

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	SHRIMP PIMENTO	14
MAINE BROOK TROUT	13	THE BOARD	42
BLUEFISH PÂTÉ	12		

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	

LOBSTER BISQUE	16
crème fraîche, chili oil	

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

MARINATED BEET & APPLE SALAD	18
marcona almond, pomegranate, goat cheese, apple cider	

SHRIMP & SCALLION DUMPLINGS	18
black vinegar, sesame, chili crisp	

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

GRIDDLED CRAB CAKE	24
turnip remoulade*, local pear, pickled chili	

LAGER STEAMED PEI MUSSELS	19
herb butter, grilled sourdough	

PLATES

CHILLED SOBA NOODLES	29
blue crab, snap peas, crispy shiitake mushrooms, chili crisp	

SHRIMP SALAD	22
little gem lettuce, pickled onion, avocado, croutons, dill-yogurt	

LITTLENECK CLAM BUCATINI	25
white wine sauce, basil, Parmesan breadcrumb	

GRILLED ATLANTIC SALMON*	26
roasted chicories, apple, blood orange, fennel, black pepper vinaigrette	

SEAFOOD CURRY	24
shrimp, mussels, hake, red bell pepper, broccoli, pita	

MONTAUK RED SHRIMP SPAGHETTI	34
oyster mushrooms, Swiss chard, roasted shrimp butter, crispy Parmesan	

BRAISED CHICKEN SANDWICH	18
roasted onion, provolone, arugula pesto aioli*, pickled peppers	

BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER	MP
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WARM BUTTERED LOBSTER	MP
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CRISPY OYSTER & BACON brown butter, Tabasco aioli*	25
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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.

FRIED TO ORDER

CALAMARI	16
jalapeño, togarashi aioli*	

OYSTERS	19/37
fries, tartar	

CRISPY FISH TACOS	19
napa cabbage, pineapple, Cotija, chipotle aioli*	

CORNMEAL FRIED FISH SANDWICH	19
coleslaw, Calabrian chili aioli*, pickles	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

GRILLED ASPARAGUS	12
rouille, clam & bacon vinaigrette, crispy spring onion	

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KENMORE SQUARE | BOSTON — MA 9.842 AMSL

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