

MADE IN HOUSE

served with grilled bread, pickled onion, crème fraîche			
TROUT GRAVLAX*	13	SMOKED BLUEFISH PÂTÉ	13
COLD SMOKED SALMON*	13	SMOKED STEELHEAD TROUT PÂTÉ	15
CURRIED STEELHEAD TROUT	15	SMOKED SHRIMP PIMENTO	15
SMOKED WHITEFISH PÂTÉ	9	THE BOARD	42

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	13
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
TUNA TARTARE* cucumber, sriracha, sesame, lime	22
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	15
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
WARD'S FARM TOMATO SALAD buffalo mozzarella, basil, olive oil, focaccia croutons	22
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
CHILLED LOBSTER SALAD avocado, sweet corn, lemon vinaigrette, chickpeas, sourdough croutons	26
PAN SEARED CRAB CAKE roasted corn salad, remoulade, lemon	24
LOBSTER BAO BUN tempura claw, pineapple chow chow, chili crisp	15
ROASTED BONE-IN FLOUNDER sungold tomato, caper, brown butter	24

PLATES

GRILLED WHOLE FISH Nardello peppers, fennel, salsa verde, sesame	41
GRILLED BLUEFIN TUNA* baby bok choy, ginger, smoked uni butter, black rice, tomato relish	38
BAKED LOCAL COD saffron rice, lentils, broccolini, beurre blanc	35
LOCAL STEELHEAD TROUT niçoise salad, basil aioli*, lemon vinaigrette	34
SEAFOOD STEW monkfish, swordfish, cod, shrimp, mussels, housemade saltines	36
PAN SEARED SWORDFISH sweet corn ragout, green beans, chili oil	41
HOUSE MADE RIGATONI wild Gulf shrimp, summer tomatoes, sweet corn, basil pesto, Parmesan	34
GRILLED FLATIRON STEAK* fingerling potatoes, crimini mushrooms, black garlic butter	37
HAND ROLLED POTATO GNOCCHI Maine lobster, summer vegetables, Parmesan	51
HERB ROASTED CHICKEN Anson Mills white grits, roasted shallots, Swiss chard, thyme jus	28
BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

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

\*Items served raw or under cooked. Consuming raw or undercook 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 jalapeño, togarashi aioli*	17
OYSTERS fries, tartar	21/38
CRISPY FISH TACOS pico de gallo, Cotija, avocado, chipotle aioli*	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	31

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
GREEN BEANS almond romesco, gremolata	10
CORNBREAD maple butter	9

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