

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	RAINBOW TROUT	13
SALMON GRAVLAX*	15	WHITEFISH PÂTÉ	9
SPICE RUBBED MACKEREL	14	THE BOARD	42

## STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	13
WINTER CITRUS SALAD white balsamic, radicchio, fennel, pistachio	17
CHARRED WAGYU SALAD fresno chile, thai basil	32
DEILED EGGS smoked trout roe*, dill	15
GRILLED LARGE ISLAND CREEKS togarashi butter	16
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
GRIDDLED CRAB CAKE apple, pickled shallot, whole grain mustard aioli*	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
TUNA TARTARE * sesame, lime, cucumber	24

## PLATES

CRISPY WHOLE FISH ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	41
HERB CRUSTED HAKE butternut squash purée, bacon, cipollini, Sparrow Arc potatoes	36
PAN SEARED MONKFISH maitake, bok choy, littleneck clam, dashi, chili oil	38
MAINE LOBSTER SPAGHETTI oyster mushroom, spaghetti squash, calabrian chili butter	44
LITTLENECK & GULF SHRIMP RIGATONI grilled chicories, smoked uni butter, meyer lemon	34
GRILLED SALMON* farro, chickpeas, cauliflower, spinach, fennel purée	34
VADOUVAN SEAFOOD CURRY shrimp, mussels, lobster tail, cauliflower, pita	41
HERB ROASTED CHICKEN Sparrow Arc potato gratin, grilled broccoli rabe, thyme sauce	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

## OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	28

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

CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
CALAMARI jalapeño, togarashi aioli*	17
OYSTERS fries, tartar	20/38
CRISPY FISH TACOS napa cabbage slaw, cotija, salsa verde	17
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	19

## SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
SPARROW ARC POTATO GRATIN thyme, gruyère	14

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# ROW 34

CAMBRIDGE

MA

20.750

AMSL

R34

**COCKTAILS**

Freezer Martini three gins, dry & very cold	17
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear	16
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16
Mr. November* rye, walnut liqueur, apple shrub	17
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17

**ZERO PROOF - MOCKTAILS**

Gardenia NA sparkling wine, apple shrub, pomegranate	13
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13
St. Agrestis 'Phony Negroni	11

**WINE BY THE GLASS**

<b>SPARKLING</b>	
2023   Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17
NV   Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17
<b>WHITE</b>	
2024   Field Recordings Shucks, Pinot Blanc, Chalone	15
2024   Cellario Lafrea, Vermentino, Langhe Favorita	17
2022   Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17
2024   Elena Walch Pinot Grigio, Alto Adige	17
2024   Legado del Conde Albariño, Rías Baixas	15
2024   Mas La Chevaliere Chardonnay, Languedoc	18
<b>PINK</b>	
2024   Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18
2024   Maison Gutowski La Dépendance, Côtes de Provence	15
<b>RED</b>	
2023   Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17
2024   Sophie Schaal Pinot Noir, Alsace	17
2022   Victor Hugo Zinfandel, Paso Robles	17
2023   Gail Doris, Cabernet Sauvignon, Sonoma	18

**BEER - DRAFT**

Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12
Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12
Pilsner Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	8
Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11
White Witbier, Allagash / ME 5.2% / 13oz	10
Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10
Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10
The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13
Wavetable IPA, Grimm / NY 6.7% / 16oz	12
Wild at Heart IPA, Vitamin Sea / MA 6.0% / 13oz	11
Trailside IPA, Trillium / MA 6.8% / 16oz	12

**BEER - DRAFT**

Illumin-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12
Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Standard Cider, Hudson North / NY 5.0% / 16oz	10
Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
Jack Pumpkin Ale, Tilted Barn / RI 6.0% / 13oz	11
Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 13oz	10
AshLawn Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
Sauron's Night Light Porter, Brick & Feather / MA 7.3% / 13oz	11
<b>TREAT YOURSELF</b>	
Old Fashioned elijah craig single barrel bourbon, demerera, angostura bitters	30
French 34 monkey 47 gin, lemon, bubbles	28

\* contains nuts