



Gluten Free 
 Captain's Favorite 

R A W B A R

East Coast Oysters

Half Dozen Oysters on the half shell
 (Selection of Raw Oysters Changes daily)

14

West Coast Oysters 

Half Dozen Oysters on the half shell
 (Selection of Raw Oysters Changes daily)

13

Choose (2) House Oyster Sauces: Mignonette, Pesto, Sriracha Cocktail,
 Scotch Bonnet and Mango Salsa, Fresh Horseradish, Creamy Horseradish Sauce, Ginger Lime Relish

S H E L L F I S H

**1/2 lb. Peel & Eat
 Gulf Shrimp** 

Served with house made cocktail

11

**Jumbo
 Gulf Shrimp** 

Served chilled with house cocktail

12

Lobster Martini 

Chilled cold water tail on a
 bed of lobster ceviche

17

S T A R T E R S

Ahi Tuna Stack 

Ahi tuna layered with
 seaweed salad, fresh avocado,
 red onions and drizzled
 with a soy ginger glaze

11

**Vermont White
 Cheddar Tater Tots**

Golden brown and
 crispy homemade tots

8

Crispy Clam Strips

Mom's favorite, breaded in our
 classic New England Breeding

9

Brick-Fired Mussels

Fresh from Prince Edward Island
 in light rustic olive and tomato
 broth with homemade crostini

10

Lobster Roll Sliders

Family recipe lobster salad on
 top of our homemade slider buns

16

Calamari 

Calamari tossed in extra
 virgin olive oil, roasted red
 peppers, onions, and
 banana peppers

11

(served traditional upon request)

Loaded Hand Cut Fries

Fresh cut Idaho Potatoes
 loaded with braised shortrib,
 white cheddar cheese sauce
 and chives

9

**Lobster Macaroni
 and Cheese**

Tender pieces of cold water
 lobster meat blended with fontina,
 parmesan, aged white cheddar
 and pecorino romano. Finished with
 bread crumbs and baked
 in our brick oven

12

**Hand Battered
 Onion Rings**

Sweet battered vidalia onions
 dipped in Samuel Adams Lager

8



BRICK-FIRED FLATBREADS

Shrimp Scampi

Sauteed Gulf shrimp, garlic, lemon and herbs, with finished asiago cheese

10

Margarita

Heirloom tomatoes, basil, housemade burrata, finished with a balsamic drizzle

9

BBQ Chicken

Grilled chicken, red onions finished with gruyere cheese

11

Asparagus with Bacon Jam

Shaved asparagus, red onions, applewood bacon, with our homemade bacon jam and pecorino romano

9

Prosciutto Fig & Arugula

Fig jam with crispy prosciutto di parma and topped with fresh arugula

9

S O U P S

New England Clam Chowder

Our award winning family recipe chocked full of with tender clam meat, potatoes, onions, celery and our special blend of spices and cream

CUP

BOWL

5

7

Lobster Bisque

Sweet cold water lobster meat simmered in the Captain's unique savory cream sauce with white truffle oil drizzle

6

8

French Onion Soup

Topped with a gruyere crust and homemade crouton

6

S A L A D S

House made Burrata ^{GF}

Cream filled homemade mozzarella cheese with garden fresh heirlooms, fresh basil and aged balsamic reduction

10

Kale and Cranberry Salad ^{GF}

Topped with Maytag blue cheese, pecans and green apples

9

Lobster Cobb Stack ^{GF}

Tender hearts of romaine with cold water lobster meat, avocado and crispy prosciutto

13

Classic Caesar

Romaine hearts tossed with our housemade Caesar dressing, shaved grana padana cheese, sourdough croutons and a hint of white anchovy

7



Originally hailing from Wakefield, Massachusetts, Capt. Brien and his family now call Naples and Marco Island home. For over 10 years, Capt. Brien owned and operated one of the largest fishing fleets on the West coast of Florida and eventually sold it to mark his stake as a full time restaurateur on Marco Island as the Co-owner of *Capt. Brien's Seafood and Raw Bar*, along with his father Santo.

