

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SMOKED SALMON*	15	CURRIED WHITEFISH PÂTÉ	9
SALMON GRAVLAX*	15	SALMON PÂTÉ	13
SOY-MISO SALMON BELLY	15	SHRIMP PIMENTO	15
SPICED SPANISH MACKEREL	15	THE BOARD	42

STARTERS

OYSTER SLIDER chili lime aioli*, pickled onion	5
HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
GREEN SALAD radish, cucumber, carrot, roasted shallot vinaigrette	13
CANDY STRIPE BEET & FIG SALAD mint, frisée, goat cheese, pistachio dukkah	19
ROASTED ACORN SQUASH maple glaze, burrata, pecan granola, Calabrian chili	21
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	14
TUNA TARTARE* cucumber, sriracha, sesame, lime	24
GRIDDLED CRAB CAKE Concord grape, apple & celery slaw, walnut, remoulade*	24
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	19

PLATES

GRILLED WHOLE FISH pomegranate, preserved lemon, squash romesco, crispy chickpeas	41
PAN SEARED MONKFISH clams, fregola sarda, leek, bok choy, poblano pepper, lobster curry	38
GRILLED SWORDFISH fingerlings, maitake mushrooms, fennel velouté, pepita salsa macha	40
PAN ROASTED FLUKE black rice, creamy spinach purée, dill butter	36
JONAH CRAB with LOBSTER ROE FETTUCCINE cauliflower, kale, shishito peppers, chorizo, cacio e pepe butter	45
WILD CAUGHT GULF SHRIMP RISOTTO Brussels sprouts, habanada peppers, spaghetti squash, basil-squash cream	39
HERB MARINATED GRILLED HALF CHICKEN baby carrots, broccoli rabe, polenta, brown butter vinaigrette	29
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, creamy crimini mushrooms, veal jus	54
BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP*	31
OYSTER PO’ BOY	27

Parties of 10 or more will be subject to an automatic 20% gratuity.

*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.

FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	17
FISH TACOS pineapple salsa, chipotle mayo, red cabbage	19
OYSTERS fries, tartar sauce	20/38
BEER BATTERED FISH & CHIPS malt vinegar aioli*	31

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
FRIED BRUSSELS SPROUTS sesame, gochujang aioli*	13
ROASTED CARROTS smoked almond harissa	12

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SEAPORT | BOSTON - MA 7.950 AMSL

