

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SMOKED SALMON*	15	BLUEFISH PÂTÉ	15
SOY-MISO SALMON BELLY	16	SALMON PÂTÉ	15
BBQ STEELHEAD TROUT	16	SHRIMP PIMENTO	15
TERIYAKI SWORDFISH BELLY	16	THE BOARD	39
CURRIED WHITEFISH PÂTÉ	10		

## STARTERS

OYSTER SLIDER	5
pickled onion, chili lime aioli*	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
ASPARAGUS SALAD	22
pea shoots, ricotta, dill, grapefruit, lemon vinaigrette, pistachio	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	
TUNA TARTARE*	24
cucumber, sriracha, sesame, lime	
GRIDDLED CRAB CAKE	25
cara cara orange & fennel salad, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

## PLATES

GRILLED WHOLE FISH	37
broccoli, cipollini onions, mojo rojo, smoked almonds	
NEW ENGLAND STYLE SEAFOOD CURRY	38
shrimp, clams, monkfish, mussels, housemade pita	
GRILLED SWORDFISH	46
Maine mussels, couscous, snap pea, tomato butter, basil	
EAST CAPE SCALLOPS*	44
asparagus, haricot verts, sweet potato, miso, brown butter vinaigrette	
PAN ROASTED MONKFISH	36
chickpea & yellow eye bean ragu, English peas, raita, vadouvan	
WILD CAUGHT GULF SHRIMP SPAGHETTI	36
capers, Meyer lemon, chili butter, Parmesan breadcrumbs	
HERB MARINATED GRILLED HALF CHICKEN	32
sweet corn, baby carrots, polenta, Calabrian chili honey	
GRILLED SKIRT STEAK*	60
Parmesan-herb 242 fries, grilled asparagus, bordelaise	
PRIME CHEDDAR BURGER*	23
bacon, 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 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	16
jalapeño, togarashi aioli*	
FISH TACOS	19
roasted tomatillo salsa, jícama slaw, queso fresco	
OYSTERS	21/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
ROASTED ASPARAGUS	12
Parmesan fonduta, aged balsamic	
CREAMY POLENTA	13
crispy oyster mushrooms	

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