

ROW 34

PORTSMOUTH

HN

15.501

AMSL

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

RAINBOW TROUT 13 SHRIMP PIMENTO 14

CLASSIC SALMON* 14 THE BOARD 39

BLUEFISH PÂTÉ 14

STARTERS

CRISPY OYSTER SLIDER 5

chili-lime aioli*, pickled onion, arugula

HOUSEMADE ROLLS 8

honey-cayenne butter

NEW ENGLAND CLAM CHOWDER 14

bacon, house saltine

MAINE LOBSTER BISQUE 15

brown butter, chive oil, crème fraîche

LITTLE LEAF GREEN SALAD 16

radish, cucumber, thyme & dijon vinaigrette

LETTUCE CUPS 15

crispy oyster, pickled vegetable, togarashi aioli*

TUNA TARTARE* 22

cucumber, sriracha, sesame, lime

LAGER STEAMED MUSSELS 19

shallot, butter, garlic, grilled sourdough

BAKED OYSTERS 18

Calabrian chili butter, bread crumbs, lemon

PAN SEARED CRAB CAKE 24

remoulade, orange, arugula

PLATES

TUNA POKE BOWL* 28

brown rice, ponzu, avocado, cucumber, chili lime aioli*

SESAME BAKED HAKE 34

blue crab fried rice, bok choy, mushroom, miso

COCONUT CURRY SEAFOOD STEW 32

skate cheek, mussels, Vermont potatoes, shrimp oil, pita

SEARED FLUKE 35

parsnip purée, haricots verts, Meyer lemon, pistachio

GRILLED SALMON* 38

roasted chicories, apple, fennel, blood orange, black pepper vinaigrette

WILD GULF SHRIMP RIGATONI 29

confit garlic, chili, lemon, parsley gremolata

HERB ROASTED HALF CHICKEN 28

brown butter potatoes, root vegetable, thyme sauce

GRILLED SKIRT STEAK* 48

Parmesan herbed 242 fries, broccolini, red wine sauce

BACON CHEDDAR BURGER* 21

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 19/37

fries, tartar

CRISPY FISH TACOS 19

avocado, pineapple salsa, lime crema

FISH SANDWICH 21

shredded lettuce, tartar sauce

BEER BATTERED FISH & CHIPS 25

malt vinegar aioli*

SIDES

242 FRIES 8

SHOESTRING FRIES 8

MAC & CHEESE 10

BUTTERMILK BISCUIT 8

honey, rosemary butter

CORBREAD 9

maple butter

GRILLED BROCCOLINI 10

lemon, Parmesan

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