

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 apple fennel slaw, spicy remoulade	23
Lager Steamed Mussels parsley butter, grilled bread	16
Tuna Tartare * sesame, lime, cucumber	21

FRIED	Oyster Slider chili-lime aioli*, pickled onion	5
	Fish Tacos jalapeño, avocado crema	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 aioli*, avocado	29

Avocado Toast * salmon gravlax, sourdough, baby greens	18
Squid Ink Rigatoni clams, squash, swiss chard, uni butter	24
Salmon Burger * ginger lime slaw, kettle chips	21
Shrimp & Rice Bowl broccolini, chili, miso, turnips, sunny egg*	24
Chicken Parmesan Sandwich mozzarella, marinara, ciabatta	17
Short Rib Melt mushroom, pepper, cheddar, tabasco aioli*	18
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 chili-lime aioli*

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

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.

7.950