennel	18
Griddled Crab Cake citrus salad, basil aioli*	23
Grilled Salmon* grain salad, pomegranate, curry yogurt	26
Housemade Bucatini shrimp, anchovy butter, confit garlic	23
Smoked Mackerel Rice Bowl miso aioli*, spinach, soy egg	16
Grilled Marinated Shrimp soba noodle, spicy broth, scallion	24
Chicken Sandwich bacon, whole grain mustard, avocado	17
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
	12	Glazed Sweet Potato pecan granola, curry yogurt

DESSERT	11	Butterscotch Pudding candied pecan
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Signed copies of the Row 34 Cookbook now available for purchase.

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We apply a 3.5% Kitchen Appreciation fee. This appreciation 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.