Together their desire to bring a New England seafood flair to the fast growing culinary movement here in Naples was the inspiration for *ROW*. As longtime restaurateurs on Marco Island, Capt. Brien and Santo are focused more than ever to satisfy your desire for fresh local ingredients, coldwater seafood and hand crafted cocktails.

ROW is your sea to table experience brought to you by *Capt. Brien and his crew* literally off the boat. We invite you to close your eyes and imagine taking a brisk morning *ROW* down the Charles River during your dining experience.

*We personally thank you for your patronage and want every meal to feel like you are a guest at our family table.

Best Fishes,


CAPT. BRIEN & CREW

FROM THE SEA

Captain's Platter	24
<i>Classic combination of fried clam strips, breaded gulf shrimp, scallops, and battered haddock. Served with our hand cut fries, coleslaw and house pickles</i>	
Seared Day Boat Scallops ^{GF}	22
<i>Fresh diver scallops topped in a light beurre blanc sauce served with roasted summer vegetables and upside down sweet potato</i>	
Crabcakes	23
<i>The Captain's favorite packed with lumps of crabmeat a hint of old bay served with heirloom cherry tomato and asparagus salad, malt vinegar aioli</i>	
New England Seafood Newberg 	25
<i>Gulf shrimp, scallops and lump crabmeat in a sherry wine sauce and served with charred broccolini</i>	
Old Bay Blackened Shrimp	21
<i>Served with blue cheese risotto cake</i>	
Shrimp and Scallop Risotto	22
<i>Crispy prosciutto, finished with shaved grana padana and brown sage butter</i>	
Twin Cold Water Tails ^{GF}	32
<i>Grilled or steamed with smashed red potatoes and clarified butter</i>	
Coconut Shrimp	22
<i>Gulf shrimp dusted in toasted coconut served with orange marmalade sauce and smashed potatoes</i>	

FRESH CATCH

Flame Grilled Mahi Chimichurri ^{GF}	21
<i>Roasted vegetables, heirloom cherry tomatoes</i>	
Crab Crusted Baked Haddock 	23
<i>Fresh cold water Haddock with seasoned cracker crumbs, jumbo lump crabmeat and served with white cheddar tater tots</i>	
Citrus Grilled Florida Grouper ^{GF}	26
<i>Locally caught with a splash of Florida citrus served with grilled asparagus</i>	
Captain's Fish and Chips 	21
<i>Fresh Haddock, hand cut fries and coleslaw</i>	
Cedar Plank Salmon ^{GF}	21
<i>Brick fired, served with fresh baby spinach</i>	



P A S T A

Garganelli Pasta with Crab <i>Sautéed Broccolini, extra virgin olive oil and dusted with red pepper flakes</i>	21
Seafood Linguine <i>Sautéed shrimp, scallops and mussels simmered in saffron tomato broth</i>	24
Lobster Alfredo <i>Served over fresh pappardelle</i>	26
Mediterranean Chicken <i>Artichokes, green olives, and red onion tossed in a light cream sauce over fresh garganelli</i>	22
Short Rib Ragu <i>House made pappardelle in a rich tomato and red wine reduction finished with shaved pecorino romano</i>	22

B U T C H E R ' S B L O C K

Braveheart Black Angus Prime Rib ⚓

Served with homemade white cheddar tater tots, grilled asparagus, creamy horseradish and au jus

Crew's Cut – 12 oz **26**

Captain's Cut – 16 oz **32**

Hand Cut Black Angus Filet 8oz <i>Served with upside down sweet potatoe (topped with Maytag blue)</i>	26 28
Apple Cider Chicken ⚓ <i>Wood Fired and served with sautéed baby spinach</i>	21
Row Burger <i>House ground chuck, Vermont white cheddar, hand cut fries and homemade pickles</i>	14

M A R K E T S I D E S

Vermont White Cheddar Tater Tots	5	Smashed Red Potatoes	5
Charred Broccolini	6	Roasted Vegetables	5
Upside Down Sweet Potatoes	4	Sautéed Baby Spinach	6
Hand Cut French Fries	4		