

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	BLUEFISH PÂTÉ	13
CHILLI RUBBED MACKEREL	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	THE BOARD	39

## STARTERS

OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
BAKED ISLAND CREEK OYSTERS chili garlic butter	18
LETTUCE CUPS crispy oyster, pickled vegetables, togarashi aioli*	15
ROASTED BEET SALAD whipped goat cheese, apples, candied walnut, balsamic	18
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette, sunflower seeds	16
GRIDDLED CRAB CAKE meyer lemon, watercress, shaved fennel, citrus aioli*	24
TUNA TARTARE* sesame, lime, cucumber	22
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19

## PLATES

AVOCADO TOAST grilled sourdough, classic smoked salmon, sunny side egg*	21
YELLOWFIN TUNA MELT cheddar, pickles, sourdough, housemade chips	16
HADDOCK FRIED RICE bok choy, soy egg, pickled chili, yuzu aioli*, miso	24
GRILLED SALMON* roasted chicory, apple, blood orange, black pepper vinaigrette	29
WILD GULF SHRIMP MAFALDINE broccolini, chili butter, pancetta, breadcrumbs	32
TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
SALMON BURGER bibb lettuce, bacon, tzatziki, shoestring fries	19
CRISPY CHICKEN SANDWICH hot honey, coleslaw, shoestring fries	18
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

## OUR SIGNATURE ROLLS

served with slaw & chips	
CREAMY BLUE CRAB	28
CRISPY SHRIMP BANH MI	27

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

\*Items served raw or under cooked. 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.

## FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
CRISPY FISH TACOS avocado, pineapple salsa, cotija, lime crema	19
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, tartar, fries	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
SPICY HARICOT VERTS pickled hot peppers, lemon	8

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## COCKTAILS

FIRE & ICE rye, black peppercorn, angostura bitters	16
MY CHERRY AMOUR blanco tequila, spiced cherry, egg white*	16
BIG CRAN ENERGY vodka, ginger, spiced cranberry	15
BEET'S ME peloton de la muerta mezcal, beet, cynar, orange	16
THE LAST SAGE gin, faccia brutto, sage, lime	16
SLAY SPRITZ select aperitivo, orange liqueur, spiced hibiscus	15
MAI TIDE* row 34 hand picked privateer rum single barrel, pineapple, lime, orgeat	17

## TREAT YOURSELF

CURRENT FASHIONED elijah craig cask strength single barrel, crystal clear king cube, bitters	21
DRINK WITH A VIEUX dark arts rye amburana cask, hennessy vsop, sweet vermouth, benedictine	20

## WINE BY THE GLASS

<b>SPARKLING</b> 2023   RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	15
<b>WHITE</b> 2024   GAINZA Bixigu, Txakoli Blanco	16
2022   RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	15
2024   CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2024   FIELD RECORDINGS Shucks, Pinot Blanc, Chalone	15
2024   ELENA WALCH Pinot Grigio, Alto Adige	16
2023   KARA TARA Chardonnay, Western Cape	14
2024   GASPARD Chenin Blanc, Loire Valley	15
<b>PINK</b> 2024   MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
<b>RED</b> 2023   THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16
2022   BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15
2022   VICTOR HUGO Zinfandel, Paso Robles	17
2023   GAIL Doris, Cabernet Sauvignon, Sonoma	18

## BEER - DRAFT

PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	8
WHITE Witbier, Allagash / ME 5.2% / 13oz	9
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13

## BEER - DRAFT

WAVETABLE IPA, Grimm / NY 6.7% / 16oz	9
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12
DRY Cider, Shacksbury / VT 5.2% / 13oz	9
RAINBOW SHERBET Sour Ale, Prairie Ales / OK 5.2% / 8oz	9
MEEMAW Wild Ale, Fonta Flora / NC 5.9% / 8oz	10
SAURON'S NIGHT LIGHT Porter, Brick & Feather / MA 7.3 / 13oz	9

\*Item contains almonds

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