

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
TUNA PASTRAMI	16	SALMON PÂTÉ	14
SALMON GRALAX*	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	THE BOARD	39

STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LITTLE LEAF GREEN SALAD	16
radish, cucumber, thyme & dijon vinaigrette	
LAGER STEAMED MAINE MUSSELS	21
shallot, garlic, parsley butter, grilled sourdough	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	
ROASTED OYSTERS	18
tomato and garlic butter, chili flakes, parmesan	
HEIRLOOM TOMATO SALAD	21
stracciatella, balsamic vinaigrette, pistachio gremolata	

PLATES

BLUEFIN TUNA POKE BOWL*	32
brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli*	
BRIOCHE CRUSTED COD	39
charred leek purée, roast potato, green beans, salsa verde	
GRILLED SALMON*	38
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	
PAN SEARED LOCAL BLUEFIN TUNA	44
sweet corn, green beans, bacon lardon, jalapeño vinaigrette	
BLUE CRAB SPAGHETTI	38
squash, sweet corn, cacio e pepe butter, basil	
ROASTED CHICKEN BREAST	29
fingerling potato, roasted vidalia onion, summer squash, thyme sauce	
GRILLED SKIRT STEAK*	56
Parmesan 242 fries, blistered shishitos, red wine sauce	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, 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	27

Parties of 10 or more will be subject to an automatic 20% gratuity.

*Items served raw or undercooked. 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

CRISPY OYSTER TACOS	19
pico de gallo, lime crème, pickled fresno, avocado	
CRISPY CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
pineapple salsa, creamy napa slaw, jalapeño	
CRISPY FISH SANDWICH	21
shredded lettuce, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
GRILLED SUMMER SQUASH	10
mint, labneh, za’atar	
SHISHITO PEPPERS	10
togarashi aioli*	

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