

## SMOKED & CURED

|   |    |                |    |
|---|----|----------------|----|
| served with grilled bread, pickled onion, crème fraîche |    |                |    |
| CLASSIC SALMON*   | 14 | SALMON PÂTÉ    | 14 |
| MAPLE SALMON BELLY                                      | 14 | SHRIMP PIMENTO | 14 |
| RAINBOWT TROUT  | 13 | THE BOARD      | 39 |
| TUNA PASTRAMI   | 16 |                |    |

## STARTERS

|  |    |
|--|----|
| CRISPY OYSTER SLIDER   | 5  |
| chili lime aioli*, pickled onion, arugula                            |    |
| NEW ENGLAND CLAM CHOWDER   | 14 |
| bacon, house saltine   |    |
| LITTLE LEAF GREEN SALAD  | 16 |
| radish, cucumber, thyme & dijon vinaigrette                          |    |
| GRIDDLED CRAB CAKE   | 24 |
| green goddess, pea shoots, pickled shallot, orange                   |    |
| ASPARAGUS & SNAP PEA SALAD   | 19 |
| radish, spring onion vinaigrette, whipped goat cheese, crispy quinoa |    |
| SALT AND PEPPER FRIED SHRIMP   | 18 |
| peanut sauce, nuoc cham, bibb lettuce, pickled vegetables            |    |
| SPICY TUNA TARTARE*  | 22 |
| sesame, sriracha, cucumber, sweet potato chips                       |    |

## PLATES

|   |    |
|---|----|
| AVOCADO TOAST   | 22 |
| sourdough, citrus steelhead trout, pickled red onion                                  |    |
| LITTLENECK CLAM TOAST   | 20 |
| confit garlic butter, lemon mascarpone, sourdough                                     |    |
| TUNA POKE BOWL*   | 28 |
| brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli                      |    |
| TUNA MELT   | 23 |
| cheddar, caramelized onion, bacon   |    |
| GRILLED SALMON*   | 29 |
| couscous, snap pea, olive, sumac vinaigrette, labneh                                  |    |
| WILD GULF SHRIMP RIGATONI   | 33 |
| confit garlic, chili, lemon, parsley gremolata  |    |
| BRAISED CHICKEN SANDWICH  | 18 |
| ciabatta, roasted onions, provolone, argula pesto                                     |    |
| PRIME CHEDDAR BURGER*   | 23 |
| bacon, caramelized onions, fries<br>[add fried oyster, togarashi aioli*, coleslaw +4] |    |
| <b>OUR SIGNATURE ROLLS</b>  |    |
| 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.

\*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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*                   |       |
| OYSTERS                                      | 19/37 |
| fries, tartar                                |       |
| CRISPY FISH TACOS                            | 19    |
| mango salsa, cabbage slaw, jalapeño, avocado |       |
| CRISPY FISH SANDWICH                         | 21    |
| shredded lettuce, 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           |    |
| MAC & CHEESE           | 10 |

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