

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
RAINBOW TROUT	14	WHITEFISH PÂTÉ	9
BLUEFISH PÂTÉ	13	THE BOARD	39

## STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
SNAP PEA SALAD charred scallion vinaigrette, peanuts, fresno, sesame	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	24
ROASTED OYSTERS spring garlic butter, lemon bread crumbs	18
LAGER STEAMED MUSSELS herb butter, grilled sourdough	19
SALT & PEPPER FRIED SHRIMP nu'óc châm, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

## PLATES

BRIOCHE CRUSTED HAKE green lentils, asparagus, saffron lobster cream, tarragon	37
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
PAN ROASTED MONKFISH Maine yellow eye bean ragout, bacon, herb pesto, spring onion	36
CIOPPINO shrimp, littleneck clams, tomato, baguette	41
GULF SHRIMP RIGATONI spinach, Calabrian chili butter, orange, breadcrumbs	32
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	55
GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
<b>OUR SIGNATURE ROLLS</b>	
served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

\*Items served raw or under cooked. Consuming raw or undercook 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
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, dill pickle & Tabasco aioli*	21
SHORT RIB RANGOON lime ponzu	17

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED RED POTATOES paprika aioli*, garlic butter, Parmesan	10
GRILLED ASPARAGUS whipped tahini, feta, pine nuts	12

Parties of 10 or more will be subject to an automatic 20% gratuity.

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# ROW 34

CAMBRIDGE

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MA

20.750

AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	<b>SPARKLING</b>		TANNENZÄPFLE	12		
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Pilsner, Rothaus / GER		GARDEN GROVE	12
		Blanc de Blancs, Conca Del Riu Anoia		5.1% / 16oz		tilden lacewing, fever tree cucumber tonic	
TROPICAL FIZZ	14	<b>WHITE</b>		HOUSE LAGER	11	CELESTIAL BLOSSOMS	13
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Helles Lager, Jack's Abbey/ MA		yu no NA yuzu gin, cherry blossom tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.2% / 16oz			
GOLDEN TIDE*	17	2024   CELLARIO	13	WHITE	11	BITTER BREEZE	13
row 34 x privateer single barrel rum, white		Lafrea, Vermentino, Langhe Favorita		Witbier, Allagash / ME		amaro lucano NA amaro, grapefruit soda	
rum, pineapple, orgeat		2024   ELENA WALCH	17	Hefeweizen, Weihenstephaner / GER	12	NV   WÖLFFER ESTATE	13
STRAWBERRY MOON	15	Pinot Grigio, Alto Adige		5.4% / 16oz		Spring in a Bottle N/A, Blanc de Blancs,	
blanco tequila, daytrip strawberry amaro,		2024   CHRISTINA	16	FIN DU MONDE	10	Airén, Mosel 200ml	
lemon		Grüner Veltliner, Niederosterreich		Tripel, Unibroue / CAN		LITE	8
SMOKY SMOOTH	17	2024   MAS LA CHEVALIERE	18	9.0% / 8oz		N/A Lager, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		Chardonnay, Languedoc		PSEUDO SUE	11	n/a / 12oz	
WARMER BORDERS	16	<b>PINK</b>		Pale Ale, Toppling Goliath/ IA		NA CHOUFFE	9
rye, cognac, bully boy amaro rosso,		2024   PATIENCE	15	5.8% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
apricot, lemon		Rosé, Coteaux du Pont du Gard		SUNNY SEA	12	n/a / 11.2oz	
DERBY ITALIANO	17	2024   MAISON GUTOWSKI	13	IPA, Untold / MA			
bourbon, amaro montenegro,		La Dépendance, Côtes de Provence		6.4% / 16oz			
pamplemousse, lemon, soda water		<b>RED</b>		THE SUBSTANCE	13		
ESPRESSO MARTINI	18	2023   MARTHA STOUMEN <small>best served chilled</small>	17	IPA, Bissell Brothers / ME		<b>TREAT YOURSELF</b>	
grey goose, espresso, atomic black		Post Flirtation Red, Mendocino County		6.6% / 13oz		OLD FASHIONED	21
coffee liqueur		2022   BRANDBORG	15	LUNCH	13	elijah craig single barrel bourbon,	
		Bench Lands, Pinot Noir, Umpqua Valley		IPA, Maine Beer Co. / ME		demerara, angostura bitters	
		2023   GRANITO DE GRÉDOS	17	7.0% / 13oz			
		Garnacha, Méntrida		COFFEE POT & KETTLE	12	FRENCH 34	20
		2023   GAIL	18	Oatmeal Porter, Trillium/MA		monkey 47 gin, lemon, bubbles	
		Doris, Cabernet Sauvignon, Sonoma		7.5% / 13oz			