

ROW 34

KENMORE SQUARE | BOSTON – MA 9.842 AMSL

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON* 14 SHRIMP PIMENTO 14

CAJUN SPICED RAINBOW TROUT 13 THE BOARD 39

BLUEFISH PÂTÉ 13

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

SQUASH & LOBSTER BISQUE 16
crème fraîche, chili oil

LITTLE LEAF GREEN SALAD 14
carrot, cucumber, radish, roasted shallots vinaigrette

MARINATED BEET & APPLE SALAD 16
marcona almond, pomegranate, goat cheese, apple cider

TUNA TARTARE* 22
cucumber, sriracha, sesame, lime

SHRIMP & SCALLION DUMPLINGS 18
black vinegar, sesame, chili crisp

CHARBROILED OYSTERS 18
Calabrian chili butter, Parmesan breadcrumbs

PAN SEARED CRAB CAKE 24
turnip remoulade*, pear, pickled chili

LAGER STEAMED MAINE MUSSELS 19
herb butter, grilled sourdough

PLATES

PAN ROASTED FLUKE 36
parsnip purée, haricot verts, Meyer lemon, pistachio

SESAME BAKED HAKE 34
blue crab fried rice, bok choy, mushrooms, miso

PAN ROASTED MONKFISH 35
farro, braised root vegetables, almonds, brown butter

GULF SHRIMP & GRITS 32
housemade tasso ham, mushrooms, rosemary, garlic butter

GRILLED ATLANTIC SALMON* 38
roasted chicories, apple, blood orange, fennel, black pepper vinaigrette

MAINE LOBSTER TAGLIATELLE 48
smoked oyster butter, chili roasted winter squash

GRILLED SKIRT STEAK* 52
brown butter potatoes, wilted greens, bordelaise

HERB ROASTED CHICKEN 27
Anson Mills polenta, roasted shallot, Swiss chard, thyme jus

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 OYSTER & BACON brown butter, Tabasco aioli* 20

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
napa cabbage, pineapple, Cotija, chipotle aioli*

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

SIDES

242 FRIES 8

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORBREAD 9
maple butter

BRAISED ROOT VEGETABLES 9
tarragon butter, preserved lemon

GRILLED BABY BOK CHOY* 12
mussel & bacon vinaigrette, rouille, leeks