

SMOKED & CURED

|                                                         |    |                 |    |
|---------------------------------------------------------|----|-----------------|----|
| served with grilled bread, pickled onion, crème fraîche |    |                 |    |
| CLASSIC SALMON*                                         | 12 | SHRIMP PIMENTO  | 14 |
| BBQ SCALLOP                                             | 14 | SPICY TUNA PÂTÉ | 12 |
| SWORDFISH PASTRAMI                                      | 12 | SALMON PÂTÉ     | 12 |
| WHITEFISH PÂTÉ                                          | 8  | THE BOARD       | 39 |

STARTERS

|                                                                        |    |
|------------------------------------------------------------------------|----|
| OYSTER SLIDER                                                          | 5  |
| chili lime aioli*, pickled onion                                       |    |
| NEW ENGLAND CLAM CHOWDER                                               | 13 |
| bacon, house saltine                                                   |    |
| LETTUCE CUPS                                                           | 14 |
| crispy oyster, pickled vegetables, togarashi aioli*                    |    |
| ROASTED BEET SALAD                                                     | 16 |
| whipped goat cheese, apples, candied walnut, balsamic                  |    |
| LITTLE LEAF GREEN SALAD                                                | 16 |
| carrot, cucumber, radish, roasted shallot vinaigrette, sunflower seeds |    |
| GRIDDLED CRAB CAKE                                                     | 23 |
| watercress salad, shaved fennel, citrus aioli*                         |    |
| LAGER STEAMED MAINE MUSSELS                                            | 21 |
| herb butter, grilled sourdough                                         |    |
| SPICY TUNA TARTARE*                                                    | 21 |
| sesame, lime, cucumber                                                 |    |

PLATES

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| AVOCADO TOAST                                                                            | 23 |
| classic smoked salmon*, sunny side up egg*, pickled onion                                |    |
| GRILLED SHRIMP CAESAR SALAD                                                              | 28 |
| garlic croutons, anchovy dressing*, Parmesan                                             |    |
| YELLOWFIN TUNA MELT                                                                      | 16 |
| cheddar, pickles, sourdough, housemade chips                                             |    |
| GRILLED SALMON*                                                                          | 34 |
| rice and lentil pilaf, haricot verts, Marcona almonds, lemon butter                      |    |
| WILD GULF SHRIMP LINGUINE                                                                | 29 |
| broccolini, chili butter, pancetta, toasted breadcrumbs                                  |    |
| TUNA POKE BOWL*                                                                          | 27 |
| brown rice, avocado, bok choy, miso dressing, sesame                                     |    |
| SALMON BURGER                                                                            | 19 |
| bibb lettuce, bacon, chipotle mayo, shoestring fries                                     |    |
| CRISPY CHICKEN SANDWICH                                                                  | 18 |
| hot honey, coleslaw, shoestring fries                                                    |    |
| BACON CHEDDAR BURGER*                                                                    | 19 |
| caramelized onion, shoestring fries<br>[add fried oyster, togarashi aioli*, coleslaw +4] |    |

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.

\*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

|                                                   |       |
|---------------------------------------------------|-------|
| SHORT RIB RAGOONS                                 | 15    |
| ponzu, scallion                                   |       |
| CALAMARI                                          | 16    |
| jalapeño, togarashi aioli*                        |       |
| CRISPY FISH TACOS                                 | 18    |
| romaine lettuce, pineapple salsa, avocado, cotija |       |
| BEER BATTERED FISH & CHIPS                        | 24    |
| malt vinegar aioli*                               |       |
| OYSTERS                                           | 19/36 |
| fries, tartar                                     |       |
| CRISPY FISH SANDWICH                              | 19    |
| bibb lettuce, tartar, shoestring fries            |       |

SIDES

|                                       |    |
|---------------------------------------|----|
| 242 FRIES                             | 8  |
| SHOESTRING FRIES                      | 8  |
| MAC & CHEESE                          | 8  |
| BUTTERMILK BISCUIT                    | 8  |
| honey, rosemary butter                |    |
| CORNBREAD                             | 9  |
| maple butter                          |    |
| RIVERSIDE FARM RAINBOW CARROTS        | 12 |
| crumbled goat cheese, Marcona almonds |    |

