

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	WHITEFISH PÂTÉ	12
RAINBOW TROUT	14	THE BOARD	42
SHRIMP PIMENTO	14		

STARTERS

HOUSEMADE ROLLS	8
honey-cayenne butter	

CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	

NEW ENGLAND CLAM CHOWDER	14
bacon, housemade saltine	

LITTLE LEAF GREEN SALAD	16
cucumber, radish, roasted shallot vinaigrette	

SNAP PEA SALAD	18
charred scallion vinaigrette, peanut, fresno, sesame	

GRIDDLED CRAB CAKE	21
green goddess, pea shoots, pickled shallots, orange	

ROASTED OYSTERS	16
spring garlic butter, lemon bread crumbs	

LAGER STEAMED MUSSELS	21
herb butter, grilled sourdough	

SALT & PEPPER FRIED SHRIMP	18
nu'óc châm, peanut sauce, bibb lettuce, pickled vegetables	

SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

PLATES

PAN SEARED RAINBOW TROUT	32
smashed English pea, potato, Meyer lemon	

BRIOCHE CRUSTED HAKE	39
green lentils, asparagus, saffron lobster cream, tarragon	

PAN ROASTED MONKFISH	36
Maine yellow eye bean ragout, bacon, herb pesto, spring onion	

GRILLED SALMON*	38
couscous, snap pea, olive, sumac vinaigrette, labneh	

CIOPPINO	41
shrimp, littleneck clam, tomato, baguette	

GULF SHRIMP RIGATONI	33
spinach, Calabrian chili butter, orange, breadcrumbs	

GRILLED SKIRT STEAK*	56
Parmesan-herb 242 fries, asparagus, bordelaise	

GRILLED CHICKEN BREAST	29
Vermont potato, beech mushroom, green garlic, salsa verde	

BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips

CREAMY CRAB	28
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CRISPY OYSTER	27
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*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	16
jalapeño, togarashi aioli*	

OYSTERS	19/37
fries, tartar	

CRISPY FISH TACOS	19
avocado, pineapple salsa, cotija	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

FRIED FISH SANDWICH	21
bibb lettuce, dill pickle & Tabasco aioli*	

SHORT RIB RANGOON	17
lime ponzu	

SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

ROASTED RED POTATOES	9
paprika aioli*, garlic butter, Parmesan	

GRILLED ASPARAGUS	12
whipped tahini, feta, pine nuts	

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

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ROW 34

CAMBRIDGE

MA

20.750

AMSL

ROW34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		PALE LAGER	12	ST. AGRESTIS 'PHONY NEGRONI	11
three gins, dry & very cold		2023 RAVENTÓS I BLANC	17	Lager, Sacred Profane/ ME		HUGH-NO SPRITZ	14
		Blanc de Blancs, Conca Del Riu Anoia		4.2% / 16oz		NA sparkling wine, elderflower, mint	
TROPICAL FIZZ	14	WHITE		TANNENZÄPFLE	12	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz			
GOLDEN TIDE*	17	2024 COPAIN	15	AYINGER BRÄU-WEISSE	11	CELESTIAL BLOSSOMS	13
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Hefeweizen, Ayinger / GER		yu no NA yuzu gin, cherry blossom tonic	
rum, pineapple, orgeat		2024 CELLARIO	13	5.1% / 16oz		BITTER BREEZE	13
		Lafrea, Vermentino, Langhe Favorita		WHITE	11	amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024 ELENA WALCH	17	Witbier, Allagash / ME		NV WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		5.2% / 13oz		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024 CHRISTINA	16	FARMHOUSE PALE ALE	10	Airén, Mosel 200ml	
		Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		LITE	8
SMOKY SMOOTH	17	2024 GAINZA	16	6.0% / 13oz		N/A Lager, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		Bixigu, Txakoli Blanco		THE SUBSTANCE	13	n/a / 12oz	
		2024 MAS LA CHEVALIERE	18	IPA, Bissell Brothers / ME		NA CHOUFFE	9
WARMER BORDERS	16	Chardonnay, Languedoc		6.6% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
rye, cognac, bully boy amaro rosso,		PINK		PSEUDO SUE	11	n/a / 11.2oz	
apricot, lemon		2024 PATIENCE	15	Pale Ale, Toppling Goliath/ IA			
		Rosé, Coteaux du Pont du Gard		5.8% / 13oz		TREAT YOURSELF	
DERBY ITALIANO	17	2024 MAISON GUTOWSKI	13	LUNCH	12	OLD FASHIONED	21
bourbon, amaro montenegro,		La Dépendance, Côtes de Provence		IPA, Maine Beer Co / ME		elijah craig single barrel bourbon,	
pamplemousse, lemon, soda water		RED		7.0% / 13oz		demerara, angostura bitters	
ESPRESSO MARTINI	18	2023 THIBAUT DUCROUX	16	COFFEE POT & KETTLE	12	FRENCH 34	20
grey goose, espresso, atomic black		En Roue Libre, Gamay, Beaujolais		Oatmeal Porter, Trillium/MA		monkey 47 gin, lemon, bubbles	
coffee liqueur		2022 BRANDBORG	15	7.5% / 13oz			
		Bench Lands, Pinot Noir, Umpqua Valley		ASHLAWN	11		
ADULT JUICE BOX	9	2023 GRANITO DE GRÉDOS	17	Coffee Stout, Fox Farm / CT			
Maneki Wanko "Lucky Dog" sake		Garnacha, Méntrida		7.0% / 13oz			
		2023 GAIL	18				
		Doris, Cabernet Sauvignon, Sonoma					