

## SMOKED & CURED

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

## 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	
ASPARAGUS SALAD	22
watercress, burrata, dill, grapefruit, lemon vinaigrette, pistachio	
ROASTED BASS POINT OYSTERS	18
sun-dried tomato butter, 'nduja breadcrumbs	
SALT & PEPPER CRISPY GULF SHRIMP	21
peanut sauce, nước chấm, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	25
Meyer lemon & fennel salad, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

## PLATES

GRILLED WHOLE FISH	42
tahini, black garlic harissa, asparagus, pomegranate, herb salad	
PAN ROASTED MONKFISH	37
pea leaves, melted leeks, Maine yellow eye beans, pistou	
HERB CRUSTED BAKED HAKE	36
ajo blanco, potatoes, spring onions, pancetta, smoked almonds	
GULF SHRIMP LINGUINE	39
capers, Meyer lemon, chili butter, pecorino, pine nut crumble	
PAN SEARED HALIBUT	47
fennel purée, haricot verts, cara cara, walnut, brown butter	
NEW ENGLAND STYLE SEAFOOD CURRY	42
shrimp, mussels, clams, monkfish, coconut crema, housemade pita	
HERB MARINATED GRILLED HALF CHICKEN	32
spring onion, baby carrot, polenta, Calabrian chili honey	
GRILLED SKIRT STEAK*	56
Parmesan-herb 242 fries, grilled asparagus, 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, jicama slaw, queso fresco	
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	
GRILLED ASPARAGUS	12
Parmesan fonduta, aged balsamic	
CREAMY POLENTA	13
crispy oyster mushrooms	

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