

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	SHRIMP PIMENTO	14
CAJUN SPICED RAINBOW TROUT	13	THE BOARD	39
BLUEFISH PÂTÉ	13		

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
SQUASH & LOBSTER BISQUE crème fraîche, chili oil	16
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	14
MARINATED BEET & APPLE SALAD marcona almond, pomegranate, goat cheese, apple cider	16
TUNA TARTARE* cucumber, sriracha, sesame, lime	22
SHRIMP & SCALLION DUMPLINGS black vinegar, sesame, chili crisp	18
CHARBROILED OYSTERS Calabrian chili butter, Parmesan breadcrumbs	18
PAN SEARED CRAB CAKE turnip remoulade*, pear, pickled chili	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
BLUE CRAB & POTATO GRATIN confit garlic cream, cheddar	21

PLATES

PAN ROASTED FLUKE parsnip purée, haricot verts, Meyer lemon, pistachio	36
SESAME BAKED HAKE blue crab fried rice, bok choy, mushrooms, miso	34
PAN ROASTED MONKFISH farro, braised root vegetables, almonds, brown butter	35
GULF SHRIMP & GRITS housemade tasso ham, mushrooms, rosemary, garlic butter	32
GRILLED ATLANTIC SALMON* roasted chicories, apple, blood orange, fennel, black pepper vinaigrette	38
MAINE LOBSTER TAGLIATELLE smoked oyster butter, chili roasted winter squash	48
GRILLED SKIRT STEAK* brown butter potatoes, wilted greens, bordelaise	52
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallot, Swiss chard, thyme jus	27
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [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 OYSTER & BACON brown butter, Tabasco aioli*	20
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*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS napa cabbage, pineapple, Cotija, chipotle aioli*	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
BRAISED ROOT VEGETABLES tarragon butter, preserved lemon	9
GRILLED BABY BOK CHOY* mussel & bacon vinaigrette, rouille, leeks	12

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