

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	SALMON PÂTÉ	13
CITRUS CURED TROUT*	14	WHITEFISH PÂTÉ	10
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
SMOKED SHELLFISH SALAD	15	THE BOARD	42

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
BUTTERNUT SQUASH & SHELLFISH BISQUE blue crab, chili oil	14
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallots vinaigrette	14
MARINATED BEET & APPLE SALAD marcona almond, pomegranate, goat cheese, apple cider	16
TUNA TARTARE* cucumber, sriracha, sesame, lime	21
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
PAN SEARED CRAB CAKE turnip remoulade, local pear, pickled chili	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19

PLATES

CRAB STUFFED GREY SOLE risotto cake, saffron sauce, French beans	34
BAKED ATLANTIC COD braised savoy cabbage, Vermont potato, bacon lardon, cipollini	37
GRILLED ATLANTIC SALMON* fregola, cauliflower, sweet potato, pesto, pine nut dukkah	34
SEARED MAINE SEA SCALLOPS roasted parsnip, fingerling potato, pistachio, Meyer lemon	38
JONAH CRAB RIGATONI butternut squash, broccolini, Parmesan, jalapeño	36
SWORDFISH BOLOGNESE bucatini, sherry, Parmesan, smoked trout bottarga	30
GRILLED SKIRT STEAK* crispy Vermont potatoes, crimini mushrooms, confit garlic butter	42
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallots, Swiss chard, thyme jus	28
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

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

\*Items served raw or under cooked. Consuming raw or undercook 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*	17
OYSTERS fries, tartar	21/38
SMOKED WHITEFISH CROQUETTES dill buttermilk, pickled mustard seeds	17
CRISPY FISH TACOS napa cabbage, pineapple, Cotija, chipotle aioli*	19
BEER BATTERED SHRIMP malt vinegar aioli*	29

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
ROASTED BRUSSELS SPROUTS whipped feta, pecans, honey	10
CORNBREAD maple butter	9

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KENMORE SQUARE | BOSTON — MA 9.842 AMSL

