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 aïoli*, pickled sweet pepper	23
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare* sesame, lime, cucumber	21

FRIED	Oyster Slider chili-lime aïoli*, pickled	d onion 5
	Fish Tacos jalapeño, avocado crèr	ma 16
	Oysters 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 aïoli*, avocado	29

Housemade Bucatini shrimp, Calabrian chili, corn, breadcrumb	24
<b>Toasted Sourdough</b> salmon lox*, avocado, baby greens	16
<b>Grilled Salmon</b> * roasted poblano,black bean, corn purée	32
Grilled Chicken Sandwich spicy ranch, coleslaw, pickles	19
Crab & Rice Bowl fried egg, bok choy, miso, scallion	24
Steak Sandwich Medley tomatoes, pickled peppers, burrata	24
Fried Green Tomato 'BLT' basil mayonnaise, chips	15
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aïoli*, coleslaw	4

SIDES	8	242 Fries
		Buttermilk Biscuit honey, rosemary butter
		Shoestring Fries
		Cornbread maple butter
	11	Shishito Peppers Calabrian chili aïoli*

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.