

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SMOKED SALMON*	15	CURRIED WHITEFISH PÂTÉ	9
SALMON GRAVLAX*	15	SALMON PÂTÉ	13
SOY-MISO SALMON BELLY	16	SHRIMP PIMENTO	15
SMOKED SCALLOPS	14	THE BOARD	42
SPICED SPANISH MACKEREL	15		

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	13
radish, cucumber, carrot, roasted shallot vinaigrette	
CANDY STRIPE BEET & FIG SALAD	19
mint, frisée, goat cheese, pistachio dukkah	
ROASTED ACORN SQUASH	21
maple glaze, burrata, pecan granola, Calabrian chili	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
GRIDDLED CRAB CAKE	24
Concord grape, apple & celery slaw, walnut, remoulade*	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, sourdough	

PLATES

GRILLED WHOLE FISH	41
spinach cream, lentil, green chermoula, persimmons	
PAN SEARED MONKFISH	38
apple & butternut squash hash, dill butter, sesame chimichurri	
SUMAC GLAZED SWORDFISH	40
Brussels sprouts, carrots, pomegranate, labneh, crispy quinoa	
BAY SCALLOPS with SQUID INK CAMPANELLE	42
fennel, Swiss chard, ‘Nduja breadcrumbs, smoked uni butter	
NEW ENGLAND SEAFOOD STEW	38
skate cheeks, mussels, clams, Gulf shrimp, swordfish	
HERB MARINATED GRILLED HALF CHICKEN	29
baby carrots, broccoli rabe, polenta, brown butter vinaigrette	
GRILLED SKIRT STEAK*	54
Parmesan-herb 242 fries, creamy crimini mushrooms, veal jus	
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	17
jalapeño, togarashi aioli*	
FISH TACOS	19
pineapple salsa, chipotle mayo, red cabbage	
OYSTERS	20/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
FRIED BRUSSELS SPROUTS	13
sesame, gochujang aioli*	
ROASTED CARROTS	12
smoked almond harissa	

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