

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	15	BLUEFISH PÂTÉ	15
BBQ SPANISH MACKEREL	16	SHRIMP PIMENTO	15
CURRIED WHITEFISH PÂTÉ	10	THE BOARD	39
SALMON PÂTÉ	13		

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
LETTUCE CUPS	15
crispy oyster, pickled vegetable, togarashi aioli*	
APPLE & ENDIVE SALAD	19
Brussels sprouts, cashews, ricotta salata, quince vinaigrette	
ROASTED BASS POINT OYSTERS	18
sun-dried tomato butter, 'nduja breadcrumbs	
GRIDDLED CRAB CAKE	25
Meyer lemon & fennel salad, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	
BLUE CRAB & ARTICHOKE DIP	19
garlic bread	

PLATES

GRILLED SHRIMP CAESAR	24
romaine lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	
TUNA POKE BOWL*	28
brown rice, sweet potato, bok choy, blood orange, avocado, miso dressing, gochujang aioli*	
CRISPY FISH SANDWICH	21
bibb lettuce, dill pickles, red onion, chili-yuzu aioli*	
HARISSA MARINATED MONKFISH	23
couscous, date, orange, pomegranate, pistachio, pickled red onion, tzatziki	
YELLOWFIN TUNA MELT	22
Vermont cheddar cheese, bacon, housemade chips	
CHILLED SOBA NOODLES	29
blue crab, chili crunch, snap peas, fried shiitake mushrooms	
GRILLED SALMON*	29
tomato-braised beans, sofrito, lacinato kale, sage & walnut pesto	
BRAISED CHICKEN SANDWICH	18
ciabatta, roasted onions, provolone, arugula pesto aioli*, pickled sweet peppers	
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	16
jalapeño, togarashi aioli*	
FISH TACOS	19
roasted tomatillo salsa, jícama slaw, queso fresco	
OYSTERS	21/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
SHORT RIB RANGOONS	16
scallion, cream cheese, ponzu	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	

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