ROW 34

CAMBRIDGE — MA 20.750 AMSL

R34

SMOKED & CURED BOARD

house smoked & cured seafood, grilled sourdough, pickles, crème fraîche — 11 / 39

STARTERS

HOUSEMADE ROLLS — 8
honey-cayenne butter

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

NEW ENGLAND CLAM CHOWDER — 14
bacon, housemade saltine

LOBSTER & BUTTERNUT SQUASH BISQUE — 16
pepitas, chili oil

LITTLE LEAF GREEN SALAD — 16
radish, sunflower seeds, apple, roasted shallot vinaigrette

ROASTED CARROT SALAD — 20
whipped feta, harissa vinaigrette, farro, walnuts

GRIDDLED CRAB CAKE — 24
squash purée, apple & celery root remoulade

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

CRISPY FRIED CALAMARI — 16
jalapeño, togarashi aïoli*

LAGER STEAMED MAINE MUSSELS — 21
parsley butter, grilled sourdough

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

CRISPY FRIED OYSTERS — 19/37
fries, tartar

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS* — 165
Korean BBQ glaze, bao buns, bok choy, kimchi, scallion rice, sesame
[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

CRISPY OYSTER — 25

PLATES

BRIOCHE CRUSTED COD — 39
charred leek purée, roasted potato, green beans, salsa verde

PAN SEARED SWORDFISH — 42
roasted fall vegetables, swiss chard, almond pesto

GRILLED ATLANTIC SALMON* — 39
Moroccan cous cous, pomegranate, toasted walnut aillade, mint, delicata squash

PAN SEARED SCALLOP — 44
parsnip purée, shiitake mushroom, pinenut, roasted shallot, meyer lemon

PAN SEARED SKATE WING — 34
rice & lentil pilaf, blue crab, orange & caper butter

SHRIMP RIGATONI — 32
Jimmy Nardello peperonata, pecorino, oregano, sourdough breadcrumbs

BLUE CRAB SPAGHETTI — 38
jalapeño, broccoli, butternut squash cream

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

CRISPY FISH TACOS — 19
lime crema, pineapple salsa, fresno, cotija

GRILLED SKIRT STEAK* — 56
fingerling potato, roasted oyster mushroom, cipollini onion, red wine sauce

ROASTED CHICKEN BREAST — 29
mustard spaetzle, braised cabbage, bacon, thyme sauce

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

SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

BUTTERMILK BISCUIT — 9
honey, rosemary butter

CORNBREAD — 9
maple butter

ROASTED CAULIFLOWER — 12
whipped tahini, golden raisin

CRISPY BRUSSEL SPROUTS — 12
hot honey, lime, peanut

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.

COCKTAILS

FREEZER MARTINI 17
three gins, dry & very cold

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

PERA SPEZIATA 16
select aperitivo, st. george spiced pear, orange,
sparkling wine, soda

SECOND BREAKFAST 16
earl grey infused vodka, montenegro, vanilla, lemon

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

PERSEPHONE'S POTION 16
amaretto, cognac, pomegranate, lime

DARK HORSE 14
bourbon, averna, cinnamon, honey, grapefruit

STARS HOLLOW 15
bourbon, bauchant, orange, demerara, pumpkin spice

ROSE BOULEVARD 17
bourbon, distilleria dell'alpe rosen bitter, punt e mes

TREAT YOURSELF

CURRENT FASHIONED 24
basil hayden, cognac, demerara, angostura

YUZU SAKETINI 22
ketel one, tsuru-ume yuzu sake liqueur, cranberry

ZERO PROOF

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

PALOMA PEQUEÑA 12
lime, grapefruit, soda

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

NV | WÖLFFER ESTATE 11
Spring in a Bottle N/A, Blanc de Blancs,
Airén, Mosel 200ml

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

CHOUFFE 9
N/A Lager, D'achouffe / BEL/ n/a / 11.2oz

SIP'N 10
N/A IPA, Lawson's Finest / VT / n/a / 12oz

ALL IN 10
N/A IPA, Other Half/ NY / n/a / 12oz

WINE BY THE GLASS

SPARKLING

2024 | CAN SUMOI 16
Muntanya, Montmell

WHITE

2024 | J. DE VILLEBOIS 16
Sauvignon Blanc, Val de Loire

2024 | GAINTZA 16
Bixigu, Txakoli Blanco

2024 | GASPARD 15
Chenin Blanc, Loire Valley

2024 | TERRA DI ASOREI 15
Albariño, Rias Biaxas

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

SAKE

OHIME 14
3 Grain Omachi Genshu, Yamaguchi (3oz)

BEER - DRAFT

SCRAG MOUNTAIN 11
Pilsner, Lawson's Finest / VT / 4.8% / 16oz

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

FORT POINT 13
Pale Ale, Trillium / MA / 6.6% / 13oz

LITLLE SIP 11
IPA, Lawson's Finest / VT / 6.2% / 13oz

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

GREEN WIZARD 11
West Coast Style IPA, Widowmaker / MA / 6.6% 13oz

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

BLUE CRAB 12
Double IPA, Other Half / NY / 6.5% / 13oz

DAILY SERVING TROPICAL PUNCH 11
Sour Ale, Trilium / MA / 4.2% / 8oz

SHIPYARDS 11
Bourbon Barrel-Aged Imperial Porter , Bluejacket /
Põhjala / DC 11% / 8oz