
Lettuce Cups crispy oysters, pickled vegetables

White Wine Mussels scallion butter

Clam Chowder house saltines

Chopped Romaine avocado, fried bread

Tuna Tartare sesame, cucumber

Shrimp Slider chipotle, b&b pickles

Deviled Crab Toast smoked paprika, watercress

Steamed Littlenecks beer, chorizo, fennel

FRIED

Calamari w/ Jalapeño

Hand Dug Clams

Beer Battered Fish & Chips

Scallops

Additional Sauces

Maui Onion Mustard - Spicy Ketchup

ROLLS

Ethel's Creamy Lobster

w/ slaw & chips

Warm Buttered Lobster

Whole Belly Clam

Grilled Swordfish bone marrow

horseradish butter, crispy sprouts

Baked Haddock mustard and parsley, pilaf

Crab Cake Platter fries, slaw

House Made Bucatini steamed clams, garlic crumbs

Grilled Flatiron Steak crispy potatoes, red wine butter

Bacon Cheddar Burger caramelized onions

Daily Grilled Whole Fish

SIDES

242 Fries

Roasted Cauliflower pecorino, anchovy

Broccoli w/ IPA & Cheddar sauce

Sunchoke Gratin

Creamy Mushrooms

DESSERT

House Baked Cookies

Butterscotch Pudding

Lemon Meringue

7.950

R34

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. — A gratuity of 18% will be added to parties of six or more.

R34

QTY RAW BAR

Row 34

Island Creeks

Howland's Landing

First Light

Spring Creek

Sunken Meadow

Littlenecks

Shrimp cocktail

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QTY **SMOKED & CURED**

w/ grilled bread, pickled onion
crème fraiche



Smoked Salmon Roulade



Arctic Char Lox



Fish Head Terrine chroizo, espelette



Potted Smoked Trout pickled beets

QTY **CRUDO/CEVICHE**



Tuna Crudo black garlic, lemon



Snapper Ceviche orange, lime



Striped Bass Ceviche coconut milk
pickled mango, grilled pineapple



Fluke Crudo grapefruit, pistachio
fresno