

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

RAINBOW TROUT	13	BLUEFISH PÂTÉ	13
CLASSIC SALMON*	14	THE BOARD	39
CRAB DIP	16		

STARTERS

CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LITTLE LEAF GREEN SALAD radish, cucumber, thyme & dijon vinaigrette	16
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
GRIDDLED CRAB CAKE remoulade, orange, arugula	24
LAGER STEAMED MUSSELS shallot, butter, garlic, grilled sourdough	19
ROASTED OYSTERS* calabrian chili butter, bread crumbs, lemon	18
TUNA TARTARE* sesame, lime, cucumber	22

PLATES

TUNA POKE BOWL* brown rice, ponzu, avocado, cucumber, chili lime aioli*	28
GRILLED SALMON* roasted chicories, apple, fennel, blood orange, black pepper vinaigrette	38
WILD GULF SHRIMP RIGATONI confit garlic, chili, lemon, parsley gremolata	29
TUNA MELT cheddar, caramelized onion, bacon	24
BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
CREAMY CRAB	28
CRISPY SHRIMP	27

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

*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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 avocado, pineapple salsa, lime crema	19
FISH SANDWICH shredded lettuce, tartar sauce	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
MAC & CHEESE	10

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