

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	BLUEFISH PÂTÉ	13
WHITEFISH PÂTÉ	10	SHRIMP PIMENTO	14
CAJUN SPICED RAINBOW TROUT	13	THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LOBSTER BISQUE crème fraîche, chili oil	16
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	16
MARINATED BEET & APPLE SALAD marcona almond, pomegranate, goat cheese, apple cider	18
TUNA TARTARE* cucumber, sriracha, sesame, lime	22
SHRIMP & SCALLION DUMPLINGS black vinegar, sesame, chili crisp	18
ROASTED OYSTERS Calabrian chili butter, Parmesan breadcrumbs	18
PAN SEARED CRAB CAKE turnip remoulade*, pear, pickled chili	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
STEAMED HAMA HAMA MANILA CLAMS white wine, Calabrian chili butter, crispy leeks	23

PLATES

SESAME BAKED HAKE blue crab fried rice, bok choy, mushrooms, miso	36
GRILLED ATLANTIC SALMON* roasted chicories, apple, blood orange, fennel, black pepper vinaigrette	38
SEARED MAINE SEA SCALLOPS parsnip purée, haricot verts, Meyer lemon, pistachio	48
GULF SHRIMP & GRITS housemade tasso ham, mushrooms, rosemary, garlic butter	32
GRILLED SKIRT STEAK* brown butter potatoes, wilted greens, bordelaise	55
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallot, Swiss chard, thyme jus	29
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 OYSTER & BACON brown butter, Tabasco aioli*	25
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*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS napa cabbage, pineapple, Cotija, chipotle aioli*	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
BRAISED ROOT VEGETABLES tarragon butter, preserved lemon	10
GRILLED BABY BOK CHOY* mussel & bacon vinaigrette, rouille, leeks	12

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