

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	SALMON PÂTÉ	15
SOY-MISO SALMON BELLY	16	SHRIMP PIMENTO	15
TOGARASHI MACKEREL	16	THE BOARD	39
SPICY 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	
WATERMELON SALAD	18
peanut & tajín dukkah, crumbled feta, pickled peppers, cucumber, basil, mint	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	25
grilled corn, cherry tomato, watercress, remoulade	
BLUEFIN TUNA TOSTADA*	26
peach & corn salsa, poblano, avocado crema, sesame	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

PLATES

GRILLED WHOLE FISH	36
yellow beefsteak tomato, sunflower seeds, watercress, guanciale, zhoug	
NEW ENGLAND SEAFOOD BOIL	38
corn, potato, garlic crostini, Tabasco aioli*	
PAN SEARED STRIPED BASS	48
leek & potato purée, shishito peppers, crispy capers, cherry tomato vinaigrette	
HERB CRUSTED BAKED HADDOCK	38
ratatouille, jalapeño-ginger pesto, fried shallots	
SHRIMP SCAMPI	36
cherry tomatoes, chili flakes, garlic & herb butter, parsley	
PAN ROASTED MONKFISH	36
broccoli rabe, red plum, chermoula, pine nut romesco	
SUMAC CRUSTED BLUEFIN TUNA*	46
haricot verts, watermelon, olive tapenade, tahini yogurt	
PAN SEARED EAST CAPE SCALLOPS*	44
lentils, poblano pepper, mushroom ragù, creamed corn, chorizo chili crisp	
HERB MARINATED GRILLED HALF CHICKEN	29
sweet corn, baby carrots, polenta, Calabrian chili honey	
GRILLED SKIRT STEAK*	58
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 6 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
pico de gallo, queso fresco, avocado & sriracha mayo	
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	
CREAMY POLENTA	13
crispy mushrooms	
MEXICAN STREET CORN	12
lime crema, queso fresco, cilantro, chili	
GRILLED ZUCCHINI	11
sweet & sour sauce	

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