

MADE IN HOUSE

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	12	BLUEFISH PÂTÉ	12
TOGARASHI SCALLOP	14	SPICY TUNA PÂTÉ	14
SWORDFISH PASTRAMI	12	CURRIED WHITEFISH PÂTÉ	8
CHILE-RUBBED MACKEREL	12	SHRIMP PIMENTO	14
HALIBUT PÂTÉ	13	THE BOARD	39
ORANGE MISO SALMON	12		

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	13
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	16
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	14
GRILLED FOCACCIA & BURRATA basil & pinenut pesto, black pepper, cherry tomato	16
GRIDDLED CRAB CAKE watercress salad, citrus aioli*, crispy garbanzo	23
STEAMED MUSSELS spicy tomato sauce, basil, grilled sourdough	21
CRISPY TEMPURA MAITAKE MUSHROOMS Japanese steakhouse sauce, soy glaze, togarashi	16
SPICY TUNA TARTARE* sesame, lime, cucumber	21

PLATES

GRILLED WHOLE BLACK SEA BASS snap peas, peanut salsa macha, herbs & citrus salad	41
LOBSTER ROE FETTUCINE Maine lobster, oyster mushrooms, English peas, lemon butter	MP
ROASTED SWORDFISH Spanish chorizo, grilled corn & summer squash, chipotle & eggplant purée	36
GRILLED SALMON* chilled couscous salad, black olive chermoula, cilantro lime yogurt	35
PAN SEARED FLUKE ratatouille, basil pesto, crispy sourdough	36
WILD CAUGHT GULF SHRIMP housemade mafalde, snap peas, aleppo pepper, parsley butter	29
ROASTED HALF CHICKEN creamy mashed potato, baby carrots, rosemary jus	28
GRILLED 8oz FLAT IRON STEAK* Parmesan-rosemary 242 fries, horseradish cheddar butter, roasted broccoli	39
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	19

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 undercook 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
WHITEFISH CROQUETTES tomato aioli*	15
CRISPY FISH TACOS cabbage slaw, pineapple-chili glaze, cilantro	18
OYSTERS fries, tartar	19/36
BEER BATTERED FISH & CHIPS malt vinegar aioli*	28

SIDES

242 FRIES	8
SHOESTRING FRIES	8
WAFFLE FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	8
CORNBREAD maple butter	9
MEXICAN STREET CORN lime crema, cilantro, Cotija	12
WARDS BERRY FARM SPICY GREEN BEANS garlic, pickled hot peppers	12

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