

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SMOKED SALMON*	15	SALMON PÂTÉ	13
SALMON GRAVLAX*	15	BLUEFISH PÂTÉ	15
SOY-MISO SALMON BELLY	16	SHRIMP PIMENTO	15
CURRIED WHITEFISH PÂTÉ	9	THE BOARD	42

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	13
radish, cucumber, carrot, roasted shallot vinaigrette	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
APPLE & ENDIVE SALAD	19
Brussels sprouts, cashews, ricotta salata, quince vinaigrette	
GRIDDLED CRAB CAKE	24
Meyer lemon & fennel salad, Kalamata olive aioli*	
TUNA TARTARE*	24
cucumber, sriracha, sesame, lime	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, sourdough	
BLUE CRAB & ARTICHOKE DIP	19
garlic bread	

PLATES

GRILLED SHRIMP CAESAR	24
romaine lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	
TUNA POKE BOWL*	26
brown rice, sweet potato, bok choy, blood orange, avocado, miso dressing, gochujang aioli*	
CRISPY FISH SANDWICH	23
bibb lettuce, dill pickles, red onion, chili-yuzu aioli*	
HARISSA MARINATED MONKFISH TABBOULEH	23
quinoa, date, orange, pomegranate, pistachio, pickled red onion, tzatziki	
WILD CAUGHT GULF SHRIMP CURRY	32
manila clams, ginger, lemongrass, za'atar, pita bread	
BLUE CRAB FRIED RICE	28
Brussels sprouts, cauliflower, shishito peppers, fried egg*	
GRILLED SALMON*	29
tomato-braised beans, sofrito, lacinato kale, sage & walnut pesto	
CRISPY CHICKEN SANDWICH	21
coleslaw, dill pickle, bibb lettuce, Frank's red hot aioli*	
BBQ PULLED PORK SANDWICH	19
b&b pickles, crispy onion strings	
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
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP*	31
OYSTER PO' BOY*	27

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	17
jalapeño, togarashi aioli*	
FISH TACOS	19
pineapple salsa, chipotle mayo, red cabbage	
OYSTERS	20/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

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

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