ROW 34

SEAPORT | BOSTON — MA 7.950 AMSL

R34

SMOKED & CURED BOARD

house smoked & cured seafood*, grilled sourdough, pickles, crème fraîche — 14 / 39

STARTERS

HOUSEMADE ROLLS — 8
honey-cayenne butter

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

NEW ENGLAND CLAM CHOWDER — 14
bacon, house saltine

LOBSTER BISQUE — 16
brown butter, chive crème fraîche, brioche croutons

LITTLE LEAF GREEN SALAD — 16
carrot, cucumber, radish, roasted shallot vinaigrette

SHAVED BRUSSELS SPROUTS SALAD — 21
golden beet, pear, radicchio, Pecorino Toscano, sherry vinaigrette, sourdough croutons

CRISPY FISH TACOS — 19
pineapple, cilantro, avocado salsa, queso fresco

SALT & PEPPER FRIED SHRIMP — 21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables

GRIDDLED CRAB CAKE — 25
apple-sorrel salad, Old Bay aïoli*, lemon-dill vinaigrette

LAGER STEAMED MAINE MUSSELS — 21
parsley butter, sourdough

FRIED OYSTERS — 21 / 38
shoestring fries, tartar

CALAMARI — 16
jalapeño, togarashi aïoli*

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

CRISPY SHRIMP — 31
chili-lime aïoli*, avocado

OYSTER PO' BOY — 27
lettuce, remoulade

PLATES

GRILLED WHOLE FISH — 42
braised fennel, Meyer lemon & green olive relish, smoked almond harissa, herb salad

PAN SEARED LEMON SOLE — 38
lentil-farro pilaf, cauliflower, carrot, walnuts, dill butter

LITTLENECK CLAM BUCATINI — 36
grilled cipollini, broccoli rabe, carrot, 'nduja butter, gremolata

GRILLED SPICED SWORDFISH — 44
chanterelle mushrooms, celery root purée, escarole, burnt orange & pistachio vinaigrette

HERB CRUSTED BAKED COD — 42
delicata squash, Swiss chard, poblano pepper, Yukon Gold potato, pomegranate salsa verde

PAN ROASTED SCALLOPS* — 46
ricotta gnocchi, butternut squash, melted leeks, bok choy, cacio e pepe butter

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

HERB MARINATED GRILLED HALF CHICKEN — 29
schmaltz roasted fingerlings, Brussels sprouts, crispy pepita chimichurri

GRILLED SKIRT STEAK* — 58
Parmesan-herb 242 fries, roasted shishitos, bordelaise sauce

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

SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

BUTTERMILK BISCUIT — 9
honey, rosemary butter

CORNBREAD — 9
maple butter

ROASTED GREEN BEANS — 11
chili-garlic vinaigrette, Parmesan, crispy shallots

CURRIED BABY CARROTS — 11
pomegranate, feta, dill, pecans

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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.