

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	15	BLUEFISH PÂTÉ	15
BBQ SPANISH MACKEREL	16	SHRIMP PIMENTO	15
SALMON PÂTÉ	13	THE BOARD	39
CURRIED WHITEFISH PÂTÉ	10		

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
ROASTED BASS POINT OYSTERS	18
sun-dried tomato butter, 'nduja breadcrumbs	
CHOPPED WINTER SALAD	18
kale, radicchio, orange, pomegranate, pistachio, ricotta salata, crispy mortadella, lemon vinaigrette	
LETTUCE CUPS	15
crispy oyster, pickled vegetable, togarashi aioli*	
GRIDDLED CRAB CAKE	25
Meyer lemon & fennel salad, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

PLATES

GRILLED WHOLE FISH	42
citrus & chicory salad, polenta, bagna cauda	
HERB CRUSTED BAKED HAKE	39
tomato-braised beans, sofrito, lacinato kale, sage & walnut pesto	
PAN SEARED MONKFISH	38
fingerling potatoes, celery root, pomegranate, frisée, pepitas	
MAINE SCALLOP LINGUINE*	48
capers, Meyer lemon, chili butter, pecorino, pine nut crumble	
GULF SHRIMP LUMACHE	44
shishito peppers, bok choy, bottarga butter, lemon breadcrumbs	
NEW ENGLAND STYLE SEAFOOD CURRY	43
shrimp, mussels, manila clams, monkfish, coulis, housemade pita	
HERB MARINATED GRILLED HALF CHICKEN	29
baby carrots, pearl onions, mashed potatoes, thyme sauce	
GRILLED SKIRT STEAK*	55
Parmesan-herb 242 fries, creamy crimini mushrooms, bordelaise	
BACON CHEDDAR BURGER*	21
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*	
SHORT RIB RANGOONS	16
scallion, cream cheese, ponzu	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
CRISPY FINGERLING POTATOES	13
bravas sauce, Meyer lemon aioli*	
ROASTED BRUSSELS SPROUTS	13
pistachio, curry aioli*	
GRILLED BROCCOLI RABE	13
tahini, labneh, pine nuts	

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