

SMOKED & CURED

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

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8		
CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula	5		
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14		
ROASTED OYSTERS* Pecorino garlic butter, lemon breadcrumbs	18		
LITTLE LEAF FARM GREEN SALAD radish, sunflower seeds, tomato, roasted shallot vinagrette	16		
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18		
GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24		
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22		
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21		

PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28		
GRILLED WHOLE FISH black garlic harissa, haricot vert & herb salad, peanut crumble	42		
BLUE CRAB SPAGHETTI squash blossoms, sweet corn, cacio e pepe butter, basil	38		
BRIOCHE CRUSTED COD charred leek purée, roasted potato, green beans, salsa verde	39		
GRILLED SALMON* chickpea & cucumber salad, cherry tomato, dill dressing, feta, za'atar oil	38		
PAN SEARED STRIPED BASS sweet corn, green bean, bacon lardon, jalapeño vinaigrette	42		
MAINE LOBSTER PAPPARDELLE smoked oyster butter, shishitos, sungold tomato	52		
ROASTED CHICKEN BREAST fingerling potato, roasted vidalia onion, summer squash, thyme sauce	29		
PRIME CHEDDAR BURGER* bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	23		
GRILLED SKIRT STEAK* Parmesan 242 fries, blistered shishitos, red wine sauce	56		

OUR SIGNATURE ROLLS

served with slaw & chips			
ETHEL 'S CREAMY LOBSTER		MP	
WARM BUTTERED LOBSTER		MP	

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

*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*	19		
OYSTERS fries, tartar	19/37		
WHOLE BELLY CLAMS fries, tartar	34		
CRISPY FISH TACOS avocado salsa verde, napa cabbage, cotija	19		
CRISPY FISH SANDWICH bibb lettuce, tartar, fries	21		
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25		

SIDES

242 FRIES	9		
SHOESTRING FRIES	8		
BLISTERED SHISHITO PEPPERS feta, lemon, Maldon sea salt	10		
BUTTERMILK BISCUIT honey, rosemary butter	9		
CORNBREAD maple butter	9		
MEXICAN STREET CORN cotija, cilantro, lime crema, chili crisp	12		
GRILLED BROCCOLINI lemon, shaved Parmesan	12		

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ROW 34

BURLINGTON

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17	SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16	SCRAG MOUNTAIN Pilsner, Lawson’s Finest / VT 4.8% / 16oz	11	PALOMA PEQUEÑA lime, grapefruit, soda	12
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14	WHITE 2024 GAINCZA Bixigu, Txakoli Blanco	16	TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12	HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
FREEZER MARTINI blend of gins featuring goldie’s, dry vermouth, ice cold	17	2025 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16	WHITE Witbier, Allagash / ME 5.2% / 13oz	11	CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18	2025 CELLARIO Lafrea, Vermentino, Langhe Favorita	13	FARMHOUSE PALE ALE Farmhouse, Oxbow / ME 6.0% / 13oz	11	THAT DON’T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucumber tonic	14
EMERALD GARDEN gin, faccia brutto centerbe, mint, cucumber	15	2023 CHRISTINA Grüner Veltliner, Niederosterreich	16	HEFE WEISSBIER Weihenstephaner / GER 5.4% / 16oz	12	LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15	2024 ELENA WALCH Pinot Grigio, Alto Adige	18	ZOMBIE DUST Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	CHOUFFE N/A Belgian Ale, D’achouffe/ BEL n/a / 11.2oz	10
ITALIAN SUMMER select aperitivo, italicus, prosecco, lemon	16	2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17	LITTLE SIP IPA, Lawson’s Finest / VT 6.2% / 13oz	11	SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11
THE FLOOR IS GUAVA tequila, guava, spicy agave, ancho reyes	16	2024 GASPARD Chenin Blanc, Loire Valley	15	THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13		
		PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14	LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	13		
		2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16	CONGRESS STREET IPA, Trillium / MA 7.2% / 13oz	12		
		RED 2023 MARTHA STOUMEN Post Flirtation Red, Mendocino County	17	BUILT TO SPILL Double IPA, Foam / VT 8.0% / 13oz	11		
		2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16	OH YEAH Sour Ale, Prairie Ales / OK 5.2% / 8oz	11		
		2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18	POUR SAP Maple Ale, Tilted Barn / RI 7.0% / 8oz	9		
TREAT YOURSELF							
CURRENT FASHIONED hennessy VS, eagle rare, crystal clear king cube, bitters	23						
ELIÓN MARTINI kástra elión premium vodka, brine, blue cheese olive	20						

**Item contains almonds

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