

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

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|-----------------|----|----------------|----|
| RAINBOW TROUT | 13 | BLUEFISH PÂTÉ | 13 |
| CLASSIC SALMON* | 14 | SHRIMP PIMENTO | 14 |
| TUNA PASTRAMI | 16 | THE BOARD | 39 |
| BBQ SCALLOP* | 16 | | |

STARTERS

| | |
|--|----|
| CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula | 5 |
| HOUSEMADE ROLLS honey-cayenne butter | 8 |
| NEW ENGLAND CLAM CHOWDER bacon, house saltine | 14 |
| LITTLE LEAF GREEN SALAD radish, cucumber, thyme & dijon vinaigrette | 16 |
| GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange | 24 |
| ASPARAGUS & SNAP PEA SALAD radish, spring onion vinaigrette, whipped goat cheese, crispy quinoa | 19 |
| LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough | 19 |
| SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables | 18 |
| ROASTED OYSTERS Calabrian chili butter, bread crumbs, lemon | 18 |
| LITTLENECK CLAM TOAST confit garlic butter, lemon mascarpone, sourdough | 20 |
| SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips | 22 |

PLATES

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|---|----|
| TUNA POKE BOWL* brown rice, ponzu, avocado, cucumber, chili lime aioli | 28 |
| BRIOCHE CRUSTED HAKE green lentils, asparagus, saffron shellfish cream, tarragon | 39 |
| PAN SEARED FLUKE Maine yellow eye bean ragout, spring onion, bacon, herb pesto | 36 |
| GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh | 38 |
| WILD GULF SHRIMP RIGATONI confit garlic, chili, lemon, parsley gremolata | 33 |
| GRILLED SKIRT STEAK* Parmesan 242 fries, asparagus, red wine sauce | 56 |
| GRILLED CHICKEN BREAST fingerling potato, beech mushroom, green garlic, salsa verde | 29 |
| BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4] | 21 |

OUR SIGNATURE ROLLS

| | |
|--------------------------|----|
| served with slaw & chips | |
| CREAMY CRAB | 28 |
| CRISPY SHRIMP | 27 |

Parties of 10 or more will be subject to an automatic 20% gratuity.

*Items served raw or undercooked. 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 |
| OYSTERS fries, tartar | 19/37 |
| CRISPY FISH TACOS avocado, pineapple salsa, lime crema | 19 |
| FISH SANDWICH shredded lettuce, tartar sauce | 21 |
| BEER BATTERED FISH & CHIPS malt vinegar aioli* | 25 |
| SHORT RIB RANGOONS ponzu, scallion | 19 |

SIDES

| | |
|--|----|
| 242 FRIES | 9 |
| SHOESTRING FRIES | 8 |
| MAC & CHEESE | 10 |
| BUTTERMILK BISCUIT honey, rosemary butter | 9 |
| CORNBREAD maple butter | 9 |
| GRILLED ASPARAGUS lemon, Parmesan | 12 |

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