

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
KOREAN BBQ MACKEREL	15	THE BOARD	42
CURRIED WHITEFISH PÂTÉ	9		

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	13
radish, cucumber, carrot, roasted shallot vinaigrette	
DATE & ORANGE SALAD	19
quinoa, celery, pomegranate, pistachio, crispy halloumi cheese	
ROASTED ACORN SQUASH	21
maple glaze, burrata, pecan granola, Calabrian chili	
TUNA TARTARE*	24
cucumber, sriracha, sesame, lime	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
GRIDDLED CRAB CAKE	24
Meyer lemon & fennel salad, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, sourdough	

PLATES

GRILLED WHOLE FISH	42
citrus & chicory salad, polenta, bagna cauda	
HERB CRUSTED BAKED HAKE	39
tomato-braised beans, sofrito, lacinato kale, sage & walnut pesto	
NANTUCKET BAY SCALLOPS	46
kohlrabi, cauliflower, broccoli rabe, 'nduja vinaigrette, sunckoke chips	
PAN ROASTED MONKFISH	38
ajo blanco, fingerling potatoes, celery root, pomegranate, frisée	
JONAH CRAB WITH SQUID INK CAMPANELLE	44
moro blood orange, spinach, Parmesan cream, breadcrumbs	
SEAFOOD CURRY	43
cod cheeks, mussels, clams, Gulf shrimp, coulis*, housemade pita	
HERB MARINATED GRILLED HALF CHICKEN	29
baby carrots, pearl onions, mashed potatoes, cranberry & fennel mostarda	
SURF & TURF	78
5 oz beef Tenderloin, 3.5oz lobster tail	
creamy crimini mushrooms, grilled broccolini, béarnaise, bordelaise	
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	
CRISPY FINGERLING POTATOES	13
bravas sauce, Meyer lemon aioli*	
GRILLED BROCCOLI RABE	12
chermoula, crispy garlic	

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