SMOKED & CURED				PLATES		FRIED TO ORDER	
served with grilled bread,	ved with grilled bread, pickled onion, crème fraîche SSIC SALMON* 12 CURRIED WHITEFISH PÂTÉ			MAINE LOBSTER CHOPPED SALAD crispy bacon, hardboiled egg, green goddess	31	CALAMARI jalapeño, togarashi aïoli*	16
GARASHI SCALLOP	14	SHRIMP PIMENTO	14	BLUE CRAB RICE BOWL roasted red bell pepper, sesame, scallion, fried egg*	27	CRISPY FISH TACOS avocado, romaine, poblano pepper relish,	18
WORDFISH PASTRAMI	12	SPICY TUNA PÂTÉ	13	YELLOWFIN TUNA MELT	16	cotija	
ALMON PÂTÉ	12	THE BOARD	39	cheddar, pickles, sourdough, housemade chips GRILLED SALMON*	35	OYSTERS fries, tartar	19/36
SO SALMON BELLY	12			wild rice & grain pilaf, turmeric roasted cauliflower, caramelized fennel purée	00	BEER BATTERED FISH & CHIPS	28
TARTERS				HOUSEMADE SPAGHETTI wild caught Gulf shrimp, confit garlic, cacio e pepe butter	29	malt vinegar aïoli*	
YSTER SLIDER	•		5	GRILLED CHICKEN CAESAR white anchovies, garlic croutons, Parmesan	21		
chili lime aïoli*, pickled onion			13	SALMON BURGER bibb lettuce, bacon, chipotle mayo, shoestring fries	19		
pacon, house saltine			. •	GRILLED SWORDFISH MEATBALLS 19	SIDES		
RIVERSIDE FARM SQUASH SOUP			13	spiced yogurt, chimichurri, herb salad, pita bread		242 FRIES	8
rispy shrimp, pepitas, creme fraìche, chili oil			4.0	BACON CHEDDAR BURGER* caramelized onion, shoestring fries	19	SHOESTRING FRIES	8
ITTLE LEAF GREEN SALAD pple, carrot, cucumber, radish, roasted shallot vinaigrette			16	[add fried oyster, togarashi aïoli*, coleslaw +4]		WAFFLE FRIES	8
ETTUCE CUPS ispy oyster, pickled veg	etables,	togarashi aïoli*	14			MAC & CHEESE	8
ROASTED BEET & SQUASH SALAD			16			BUTTERMILK BISCUIT	8
vhipped ricotta, pepita & raisin vinaigrette, frisée lettuce				OUR SIGNATURE ROLLS		honey, rosemary butter	
RIDDLED CRAB CAKE vatercress salad, citrus aïoli*, crispy garbanzo		23	served with slaw & chips		CORNBREAD maple butter	9	
AGER STEAMED MAINE MUSSELS erbed butter, grilled sourdough		21	ETHEL'S CREAMY LOBSTER	MP	SPICY BROCCOLI	12	
ISPY TEMPURA MAITAKE MUSHROOMS paneses steakhouse sauce, soy glaze, togarashi		16	WARM BUTTERED LOBSTER	MP	garlic, pickled hot peppers		
ICY TUNA TARTARE* same, lime, cucumber			21				
esame, time, cucumber				Parties of 10 or more will be subject to an automatic 20% gratuity.			
			*Items served raw or under cooked. Consuming raw or undercook meats, poultry, sea shellfish or eggs may increase your risk of food borne illness. — Before placing your of inform your server if anyone in your party has a food allergy.		ROW34.COM	@R0W34	