

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	SHRIMP PIMENTO	14
CLASSIC SALMON*	14	THE BOARD	42
APPLE - POMEGRANATE TROUT	13		
BLUEFISH PÂTÉ	12		

## 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
SQUASH & LOBSTER BISQUE crème fraîche, chili oil	16
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallots vinaigrette	14
MARINATED BEET & APPLE SALAD marcona almond, pomegranate, goat cheese, apple cider	16
TUNA TARTARE* cucumber, sriracha, sesame, lime	21
SHRIMP & SCALLION DUMPLINGS black vinegar, sesame, chili crisp	19
PAN SEARED CRAB CAKE turnip remoulade, pear, pickled chili	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
BROILED BASS POINT OYSTERS* Calabrian chili butter, Parmesan breadcrumbs	15

## PLATES

PAN ROASTED FLUKE parsnip purée, haricot verts, Meyer lemon, pistachio	36
SESAME BAKED HAKE blue crab fried rice, bok choy, mushrooms, miso	34
PAN ROASTED MONKFISH farro, braised root vegetables, almonds, brown butter	36
GULF SHRIMP & GRITS housemade tasso ham, mushrooms, rosemary, garlic butter	32
GRILLED ATLANTIC SALMON* roasted chicories, apple, blood orange, fennel, black pepper vinaigrette	38
MAINE LOBSTER TAGLIATELLE smoked oyster butter, chili roasted winter squash	46
GRILLED SKIRT STEAK* brown butter potatoes, wilted greens, bordelaise	52
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallot, Swiss chard, thyme jus	27
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

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
OYSTERS fries, tartar	21/38
CRISPY FISH TACOS napa cabbage, pineapple, Cotija, chipotle aioli*	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

## SIDES

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

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# ROW 34

KENMORE SQUARE | BOSTON — MA 9.842 AMSL

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