

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	15	OYSTER ESCABECHE	18
BBQ SPANISH MACKEREL	16	BLUEFISH PÂTÉ	15
CURRIED WHITEFISH PÂTÉ	12	SOY-MISO SALMON BELLY	16
SALMON PÂTÉ	13	SHRIMP PIMENTO	15
EEL SALAD & TOBIKO	18	THE BOARD	39

STARTERS

OYSTER SLIDER pickled onion, chili lime aioli*	5
HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
GREEN SALAD radish, cucumber, carrot, roasted shallot vinaigrette	16
ASPARAGUS SALAD watercress, burrata, dill, grapefruit, lemon vinaigrette, pistachio	22
ROASTED BASS POINT OYSTERS sun-dried tomato butter, 'nduja breadcrumbs	18
CRISPY ROCKFISH COLLARS housemade chili crisp, cucumber, black vinegar	16
MANILA CLAM TOAST lemon mascarpone, confit garlic butter, herb salad	19
SALT & PEPPER CRISPY GULF SHRIMP peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	21
GRIDDLED CRAB CAKE Meyer lemon & fennel salad, Kalamata olive aioli*	25
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	21

PLATES

GRILLED WHOLE FISH tahini, black garlic harissa, asparagus, pomegranate, herb salad	42
PAN ROASTED MONKFISH pea leaves, melted leeks, Maine yellow eye beans, pistou	39
HERB CRUSTED BAKED HAKE ajo blanco, potatoes, spring onions, pancetta, smoked almonds	36
JONAH CRAB & GULF SHRIMP ROTOLO oyster mushrooms, spicy marinara, spring garlic bechamel	48
DAY BOAT SCALLOP LINGUINE capers, Meyer lemon, chili butter, pecorino, pine nut crumble	46
PAN SEARED FLUKE fennel purée, haricot verts, cara cara, walnut, brown butter	34
NEW ENGLAND STYLE SEAFOOD CURRY shrimp, mussels, clams, monkfish, coconut crema, housemade pita	44
HERB MARINATED GRILLED HALF CHICKEN spring onion, baby carrot, polenta, Calabrian chili honey	32
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, grilled asparagus, bordelaise	58
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 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 jalapeño, togarashi aioli*	16
FISH TACOS roasted tomatillo salsa, jicama slaw, queso fresco	19
OYSTERS fries, tartar sauce	21/38
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
GRILLED ASPARAGUS Parmesan fonduta, aged balsamic	12
CREAMY POLENTA crispy oyster mushrooms	13

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