

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CITRUS STEELHEAD TROUT	14	SHRIMP PIMENTO	14
HOT HONEY MACKEREL	14	BLUEFISH PÂTÉ	13
RAINBOW TROUT	12	WHITEFISH PÂTÉ	9
		THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
SNAP PEA SALAD charred scallion vinaigrette, peanuts, fresno, sesame	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	24
ROASTED OYSTERS confit garlic butter, lemon bread crumbs	18
LAGER STEAMED MUSSELS herb butter, grilled sourdough	19
SALT & PEPPER FRIED SHRIMP nougat, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

PLATES

CRISPY WHOLE FISH haricot vert, Marcona almond, radish, herb vinaigrette	42
ROASTED MONKFISH Maine yellow eye bean ragout, bacon, herb pesto, spring onion	36
PAN SEARED BLUEFISH green lentils, asparagus, saffron lobster cream, tarragon	34
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
LITTLENECK CLAM & SQUID SPAGHETTI spicy tomato sauce, Parmesan, basil, sweet pepper	34
GULF SHRIMP RIGATONI english pea, Calabrian chili butter, Parmesan gremolata	32
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	55
ROASTED CHICKEN BREAST Vermont potato, beech mushroom, vidalia onion, thyme sauce	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, dill pickle & Tabasco aioli*	21

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED RED POTATOES paprika aioli*, garlic butter, Parmesan	10
GRILLED ASPARAGUS whipped tahini, feta, pine nuts	12

*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.

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

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ROW 34

CAMBRIDGE

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20.750

AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		TANNENZÄPFLE	12	HUGH-NO SPRITZ	14
three gins, dry & very cold		2023 RAVENTÓS I BLANC	17	Pilsner, Rothaus / GER		NA sparkling wine, elderflower, mint	
		Blanc de Blancs, Conca Del Riu Anoia		5.1% / 16oz			
TROPICAL FIZZ	14	WHITE		PILSNER	10	CELESTIAL BLOSSOMS	13
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Bohmeian Pilsner, Von Trapp/ VT		yu no NA yuzu gin, cherry blossom tonic	
soda water		Sauvignon Blanc, Coteaux du Giennois		5.4% / 16oz			
GOLDEN TIDE*	17	2024 GAINZA	16	WHITE	11	THAT DON'T EMPRESS ME MUCH	14
row 34 x privateer single barrel rum, white		Bixigu, Txakoli Blanco		Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucumber tonic	
rum, pineapple, orgeat		2024 CELLARIO	13	5.2% / 13oz			
		Lafrea, Vermentino, Langhe Favorita		HEFE WEISSBIER	12	NV WÖLFFER ESTATE	13
STRAWBERRY MOON	15	2024 ELENA WALCH	17	Hefeweizen, Weihenstephaner / GER		Spring in a Bottle N/A, Blanc de Blancs,	
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		5.4% / 16oz		Airén, Mosel 200ml	
lemon		2024 CHRISTINA	16	FIN DU MONDE	10	NA CHOUFFE	9
SMOKY SMOOTH	17	Grüner Veltliner, Niederosterreich		Tripel, Unibroue / CAN		N/A Belgian Ale, D'achouffe / BEL	
mezcal, bergamot, spicy pepper syrup, lime		2024 MAS LA CHEVALIERE	18	9.0% / 8oz		n/a / 11.2oz	
		Chardonnay, Languedoc		PSEUDO SUE	11	RUN WILD	7
WARMER BORDERS	16	PINK		Pale Ale, Toppling Goliath/ IA		N/A IPA, Athletic Brewing / CT	
rye, cognac, bully boy amaro rosso,		2024 MAISON GUTOWSKI	13	5.8% / 13oz		n/a / 12oz	
apricot, lemon		La Dépendance, Côtes de Provence		CONGRESS STREET	12	LITE	7
DERBY ITALIANO	17	RED		IPA, Trillium/ MA		N/A Lager, Athletic Brewing / CT	
bourbon, amaro montenegro,		2023 MARTHA STOUMEN <small>best served chilled</small>	17	7.2% / 16oz		n/a / 12oz	
pamplemousse, lemon, soda water		Post Flirtation Red, Mendocino County		THE SUBSTANCE	13	TREAT YOURSELF	
ESPRESSO MARTINI	18	2022 BRANDBORG	15	IPA, Bissell Brothers / ME		OLD FASHIONED	22
grey goose, espresso, atomic black		Bench Lands, Pinot Noir, Umpqua Valley		6.6% / 13oz		dark arts single barrel rye, demerara,	
coffee liqueur		2023 GAIL	18	LUNCH	13	angostura bitters	
		Doris, Cabernet Sauvignon, Sonoma		IPA, Maine Beer Co. / ME			
				7.0% / 13oz			
				COFFEE POT & KETTLE	12	FRENCH 34	20
				Oatmeal Porter, Trillium/MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			