

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SMOKED SALMON*	15	CURRIED WHITEFISH PÂTÉ	9
SALMON GRAVLAX*	15	SALMON PÂTÉ	13
SOY-MISO SALMON BELLY	16	BLUEFISH PÂTÉ	15
KOREAN BBQ MACKEREL	14	SHRIMP PIMENTO	15
SMOKED SCALLOPS	14	THE BOARD	42

STARTERS

OYSTER SLIDER chili lime aioli*, pickled onion	5
HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
GREEN SALAD radish, cucumber, carrot, roasted shallot vinaigrette	13
APPLE & ENDIVE SALAD Brussels sprouts, hazelnuts, ricotta salata, quince vinaigrette	19
ROASTED ACORN SQUASH maple glaze, burrata, pecan granola, Calabrian chili	21
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	14
GRIDDLED CRAB CAKE cara cara orange, fennel, pine nuts, Kalamata olive aioli*	24
TUNA TARTARE* cucumber, sriracha, sesame, lime	24
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	19

PLATES

GRILLED WHOLE FISH sweet potato hummus, citrus & chicory salad, green goddess	41
SHRIMP & LOBSTER ROTOLO crimini mushrooms, spicy tomato sauce, pecorino béchamel	48
PAN ROASTED FLUKE apple & butternut squash hash, dill butter, sesame chimichurri	40
SUMAC GLAZED BONE-IN SKATE WING Brussels sprouts, carrots, pomegranate, labneh, crispy quinoa	36
JONAH CRAB WITH SQUID INK CAMPANELLE fennel, Swiss chard, breadcrumbs, smoked uni butter	46
NEW ENGLAND SEAFOOD STEW skate cheeks, mussels, manila clams, Gulf shrimp, haddock	42
HERB MARINATED GRILLED HALF CHICKEN baby carrots, broccoli rabe, polenta, brown butter vinaigrette	29
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, shishito peppers, veal jus	54
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

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 jalapeño, togarashi aioli*	17
FISH TACOS pineapple salsa, chipotle mayo, red cabbage	19
OYSTERS fries, tartar sauce	20/38
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
SALT COD & ‘NDUJA RANGOONS fennel pollen aioli*	19

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
FRIED BRUSSELS SPROUTS sesame, gochujang aioli*	13
ROASTED CARROTS smoked almond harissa	12

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SEAPORT | BOSTON - MA 7.950 AMSL

