

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche		
SALMON GRAVLAX*	14	WHITEFISH PÂTÉ
MAPLE SALMON BELLY	14	SALMON PÂTÉ
CLASSIC SALMON*	14	SHRIMP PIMENTO
TUNA PASTRAMI	16	THE BOARD
CRAB DIP	16	

STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	
bacon, house saltine	
LITTLE LEAF GREEN SALAD	16
radish, cucumber, thyme & dijon vinaigrette	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
LAGER STEAMED MAINE MUSSELS	21
shallot, garlic, parsley butter, grilled sourdough	
SALT AND PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
HEIRLOOM TOMATO SALAD	20
stracciatella, balsamic vinaigrette, pistachio gremolata	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

PLATES

AVOCADO TOAST	22
sourdough, classic salmon*, pickled red onion	
FRIED OYSTER BLT*	21
toasted sourdough, avocado, sunny side up egg, basil aioli*	
TUNA POKE BOWL*	28
brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli*	
GRILLED SALMON*	22
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	
WILD GULF SHRIMP RIGATONI	29
confit garlic, chili, lemon, parsley gremolata	
CRISPY FISH SANDWICH	21
shredded lettuce, tartar sauce	
GRILLED CHICKEN SANDWICH	18
ciabatta, heirloom tomato, bacon, mozzarella, basil aioli*	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onions, 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	27

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

*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

FRIED TO ORDER

CRISPY OYSTER TACOS	19
pico de gallo, lime crème, pickled fresno, avocado	
CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
pineapple salsa, creamy napa slaw, jala-peño	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
MAC & CHEESE	10

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ROW 34

PORTSMOUTH

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AMSL



COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT CONTD.	
GOLDEN TIDE	17	SPARKLING		GREEN STATE LIGHT	11	ABT 12	10
row 34 x privateer single barrel rum, white rum, pineapple, orgeat		NV LAMBERTI	15	Lager, Zero Gravity / VT		Belgian Quad / St. Bernardus / BEL	
		Glera, Prosecco Extra Dry		4.9% / 16oz		10% / 8oz	
		WHITE		TANNENZÄPFLE	12	STICKY MITTENS*	12
FREEZER MARTINI	17	2025 LANDHAUS MAYER	13	Pilsner, Rothaus / GER		Imperial Stout, Prairie Ales / OK	
blend of gins featuring goldie's, carpano dry		Grüner Veltliner, Austria		5.1% / 16oz		13% / 8oz	
vermouth, ice cold		2024 LA FORCINE	16	WHITE	11		
		Sauvignon Blanc, France		Witbier, Allagash / ME			
				5.2% / 13oz			
TROPICAL FIZZ	14	2025 STERLING	15	FARMHOUSE PALE ALE	11	HUGH-NO SPRITZ	14
st george citrus vodka, pineapple, coconut		Vintner's Collection,		Farmhouse, Oxbow / ME		non alcoholic sparkling wine, elderflower, mint	
		Pinot Grigio, Napa Valley		6.0% / 13oz			
ESPRESSO MARTINI	19	2025 JASCI	15	HEFE WEISSBIER	12	CELESTIAL BLOSSOM	13
grey goose, atomic black coffee liqueur,		Pecorino, Abruzzo		Hefeweizen, Weihenstephaner / GER		yu no non alcoholic yuzu gin,	
espresso		2023 JUSTIN	17	5.4%/ 16oz		cherry blossom tonic	
		Chardonnay, Central Coast		LUX	11	HOUSEMADE SODA	7
				Pale Ale/ Bissell Brothers / ME		sarsaparilla, vanilla, peppermint	
				5.1%/ 13oz			
CRUEL SUMMER	15	PINK		LOVE DUCK	12	LITE	9
vodka, vanilla, lemon, grapefruit		2025 VETRICCIE	14	Pale Ale, Liars Bench / NH		N/A Lager, Athletic Brewing / CT	
		Rosé, Corsica		5.6% / 16oz		N/A / 12oz	
STRAWBERRY MOON	15	RED		LITTLE SIP	11	RUN WILD	9
blanco tequila, daytrip strawberry amaro,		2024 PAVETTE	15	IPA, Lawson's Finest / VT		N/A IPA, Athletic Brewing / CT	
lemon		Pinot Noir, California		6.2%/ 13oz		N/A / 12oz	
				THE SUBSTANCE	13	GREEN STATE ZERO	9
HERE'S THE DILL	16	2024 CEMBRA	16	IPA, Bissell Brothers / ME		N/A Pilsner, Zero Gravity / VT	
gin, cocchi, dill, red onion, black pepper		Schiava, Trentino		6.6% / 13oz		N/A / 12oz	
		2023 NOAH RIVER	17	LUNCH	13	CONEHAD ZERO	9
		Cabernet Sauvignon, Lodi		IPA, Maine Beer Co / ME		N/A IPA, Zero Gravity / VT	
				7.0%/ 13oz		N/A / 12oz	
				CONGRESS STREET	12		
				IPA, Trillium / MA			
				7.2%/ 13oz			
		HALF POURS AVAILABLE UPON REQUEST					

*CONTAINS PEANUTS/TREE NUTS