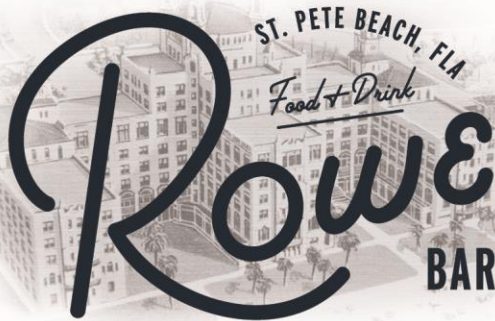
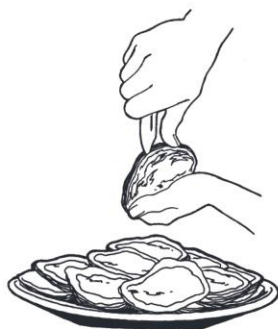


Welcome to ROWE BAR, named after our visionary and builder Thomas Rowe.
 Here we pair our legendary hospitality with our love of food.



SHELLS

| | |
|-------------------------------------|-------------|
| <i>Peel & Eat Pinks</i> | \$14 \$28 |
| <i>Artichoke Spinach Crab Dip</i> | \$13 |
| <i>Crab & Shrimp Salad</i> | \$16 |
| <i>Black Mussels</i> | \$14 |
| <i>Seafood Trio</i> | \$21 |
| oysters, mussels, peel & eat shrimp | |
| <i>Maine Lobster Roll</i> | \$22 |
| <i>Farro Shrimp Scampi</i> | \$19 |
| <i>Crab Cake Sliders</i> | \$19 |



Love Me, Leave Me or

Give Me Oysters

\$3
each

O
Y
S
T
E
R
S

East Coast

West Coast

FINS

| | |
|---------------------------|------|
| <i>Abi Tuna Tataki</i> | \$19 |
| cilantro wasabi pesto | |
| <i>Smoked Fish Spread</i> | \$11 |
| <i>Fish & Chips</i> | \$18 |
| <i>Gulf Fish Tacos</i> | \$16 |
| <i>Mahi Mahi Reuben</i> | \$15 |

HOOVES

ISLAND STEAK CAESAR 17

CAJUN DRY RUB RIBS 20

mango mustard chutney, plantain slaw

MEATS & CHEESES 26

housemade preserves & jams
 stone ground mustard, pickled vegetables
 semolina baguette

WAGYU BURGER 22

white cheddar, spiced bacon, crispy onions
 bib lettuce, tomato, brioche bun
 bleu cheese french fries

GRILLED LAMB LOLLIPOPS 21

mixed berry balsamic glaze,
 corn & asparagus salad, grilled pita