

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	BLUEFISH PÂTÉ	15
SPICY WHITEFISH PÂTÉ	10	SHRIMP PIMENTO	15
SALMON PÂTÉ	15		

STARTERS

OYSTER SLIDER	5
pickled onion, chili lime aioli*	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
WATERMELON SALAD	18
peanut & tajín dukkah, crumbled feta, pickled peppers, cucumber, basil, mint	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc Chambers, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	25
grilled corn, cherry tomato, watercress, remoulade	
BLUEFIN TUNA TOSTADA*	26
peach & corn salsa, poblano, avocado crema, sesame	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

PLATES

NEW ENGLAND SEAFOOD BOIL	38
corn, potato, garlic crostini, tabasco aioli*	
PAN SEARED STRIPED BASS	48
leek & potato purée, shishito peppers, crispy capers, cherry tomato vinaigrette	
HERB CRUSTED BAKED HADDOCK	38
ratatouille, jalapeño-ginger pesto, fried shallots	
SHRIMP SCAMPI	36
cherry tomatoes, chili flakes, garlic & herb butter, parsley	
PAN ROASTED MONKFISH	36
broccoli rabe, red plum, chermoula, peanut ramesco	
SUMAC CRUSTED BLUEFIN TUNA*	46
haricot verts, watermelon, olive tapenade, tahini yogurt	
PAN SEARED EAST CAPE SCALLOPS*	44
lentils, poblano pepper, mushroom ragù, creamed corn, chorizo chili crisp	
HERB MARINATED GRILLED HALF CHICKEN	29
sweet corn, baby carrots, polenta, Calabrian chili honey	
GRILLED SKIRT STEAK*	58
Parmesan-herb 242 fries, grilled asparagus, bordelaise	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP*	31
OYSTER PO’ BOY*	27

Parties of 6 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*	
FISH TACOS	19
pico de gallo, queso fresco, avocado & sriracha mayo	
OYSTERS	21/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
CREAMY POLENTA	13
crispy mushrooms	
MEXICAN STREET CORN	12
lime crema, queso fresco, cilantro, chili	
GRILLED ZUCCHINI	11
sweet & sour sauce	

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