

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	SALMON PÂTÉ	15
SOY-MISO SALMON BELLY	16	SHRIMP PIMENTO	15
BBQ SPANISH MACKEREL	16	THE BOARD	39
SPICY WHITEFISH PÂTÉ	10		

STARTERS

OYSTER SLIDER	5
pickled onion, chili lime aioli*	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
WATERMELON SALAD	18
peanut & tajin dukkah, crumbled feta, pickled peppers, cucumber, basil, mint	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	
BLUEFIN TUNA ‘NDUJA CROSTINI*	24
charred peach, pickled fennel, watercress, crème fraîche	
GRIDDLED CRAB CAKE	25
grilled corn, cherry tomato, arugula, remoulade	
LAGER STEAMED MAINE MUSSELS	26
parsley butter, sourdough	

PLATES

GRILLED WHOLE FISH	42
sungold tomatoes, cucumber salad, avocado & Marcona almond pesto	
LOBSTER ROE LINGUINE	54
shrimp, mussels, lobster, cherry tomato, zucchini, smoked uni butter	
PAN SEARED MONKFISH	36
fennel sobise, shishito peppers, crispy capers, cherry tomato vinaigrette	
GRILLED SWORDFISH	44
lentils, leeks, baby carrots, mushrooms, lemon-thyme butter	
EAST CAPE SCALLOPS*	42
chickpea & romano bean ragout, creamed corn, chermoula	
PAN ROASTED ROCK SHRIMP & RICOTTA GNOCCHI	38
rainbow Swiss chard, pole beans, grape tomatoes, chili & garlic butter	
HERB MARINATED GRILLED HALF CHICKEN	29
schmaltz roasted fingerlings, sweet peppers, garlic scape chimichurri	
GRILLED SKIRT STEAK*	58
Parmesan-herb 242 fries, grilled asparagus, bordelaise	
PRIME CHEDDAR BURGER*	23
bacon, 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	16
jalapeño, togarashi aioli*	
FISH TACOS	19
pico de gallo, queso fresco, avocado & sriracha mayo	
OYSTERS	21/38
fries, 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	
MEXICAN STREET CORN	12
lime crema, queso fresco, cilantro, chili flakes	
GRILLED ZUCCHINI	11
sweet & sour sauce, sesame wonton crumble	

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