

## MADE IN HOUSE

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	12	BLUEFISH PÂTÉ	12
SALMON GRAVLAX*	12	THE BOARD	39
SOY MISO MACKEREL	14		
WHITEFISH PÂTÉ	8		

## STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	13
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LOBSTER BAO BUN tempura claw, pineapple chow chow, chili crisp	14
TUNA TARTARE* cucumber, sriracha, sesame, lime	21
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	14
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
WARD'S FARM TOMATO SALAD buffalo mozzarella, basil, olive oil, focaccia croutons	22
STEAMED LITTLENECK CLAMS miso scallion broth, black garlic toast	21
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	18
CHILLED LOBSTER SALAD avocado, sweet corn, lemon vinaigrette, chickpeas, bibb lettuce, dill	24
PAN SEARED CRAB CAKE roasted corn salad, remoulade, lemon	23

## PLATES

GRILLED BLUEFIN TUNA* baby bok choy, ginger, smoked uni butter, black rice, tomato relish	36
SAUTÉED LOCAL SEA SCALLOPS fennel purée, green beans, fingerling potato, salsa verde	38
LINE-CAUGHT BLUEFISH ratatouille, tomato vinaigrette, basil oil	35
HOUSE MADE RIGATONI wild Gulf shrimp, summer tomatoes, sweet corn, basil pesto, Parmesan	32
GRILLED NEW YORK STRIP STEAK* fingerling potatoes, crimini mushrooms, garlic spinach, red wine sauce	48
LOBSTER ROE PASTA braised short rib, shiitake mushrooms, snap peas	46
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallots, Swiss chard	26
BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	19

## 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*	16
WHOLE BELLY CLAMS fries, tartar	28/52
OYSTERS fries, tartar	19/36
CRISPY FISH TACOS corn salsa, Cotija, chipotle aioli*	18
BEER BATTERED FISH & CHIPS malt vinegar aioli*	28

## SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
BROCCOLI RABE almond romesco, gremolata	9
CORNBREAD maple butter	8

ROW34.COM

@ROW34

# ROW 34

KENMORE SQUARE | BOSTON — MA 9.842 AMSL

R34