ROW 34

BURLINGTON — MA 136.03 AMSL

R34

SMOKED & CURED BOARD

house smoked & cured seafood, grilled sourdough, pickles, crème fraîche — 11 / 39

STARTERS

HOUSEMADE ROLLS
honey cayenne butter — 8

CRISPY OYSTER SLIDER
chili lime aïoli*, pickled onion, arugula — 5

NEW ENGLAND CLAM CHOWDER
bacon, house saltine — 14

LITTLE LEAF FARM GREEN SALAD
radish, sunflower seeds, apple, roasted shallot vinaigrette — 16

ROASTED CARROT SALAD
whipped feta, harissa vinaigrette, farro, walnuts — 20

IPSWICH FRIED CLAMS
tartar sauce, shoestring fries — 26

CALAMARI
jalapeño, togarashi aïoli* — 16

CRISPY FRIED OYSTERS
shoestring fries, tartar sauce — 19/37

SALT & PEPPER FRIED SHRIMP
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables — 18

GRIDDLED CRAB CAKE
squash purée, apple & celery remoulade* — 24

CRISPY FISH TACOS
black bean pico de gallo, poblano crema, queso fresco — 19

SPICY TUNA TARTARE*
sesame, sriracha, cucumber, sweet potato chips — 22

LAGER STEAMED MAINE MUSSELS
parsley butter, grilled sourdough — 21

ROASTED OYSTERS*
Pecorino garlic butter, lemon breadcrumbs — 18

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS* — 165
Korean BBQ glaze, bao buns, bok choy, kimchi, scallion rice, sesame
[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

PLATES

TUNA POKE BOWL* — 28
brown rice, avocado, bok choy, miso dressing, sesame

GRILLED WHOLE FISH — 42
black garlic harissa, haricot vert & herb salad, peanut crumble

SHRIMP SPAGHETTI — 32
Jimmy Nardello pepperonata, pecorino, oregano, sourdough breadcrumbs

PAN SEARED SWORDFISH — 42
roasted fall vegetables, Swiss chard, almond pesto

GRILLED SALMON* — 38
Moraccan couscous, pomegranate, walnut aillade, delicata squash, mint

MARTHA'S VINEYARD BAY SCALLOPS — 50
parsnip purée, shiitake mushrooms, pine nuts, roasted shallots, Meyer lemon

CRISPY FISH SANDWICH — 21
bibb lettuce, fries, tartar

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

MAINE LOBSTER PAPPARDELLE — 52
roasted Brussels sprouts, sweet potato, Calabrian chili butter

ROASTED CHICKEN BREAST — 29
mustard spaetzle, braised cabbage, thyme sauce, bacon lardon

GRILLED SKIRT STEAK* — 56
Riverside Farm potatoes, wilted spinach, crimini mushrooms, red wine sauce

PRIME CHEDDAR BURGER* — 23
bacon, caramelized onion, shoestring fries
[add fried oyster, togarashi aïoli*, coleslaw +4]

SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

CRISPY BRUSSELS SPROUTS — 12
maple cumin glaze, Calabrian chili, pancetta

BUTTERMILK BISCUIT — 9
honey, rosemary butter

CORNBREAD — 9
maple butter

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.