

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
RAINBOW TROUT	13	THE BOARD	42
SHRIMP PIMENTO	14		

## STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	

LOBSTER BISQUE	16
crème fraîche, brioche croutons	

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

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

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

LAGER STEAMED MAINE MUSSELS	19
parsley butter, grilled sourdough	

SALT & PEPPER FRIED SHRIMP	18
nu'óc châm, peanut sauce, bibb lettuce, pickled vegetables	

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

## PLATES

BABY GEM LETTUCE SALAD	22
creamy dill dressing, wild gulf shrimp, avocado, pickled onion	

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

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

GRILLED SALMON*	27
cous cous, snap pea, olive, sumac vinaigrette, labneh	

PAN SEARED RAINBOW TROUT	24
Marsh Hen Mills grits, bacon, spinach	

BRAISED CHICKEN SANDWICH	18
ciabatta, roasted onion, provolone, arugula pesto, pickled mama lils	

SALMON BURGER	19
tzatziki, marinated cucumber, red onion	

BACON CHEDDAR BURGER*	21
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	

## OUR SIGNATURE ROLLS

served with slaw & chips

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

OYSTERS	19/37
fries, tartar	

CRISPY FISH TACOS	19
avocado, pineapple salsa, cotija	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

FRIED FISH SANDWICH	21
bibb lettuce, dill pickle & tabasco aioli*	

## SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

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# ROW 34

CAMBRIDGE

MA

20.750

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	<b>SPARKLING</b>		PALE LAGER	12	ST. AGRESTIS 'PHONY NEGRONI	11
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Lager, Sacred Profane/ ME		HUGH-NO SPRITZ	14
		Blanc de Blancs, Conca Del Riu Anoia		4.2% / 16oz		NA sparkling wine, elderflower, mint	
TROPICAL FIZZ	14	<b>WHITE</b>		TANNENZÄPFLE	12	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz			
GOLDEN TIDE*	17	2024   COPAIN	15	WHITE	11	CELESTIAL BLOSSOMS	13
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Witbier, Allagash / ME		yu no NA yuzu gin, cherry blossom tonic	
rum, pineapple, orgeat		2024   CELLARIO	13	5.2% / 13oz		BITTER BREEZE	13
		Lafrea, Vermentino, Langhe Favorita		FARMHOUSE PALE ALE	10	amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024   ELENA WALCH	17	Farmhouse, Oxbow / ME		NV   WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		6.0% / 13oz		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024   CHRISTINA	16	THE SUBSTANCE	13	Airén, Mosel 200ml	
		Grüner Veltliner, Niederosterreich		IPA, Bissell Brothers / ME		LITE	8
SMOKY SMOOTH	17	2024   GAINZA	16	6.6% / 13oz		N/A Lager, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		Bixigu, Txakoli Blanco		WILD AT HEART	13	n/a / 12oz	
		2024   MAS LA CHEVALIERE	18	IPA, Vitamin Sea / MA		NA CHOUFFE	9
WARMER BORDERS	16	Chardonnay, Languedoc		6.0% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
rye, cognac, bully boy amaro rosso,		<b>PINK</b>		LUNCH	12	n/a / 11.2oz	
apricot, lemon		2024   PROGRESSIVE WINE CO.	18	IPA, Maine Beer Co / ME		RUN WILD	8
		Cohort 4, Pinot Noir, Russian River Valley		7.0% / 13oz		N/A IPA, Athletic Brewing / CT	
DERBY ITALIANO	17	2024   MAISON GUTOWSKI	13	IRISH STOUT	11	n/a / 12oz	
bourbon, amaro montenegro,		La Dépendance, Côtes de Provence		Dry Stout, Trillium/MA		<b>TREAT YOURSELF</b>	
pamplemousse, lemon, soda water		<b>RED</b>		ASHLAWN	11	OLD FASHIONED	21
		2023   THIBAUT DUCROUX	16	Coffee Stout, Fox Farm / CT		elijah craig single barrel bourbon,	
ESPRESSO MARTINI	18	En Roue Libre, Gamay, Beaujolais		7.0% / 13oz		demerara, angostura bitters	
grey goose, espresso, atomic black		2022   BRANDBORG	15			FRENCH 34	20
coffee liqueur		Bench Lands, Pinot Noir, Umpqua Valley				monkey 47 gin, lemon, bubbles	
		2023   GRANITO DE GRÉDOS	17				
		Garnacha, Métrida					
		2023   GAIL	18				
		Doris, Cabernet Sauvignon, Sonoma					