

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	
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	
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	
PAN ROASTED MONKFISH	38
ajo blanco, fingerling potatoes, turnips, pomegranate, frisée	
JONAH CRAB WITH SHORT RIB CANNELLONIS	46
blood orange, Brussels sprouts, citrus butter, smoked trout roe*	
SEAFOOD CURRY	43
mussels, clams, Gulf shrimp, coulis*, housemade pita	
HERB MARINATED GRILLED HALF CHICKEN	29
baby carrots, pearl onions, mashed potatoes, cranberry & fennel mostarda	
GRILLED SKIRT STEAK*	56
Parmesan-herb 242 fries, creamy crimini mushrooms, bordelaise, grilled broccolini	
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
roasted tomatillo salsa, jicama slaw, queso fresco	
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
sesame chimichurri, crispy garlic	

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