

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
MAINE UNI*	16	WHITEFISH PÂTÉ	8
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
MAPLE SALMON BELLY	14	SALMON PÂTÉ	14
TUNA PASTRAMI	16	THE BOARD	39
CRAB DIP	14		

STARTERS

HOUSEMADE ROLLS	8
honey-cayenne butter	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
TUNA TARTARE*	21
cucumber, sriracha, sesame, lime	
LITTLE LEAF GREEN SALAD	12
radish, cucumber, thyme & dijon vinaigrette	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
LAGER STEAMED MUSSELS	19
n’duja butter, shallot, grilled sourdough	
PAN SEARED CRAB CAKE	23
celery root purée, fennel, arugula, apple	

PLATES

PAN SEARED MAINE SCALLOPS	47
parsnip purée, kale, roasted turnip, pistachio gremolata	
HERB CRUSTED HAKE	31
rice & lentil pilaf, lemon butter	
GRILLED SALMON*	33
brown butter cauliflower, Brussels sprouts, squash purée	
COCONUT CURRY SEAFOOD STEW	29
skate cheek, calamari, mussels, Vermont potatoes, shrimp oil, pita	
GRILLED SHRIMP CAESAR*	25
romaine lettuce, white anchovy, sourdough croutons, Parmesan	
WILD GULF SHRIMP RIGATONI	29
confit garlic, chili, lemon, parsley gremolata	
HERB ROASTED HALF CHICKEN	28
Marsh Hen Mill grits, collard greens, bacon	
GRILLED FLAT IRON STEAK*	39
fingerling potatoes, broccolini, horseradish butter, red wine sauce	
BACON CHEDDAR BURGER*	19
caramelized onion	
[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	27
Parties of 10 or more will be subject to an automatic 20% gratuity.	

\*Items served raw or undercooked. 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*	
OYSTERS	19/36
fries, tartar	
CRISPY FISH TACOS	19
cabbage, avocado, cilantro pesto, cotija	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
NASHVILLE HOT FISH SANDWICH	21
shredded lettuce, dill pickle aioli*	
PORK CUTLET SANDWICH	18
remoulade, grilled onion, arugula, provolone	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT	8
honey, rosemary butter	
CORNBREAD	9
maple butter	
MARSH HEN MILL GRITS	10
cheddar cheese	
GRILLED BROCCOLINI	10
lemon, Parmesan	
ROASTED VERMONT POTATOES	8
salsa verde	

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