ROW 34

CAMBRIDGE — MA 20.750 AMSL

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CITRUS STEELHEAD TROUT	14	SHIRMP PIMENTO	14
HOT HONEY MACKEREL	14	WHITEFISH PÂTÉ	9
SALMON BELLY	14	THE BOARD	39

STARTERS

NEW ENGLAND CLAM CHOWDER — 14
bacon, house saltine

LOBSTER & CORN BISQUE — 16
crème fraîche, brioche croutons

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

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

SNAP PEA SALAD — 18
charred scallion vinaigrette, peanuts, fresno, sesame

ROASTED OYSTERS — 18
confit garlic butter, lemon breadcrumbs

SALT & PEPPER FRIED SHRIMP — 18
nouc cham, peanut sauce, bibb lettuce, pickled vegetables

GRIDDLED CRAB CAKE — 24
green goddess, pea shoots, pickled shallots, orange

LAGER STEAMED MUSSELS — 19
herb butter, grilled sourdough

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.

PLATES

GULF SHRIMP CESAR SALAD — 22
romaine, white anchovy, pickled onion, brioche croutons

CHILLED SOBA NOODLES — 26
blue crab, chili crunch, snap peas, fried shiitake mushrooms

TUNA POKE BOWL* — 28
brown rice, avocado, bok choy, miso dressing, sesame

LITTLENECK CLAM SPAGHETTI — 22
white wine sauce, basil, Parmesan breadcrumbs

GRILLED SALMON* — 29
couscous, snap pea, olive, sumac vinaigrette, labneh

CRISPY FISH SANDWICH — 21
bibb lettuce, dill pickle & tabasco aïoli*

SALMON BURGER — 19
tzatziki, marinated cucumber, red onion

FRIED CHICKEN SANDWICH — 18
ciabatta, roasted onion, honey mustard, dill pickle

PRIME CHEDDAR BURGER* — 23
bacon,caramelized onion,fries
[add fried oyster, togarashi aïoli*, coleslaw +4]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

FRIED TO ORDER

CALAMARI — 16
jalapeño, togarashi aïoli*

OYSTERS — 19/37
fries, tartar

CRISPY FISH TACOS — 19
avocado, pineapple salsa, cotija

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

BUTTERMILK BISCUIT — 9
honey, rosemary butter

CORNBREAD — 9
maple butter

GRILLED ASPARAGUS — 12
whipped tahini, feta, pine nuts

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R34

COCKTAILS

FREEZER MARTINI 17
three gins, dry & very cold

TROPICAL FIZZ 14
st. george citrus vodka, pineapple, coconut soda water

GOLDEN TIDE* 17
row 34 x privateer single barrel rum, white rum, pineapple, orgeat

STRAWBERRY MOON 15
blanco tequila, daytrip strawberry amaro, lemon

SMOKY SMOOTH 17
mezcal, bergamot, spicy pepper syrup, lime

WARMER BORDERS 16
rye, cognac, bully boy amaro rosso, apricot, lemon

DERBY ITALIANO 17
bourbon, amaro montenegro, pamplemousse, lemon, soda water

ESPRESSO MARTINI 18
grey goose, espresso, atomic black coffee liqueur

WINE BY THE GLASS

SPARKLING

2023 | RAVENTÓS I BLANC 17
Blanc de Blancs, Conca Del Riu Anoia

WHITE

2022 | RAIMBAULT-PINEAU 17
Sauvignon Blanc, Coteaux du Giennois

2024 | GAINTZA 16
Bixigu, Txakoli Blanco

2024 | CELLARIO 13
Lafrea, Vermentino, Langhe Favorita

2024 | ELENA WALCH 17
Pinot Grigio, Alto Adige

2024 | CHRISTINA 16
Grüner Veltliner, Niederosterreich

2024 | MAS LA CHEVALIERE 18
Chardonnay, Languedoc

PINK

2024 | MAISON GUTOWSKI 13
La Dépendance, Côtes de Provence

RED

2023 | MARTHA STOUMEN best served chilled 17
Post Flirtation Red, Mendocino County

2022 | BRANDBORG 15
Bench Lands, Pinot Noir, Umpqua Valley

2023 | GAIL 18
Doris, Cabernet Sauvignon, Sonoma

BEER - DRAFT

TANNENZÄPFLE 12
Pilsner, Rothaus / GER
5.1% / 16oz

PILSNER 10
Bohmeian Pilsner, Von Trapp/ VT
5.4% / 16oz

WHITE 11
Witbier, Allagash / ME
5.2% / 13oz

HEFE WEISSBIER 12
Hefeweizen, Weihenstephaner / GER
5.4% / 16oz

FIN DU MONDE 10
Tripel, Unibroue / CAN
9.0% / 8oz

PSEUDO SUE 11
Pale Ale, Toppling Goliath/ IA
5.8% / 13oz

CONGRESS STREET 12
IPA, Trillium/ MA
7.2% / 16oz

THE SUBSTANCE 13
IPA, Bissell Brothers / ME
6.6% / 13oz

LUNCH 13
IPA, Maine Beer Co. / ME
7.0% / 13oz

COFFEE POT & KETTLE 12
Oatmeal Porter, Trillium/MA
7.5% / 13oz

ZERO PROOF

HUGH-NO SPRITZ 14
NA sparkling wine, elderflower, mint

CELESTIAL BLOSSOMS 13
yu no NA yuzu gin, cherry blossom tonic

THAT DON'T EMPRESS ME MUCH 14
empress 0.0 indigo, lemon, cucmber tonic

BITTER BREEZE 13
amaro lucano NA amaro, grapefruit soda

NV | WÖLFFER ESTATE 13
Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml

NA CHOUFFE 9
N/A Belgian Ale, D'achouffe / BEL
n/a / 11.2oz

RUN WILD 7
N/A IPA, Athletic Brewing / CT
n/a / 12oz

LITE 7
N/A Lager, Athletic Brewing / CT
n/a / 12oz

TREAT YOURSELF

OLD FASHIONED 22
dark arts single barrel rye, demerara, angostura bitters

FRENCH 34 20
monkey 47 gin, lemon, bubbles