

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	15	CURRIED WHITEFISH PÂTÉ	10
SOY-MISO SALMON BELLY	16	BLUEFISH PÂTÉ	15
BBQ SPANISH MACKEREL	16	SHRIMP PIMENTO	15
EEL SALAD & TOBIKO	18	THE BOARD	39
OYSTER ESCABECHE	18		

STARTERS

OYSTER SLIDER pickled onion, chili lime aioli*	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
GREEN SALAD radish, cucumber, carrot, roasted shallot vinaigrette	16
ASPARAGUS SALAD watercress, burrata, dill, grapefruit, lemon vinaigrette, pistachio	22
ROASTED BASS POINT OYSTERS sun-dried tomato butter, 'nduja breadcrumbs	18
TUNA TARTARE* cucumber, sriracha, sesame, lime	24
GRIDDLED CRAB CAKE Meyer lemon & fennel salad, Kalamata olive aioli*	25
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	21
SALT & PEPPER CRISPY SHRIMP peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	20
BLUE CRAB & ARTICHOKE DIP garlic bread	19

PLATES

GRILLED SHRIMP CAESAR romaine lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	24
TUNA POKE BOWL* brown rice, sweet potato, bok choy, blood orange, avocado, miso dressing, gochujang aioli*	28
CRISPY FISH SANDWICH bibb lettuce, dill pickles, red onion, chili-yuzu aioli*	21
HARISSA MARINATED MONKFISH couscous, orange, pomegranate, pistachio, asparagus, pickled red onion, tzatziki	23
CHILLED SOBA NOODLES blue crab, chili crunch, snap peas, fried shiitake mushrooms	29
GRILLED SALMON* pea leaves, melted leeks, Maine yellow eye beans, pistou	29
PAN SEARED FLUKE miso fried rice, bok choy, soy egg*, yuzu aioli*, pickled chili	32
GRILLED CHICKEN SANDWICH ciabatta, roasted onions, provolone, arugula pesto aioli*, pickled sweet peppers	18
MANILA CLAM SPAGHETTI white wine sauce, basil, Parmesan breadcrumbs	22
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
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 jalapeño, togarashi aioli*	16
FISH TACOS roasted tomatillo salsa, jícama slaw, queso fresco	19
OYSTERS fries, tartar sauce	21/38
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9

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