

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CITRUS STEELHEAD TROUT	14	SHIRMP PIMENTO	14
HOT HONEY MACKEREL	14	WHITEFISH PÂTÉ	9
RAINBOW TROUT	13	THE BOARD	39

## 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

ROASTED OYSTERS 18  
confit garlic butter, lemon breadcrumbs

SALT & PEPPER FRIED SHRIMP 18  
nouc cham, peanut sauce, bibb lettuce, pickled vegetables

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

LAGER STEAMED MUSSELS 19  
herb butter, grilled sourdough

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

\*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.

## PLATES

WILD GULF SHRIMP SALAD 22  
romaine, Parmesan dressing, crouton, pickled onion

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

TUNA POKE BOWL\* 28  
brown rice, avocado, bok choy, miso dressing, sesame

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

GRILLED SALMON\* 29  
couscous, snap pea, olive, sumac vinaigrette, labneh

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

SALMON BURGER 19  
tzatziki, marinated cucumber, red onion

FRIED CHICKEN SANDWICH 18  
ciabatta, roasted onion, honey mustard, dill pickle

PRIME CHEDDAR BURGER\* 23  
bacon, caramelized onion, fries  
[add fried oyster, togarashi aioli\*, coleslaw +4]

## OUR SIGNATURE ROLLS

served with slaw & chips

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

## 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\*

## SIDES

242 FRIES 9

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 9  
honey, rosemary butter

CORNBREAD 9  
maple butter

ROW34 . COM

@ROW34

# ROW 34

CAMBRIDGE

|

MA

20.750

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	<b>SPARKLING</b>		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	<b>WHITE</b>		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	<b>WHITE</b>	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	BITTER BREEZE	13
STRAWBERRY MOON	15	2024   ELENA WALCH	17	Hefeweizen, Weihenstephaner / GER		amaro lucano NA amaro, grapefruit soda	
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		5.4% / 16oz			
lemon		2024   CHRISTINA	16	FIN DU MONDE	10	NV   WÖLFFER ESTATE	13
SMOKY SMOOTH	17	Grüner Veltliner, Niederosterreich		Tripel, Unibroue / CAN		Spring in a Bottle N/A, Blanc de Blancs,	
mezcal, bergamot, spicy pepper syrup, lime		2024   MAS LA CHEVALIERE	18	9.0% / 8oz		Airén, Mosel 200ml	
		Chardonnay, Languedoc		PSEUDO SUE	11	NA CHOUFFE	9
WARMER BORDERS	16	<b>PINK</b>		Pale Ale, Toppling Goliath/ IA		N/A Belgian Ale, D'achouffe / BEL	
rye, cognac, bully boy amaro rosso,		2024   MAISON GUTOWSKI	13	5.8% / 13oz		n/a / 11.2oz	
apricot, lemon		La Dépendance, Côtes de Provence		CONGRESS STREET	12	RUN WILD	7
DERBY ITALIANO	17	<b>RED</b>		IPA, Trillium/ MA		N/A IPA, 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	LITE	7
ESPRESSO MARTINI	18	2022   BRANDBORG	15	IPA, Bissell Brothers / ME		N/A Lager, Athletic Brewing / CT	
grey goose, espresso, atomic black		Bench Lands, Pinot Noir, Umpqua Valley		6.6% / 13oz		n/a / 12oz	
coffee liqueur		2023   GAIL	18	LUNCH	13	<b>TREAT YOURSELF</b>	
		Doris, Cabernet Sauvignon, Sonoma		IPA, Maine Beer Co. / ME		OLD FASHIONED	22
				7.0% / 13oz		dark arts single barrel rye, demerara,	
				COFFEE POT & KETTLE	12	angostura bitters	
				Oatmeal Porter, Trillium/MA		FRENCH 34	20
				7.5% / 13oz		monkey 47 gin, lemon, bubbles	