

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	12	SALMON PÂTÉ	12
TOGARASHI SCALLOP	14	SHRIMP PIMENTO	14
SWORDFISH PASTRAMI	12	THE BOARD	39
WHITEFISH PÂTÉ	12		

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	13
bacon, house saltine	
LETTUCE CUPS	14
crispy oyster, pickled vegetables, togarashi aioli*	
ROASTED BEET SALAD	16
whipped goat cheese, apples, candied walnut, balsamic	
LITTLE LEAF GREEN SALAD	16
carrot, cucumber, radish, roasted shallot vinaigrette, sunflower seeds	
GRIDDLED CRAB CAKE	23
watercress salad, shaved fennel, citrus aioli*	
LAGER STEAMED MAINE MUSSELS	21
herbed butter, grilled sourdough	
SPICY TUNA TARTARE*	21
sesame, lime, cucumber	

PLATES

GRILLED SHRIMP CAESAR SALAD	28
garlic croutons, anchovy dressing*, Parmesan	
MAINE LOBSTER CHOPPED SALAD	29
crispy bacon, hardboiled egg, green goddess	
YELLOWFIN TUNA MELT	16
cheddar, pickles, sourdough, housemade chips	
GRILLED SALMON*	34
rice and lentil pilaf, haricot verts, Marcona almonds, lemon butter	
HOUSEMADE BUCATINI	29
wild caught Gulf shrimp, broccolini, toasted breadcrumbs	
TUNA POKE BOWL*	27
brown rice, avocado, bok choy, miso dressing, sesame	
SALMON BURGER	19
bibb lettuce, bacon, chipotle mayo, shoestring fries	
CRISPY CHICKEN SANDWICH	18
hot honey, coleslaw, shoestring fries	
BACON CHEDDAR BURGER*	19
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

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	16
jalapeño, togarashi aioli*	
CRISPY FISH TACOS	18
romaine lettuce, poblano pepper relish, avocado, cotija	
OYSTERS	19/36
fries, tartar	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
CRISPY FISH SANDWICH	19
bibb lettuce, tartar, shoestring fries	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT	8
honey, rosemary butter	
CORNBREAD	9
maple butter	
GREEN BEANS	12
crunchy chili garlic, peanut crumble	

ROW34 . COM

@ROW34

ROW 34

BURLINGTON

-

MA

136.03

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Chai, Chai Again cognac, chai, lemon, angostura	15	SPARKLING 2023 Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia	17	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	11	King Sue Double IPA, Toppling Goliath / IA 7.8% / 13oz	11
Fire & Ice rye, black peppercorn, angostura	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	16	Laggy Pop Watermelon Light Lager, Proclamation / RI 4.6% / 16oz	8	Dry Cider, Shacksbury / VT 5.2%/ 13oz	10
My Cherry Amour blanco tequila, spiced cherry, lemon, egg white*	16	WHITE 2024 Gréteau-Medeville Sauvignon Blanc, Bordeaux	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Cherry Berliner Berliner Weisse, Stoneface / NH 3.7% / 8oz	9
Big Cran Energy vodka, domain de canton, spiced cranberry, lemon	15	2024 Voyages dans les Vignes Pesked, Melon de Bourgogne, Muscadet	15	White Witbier, Allagash / ME 5.2% / 13oz	9	Fruits of Labor: Raspberry Sour Ale, Vanished Valley / MA 5.0% / 13oz	10
Beet's Me peloton de la muerta mezcal, cynar, orange, beet, lemon	16	2024 Elena Walch Pinot Grigio, Alto Adige	16	La Chouffe Belgian Blond, D'Achouffe / BEL 8.0%	9	Alien Observer Sour Ale, Foam / VT 5.0 % / 8oz	10
The Last Sage gin, faccia brutto, sage, lime	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	16	Fort Point Pale Ale, Trillium / MA 6.6% / 16oz	12	Rainbow Sherbet Sour Ale Prairie Ales / OK 5.2%/ 8oz	9
The Isle of Remedy blended scotch, falernum, ginger, maple, lemon, peated scotch rinse	16	2023 Tyler Chardonnay, Santa Barbara	22	Due South IPA, Vitamin Sea / MA 6.2% / 13oz	11	Raffi Stout, Tilted Barn / RI 7.6% / 13oz	9
Slay Spritz select aperitivo, orange liqueur, lemon, spiced hibiscus, sparkling wine, soda water	15	PINK 2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	17	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Péché Mortel Imperial Stout, Dieu du Ciel! / CAN 9.5% / 8oz	11
Mai Tide row 34 hand picked privateer rum single barrel, white rum, pineapple, lime, orgeat, demerara	17	2024 Maison Gutowski La Dependance, Côtes de Provence	15	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12		
		RED 2024 Sophie Schaal Pinot Noir, Alsace	17				
		2024 Red Tail Ridge Blau Franc Blend, Blaufränkisch & Cab Franc, Finger Lakes	16				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				