
Housemade Rolls honey-cayenne butter	7
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, cucumber, roasted shallot vinaigrette	14
Crab Cake green goddess, grilled corn salad	23
Baked Cherrystone Clams bacon, parsley, paprika	12
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 avocado crema, jalapeño	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

Halibut Collar for 2 tortillas, salsa, aioli*	64
Grilled Whole Black Bass salsa rustica, fennel pollen aioli* 38	
Pan Seared Halibut green beans, fingerlings, tomato-basil 38	
Squid Ink Bucatini clams, andouille, smoked tomato butter 34	
Grilled Salmon* roasted poblano, black bean, corn purée 32	
Bouillabaisse fennel, saffron, crab butter, basil pistou 38	
Half Chicken pearl onions, crimini mushrooms, Swiss chard 26	
Bacon Cheddar Burger* caramelized onion 18	
add fried oyster, togarashi aioli*, coleslaw 4	

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit honey, rosemary butter
	11	Shishito Peppers Calabrian chili aioli*
		Roasted Corn aioli*, Parmesan

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

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

7.950

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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.