

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

| | | | |
|------------------------|----|------------------------|----|
| CLASSIC SMOKED SALMON* | 15 | CURRIED WHITEFISH PÂTÉ | 10 |
| SALMON GRAVLAX* | 15 | SALMON PÂTÉ | 13 |
| SMOKED SCALLOPS | 16 | SHRIMP PIMENTO | 15 |
| SOY-MISO SALMON BELLY | 16 | THE BOARD | 39 |
| BBQ SPANISH MACKEREL | 16 | | |

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 | 16 |
| radish, cucumber, carrot, roasted shallot vinaigrette | |
| DATE & ORANGE SALAD | 19 |
| quinoa, celery, pomegranate, pistachio, crispy halloumi cheese | |
| LETTUCE CUPS | 15 |
| crispy oyster, pickled vegetable, togarashi aioli* | |
| GRIDDLED CRAB CAKE | 25 |
| Meyer lemon & fennel salad, Kalamata olive aioli* | |
| LAGER STEAMED MAINE MUSSELS | 21 |
| 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 SEARED MONKFISH | 38 |
| fingerling potatoes, broccoli rabe, pomegranate, frisée, smoked almonds | |
| JONAH CRAB & SHORT RIB CANNELLONIS | 46 |
| blood orange, Brussels sprouts, citrus butter, smoked trout roe* | |
| NEW ENGLAND STYLE SEAFOOD CURRY | 43 |
| Gulf shrimp, mussels, clams, hake, coulis, housemade pita | |
| HERB MARINATED GRILLED HALF CHICKEN | 29 |
| baby carrots, pearl onions, mashed potatoes, cranberry & fennel mostarda | |
| GRILLED SKIRT STEAK* | 54 |
| Parmesan-herb 242 fries, creamy crimini mushrooms, bordelaise | |
| 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, jicama slaw, queso fresco | |
| OYSTERS | 21/38 |
| 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 | |
| ROASTED BRUSSELS SPROUTS | 13 |
| curry aioli*, mixed nuts | |

ROW34.COM

@ROW34

ROW 34

SEAPORT | BOSTON - MA 7.950 AMSL

R34