ROW34 . COM

@ROW34

ROW 34

BURLINGTON - MA 136.03 AMSL



| COCKTAILS                                                                              |    | WINE BY THE GLASS                                                                     |    | BEER - DRAFT                                                          |    | BEER - DRAFT                                      |    |
|----------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------|----|---------------------------------------------------|----|
| Chai, Chai Again<br>cognac, chai, lemon                                                | 15 | <b>SPARKLING</b>                                                                      |    | Pale Lager                                                            | 11 | Congress Street                                   | 11 |
| Fire & Ice<br>rye, black peppercorn, angostura bitters                                 | 16 | 2023   Raventós i Blanc<br>Blanc de Blancs, Conca del Riu Anoia                       | 17 | Lager, Sacred Profane / ME<br>4.2% / 16oz                             |    | IPA, Trillium / MA<br>7.2% / 13oz                 |    |
| My Cherry Amour<br>blanco tequila, spiced cherry, egg white*                           | 16 | NV   Cantina Della Volta<br>Brut Rosso, Lambrusco di Sorbara,<br>Emilia-Romagna       | 16 | Laggy Pop Watermelon<br>Light Lager, Proclamation / RI<br>4.6% / 16oz | 8  | Dry<br>Cider, Shacksbury / VT<br>5.2%/ 13oz       | 10 |
| Big Cran Energy<br>vodka, ginger, spiced cranberry                                     | 15 | <b>WHITE</b>                                                                          |    | Tannenzäpfle                                                          | 12 | Cherry Berliner                                   | 9  |
| Beet's Me<br>peloton de la muerta mezcal, beet, cynar,<br>orange                       | 16 | 2024   Raimbault-Pineau<br>Sauvignon Blanc, Coteaux du Giennois                       | 17 | Pilsner, Rothaus / GER<br>5.1% / 16oz                                 |    | Berliner Weisse, Stoneface / NH<br>3.7% / 8oz     |    |
| The Last Sage<br>gin, faccia brutto, sage, lime                                        | 16 | 2024   Cellario<br>Lafrea, Vermentino, Langhe Favorita                                | 16 | White                                                                 | 9  | Fruits of Labor: Raspberry                        | 10 |
| The Isle of Remedy<br>blended scotch, falernum, ginger, maple,<br>peated scotch rinse  | 16 | 2024   Field Recordings<br>Shucks, Pinot Blanc, Chalone                               | 15 | Witbier, Allagash / ME<br>5.2% / 13oz                                 |    | Sour Ale, Vanished Valley / MA<br>5.0% / 13oz     |    |
| Slay Spritz<br>select aperitivo, orange liqueur, spiced<br>hibiscus                    | 15 | 2024   Elena Walch<br>Pinot Grigio, Alto Adige                                        | 16 | Farmhouse Pale Ale                                                    | 10 | Alien Observer                                    | 10 |
| Mai Tide<br>row 34 hand picked privateer rum single<br>barrel, pineapple, lime, orgeat | 17 | 2023   Kara Tara<br>Chardonnay, Western Cape                                          | 16 | Farmhouse, Oxbow / ME<br>6.0%/ 13oz                                   |    | Sour Ale, Foam / VT<br>5.0 % / 8oz                |    |
|                                                                                        |    | 2023   Tyler<br>Chardonnay, Santa Barbara                                             | 22 | Zombie Dust                                                           | 10 | Rainbow Sherbet                                   | 9  |
|                                                                                        |    | <b>PINK</b>                                                                           |    | Pale Ale, 3 Floyds / IN<br>6.5% / 16oz                                |    | Sour Ale Prairie Ales / OK<br>5.2%/ 8oz           |    |
|                                                                                        |    | 2024   Progressive Wine Co.<br>Cohort 4, Pinot Noir, Russian River Valley             | 17 | The Substance                                                         | 13 | Raffi                                             | 9  |
|                                                                                        |    | <b>RED</b>                                                                            |    | IPA, Bissell Brothers / ME<br>6.6% / 13oz                             |    | Stout, Tilted Barn / RI<br>7.6% / 13oz            |    |
|                                                                                        |    | 2023   Thibault Ducroux<br>En Roue Libre, Gamay, Beaujolais                           | 17 | Lunch                                                                 | 12 | Péché Mortel                                      | 11 |
|                                                                                        |    | 2024   Sophie Schaal<br>Pinot Noir, Alsace                                            | 17 | IPA, Maine Beer Co / ME<br>7.0% / 13oz                                |    | Imperial Stout, Dieu du Ciel! / CAN<br>9.5% / 8oz |    |
|                                                                                        |    | 2024   Red Tail Ridge<br>Blau Franc Blend, Blaufränkisch &<br>Cab Franc, Finger Lakes | 16 |                                                                       |    |                                                   |    |
|                                                                                        |    | 2023   Gail<br>Doris, Cabernet Sauvignon, Sonoma                                      | 18 |                                                                       |    |                                                   |    |
| TREAT YOURSELF                                                                         |    |                                                                                       |    |                                                                       |    |                                                   |    |
| Current Fashioned<br>elijah craig cask strength single barrel,<br>king cube, bitters   | 27 |                                                                                       |    |                                                                       |    |                                                   |    |