

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche	
STEELHEAD TROUT LOMI LOMI* 14	STEELHEAD TROUT PÂTÉ 13
CITRUS STEELHEAD TROUT* 14	SPICY TUNA PÂTÉ 14
TUNA PASTRAMI 16	SHRIMP PIMENTO 14
BLUEFISH PÂTÉ 13	THE BOARD 39

STARTERS

CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula	5
HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LITTLE LEAF GREEN SALAD radish, cucumber, thyme & dijon vinaigrette	16
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange	24
ASPARAGUS & SNAP PEA SALAD radish, spring onion vinaigrette, whipped goat cheese, crispy quinoa	19
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
ROASTED OYSTERS Calabrian chili butter, bread crumbs, lemon	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
SMOKED COD CROQUETTES lemon pepper aioli, chive, parmesan	18

PLATES

TUNA POKE BOWL* brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli*	28
BRIOCHE CRUSTED COD green lentils, asparagus, saffron shellfish cream, tarragon	39
PAN SEARED SCALLOPS yellow eyed bean ragout, spring onion, bacon, herb pesto	47
GRILLED STEELHEAD TROUT* couscous, snap pea, olive, sumac vinaigrette, labneh	38
WILD GULF SHRIMP RIGATONI confit garlic, chili, lemon, parsley gremolata	33
GRILLED SKIRT STEAK* Parmesan 242 fries, asparagus, red wine sauce	56
GRILLED CHICKEN BREAST fingerling potato, Beech Mushroom, green garlic, salsa verde	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP	27

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

*Items served raw or undercooked. 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*	16
OYSTERS fries, tartar	19/37
WHOLE BELLY CLAMS fries, tartar	34
CRISPY FISH TACOS mango salsa, cabbage slaw, jalapeño, avocado	19
CRISPY FISH SANDWICH shredded lettuce, tartar sauce	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
GRILLED ASPARAGUS lemon, Parmesan	12
FINGERLING POTATOES spring garlic, salsa verde	10

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