

SMOKED & CURED			
served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	WHITEFISH PÂTÉ	9
SWORDFISH PASTRAMI	12	SHRIMP PIMENTO	14
MISO SALMON BELLY	12	THE BOARD	39
STARTERS			
HOUSEMADE ROLLS			
honey cayenne butter			
CRISPY OYSTER SLIDER			
chili lime aioli*, pickled onion, arugula			
NEW ENGLAND CLAM CHOWDER			
bacon, house saltine			
LITTLE LEAF FARM GREEN SALAD			
radish, sunflower seeds, tomato, roasted shallot vinaigrette			
SALT & PEPPER FRIED SHRIMP			
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables			
GRIDDLED CRAB CAKE			
chipotle aioli*, grilled sweet corn, pickled shallot, watercress			
HEIRLOOM TOMATO SALAD			
whipped ricotta, aged balsamic, crispy rye, basil			
SPICY TUNA TARTARE*			
sesame, sriracha, cucumber, sweet potato chips			
LAGER STEAMED MAINE MUSSELS			
parsley butter, grilled sourdough			
ROASTED OYSTERS*			
Pecorino garlic butter, lemon breadcrumbs			

*Items served raw or undercooked. 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.

PLATES	
TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
GRILLED WHOLE FISH	42
black garlic harissa, haricot vert & herb salad, peanut crumble	
BLUE CRAB SPAGHETTI	38
squash blossoms, sweet corn, cacio e pepe butter, basil	
PAN SEARED SWORDFISH	42
summer vegetable ratatouille, eggplant purée, basil oil	
GRILLED SALMON*	38
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	
PAN SEARED SCALLOPS*	47
sweet corn, green bean, bacon lardon, jalapeño vinaigrette	
MAINE LOBSTER PAPPARDELLE	48
smoked oyster butter, shishitos, sungold tomato	
ROASTED CHICKEN BREAST	29
fingerling potato, roasted vidalia onion, summer squash, thyme sauce	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	
GRILLED SKIRT STEAK*	55
Parmesan 242 fries, blistered shishitos, red wine sauce	
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.

FRIED TO ORDER	
CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
avocado salsa verde, napa cabbage, cotija	
CRISPY FISH SANDWICH	21
bibb lettuce, fries, tartar	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
SIDES	
242 FRIES	9
SHOESTRING FRIES	8
BLISTERED SHISHITO PEPPERS	10
feta, lemon, Maldon sea salt	
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
MEXICAN STREET CORN	12
cotija, cilantro, lime crema, chili crisp	
SMASHED FINGERLING POTATOES	8
feta, salsa verde	

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ROW 34

BURLINGTON

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17	SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16	SCRAG MOUNTAIN Pilsner, Lawson's Finest / VT 4.8% / 16oz	11	PALOMA PEQUEÑA lime, grapefruit, soda	12
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14	WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16	TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12	HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17	2024 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16	WHITE Witbier, Allagash / ME 5.2% / 13oz	11	CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18	2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	14	FARMHOUSE PALE ALE Farmhouse, Oxbow / ME 6.0% / 13oz	11	THAT DON'T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucumber tonic	14
EMERALD GARDEN gin, boomsma, mint, cucumber	15	2023 CHRISTINA Grüner Veltliner, Niederosterreich	16	HEFE WEISSBIER Weihenstephaner / GER 5.4% / 16oz	12	NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15	2024 TERRA DI ASOREI Albariño, Rías Baixas	15	ZOMBIE DUST Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	RUN WILD N/A IPA, Athletic Brewing / CT n/a / 12oz	9
ITALIAN SUMMER select aperitivo, italicus, prosecco, lemon	16	2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17	LITTLE SIP IPA, Lawson's Finest / VT 6.2% / 13oz	11	LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
THE FLOOR IS GUAVA tequila, guava, spicy agave, ancho Reyes	16	2024 GASPARD Chenin Blanc, Loire Valley	15	THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13	CHOUFFE N/A Belgian Ale, D'achouffe/ BEL n/a / 11.2oz	10
		PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14	LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	13	SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11
		2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16	BUILT TO SPILL Double IPA, Foam / VT 8.0% / 13oz	12		
		RED 2023 MARTHA STOUMEN Post Flirtation Red, Mendocino County	17	MEADOWS Double IPA, Belleflower / Trillium / ME 8.5% / 13oz	12		
		2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16	BERRIED BONES Sour Ale, Dudleytown / CT 5.0 % / 13 oz	11		
		2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18	AMERICAN PORTER Porter, Stoneface / NH 5.5% / 16 oz	10		

**Item contains almonds

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