

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	SHRIMP PIMENTO	14
LEMON PEPPER SWORDFISH	14	SPICY TUNA PÂTÉ	14
HOT HONEY SALMON BELLY	14	WHITEFISH PÂTÉ	9
		THE BOARD	39

STARTERS

NEW ENGLAND CLAM CHOWDER	14		
bacon, house saltine			
CRISPY OYSTER SLIDER	5		
chili-lime aioli*, pickled onion, arugula			
LOBSTER & CORN BISQUE	16		
crème fraîche, brioche croutons			
LITTLE LEAF GREEN SALAD	16		
cucumber, radish, roasted shallot vinaigrette			
SNAP PEA SALAD	18		
charred scallion vinaigrette, peanuts, fresno, sesame			
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	21		
parsley butter, grilled sourdough			
SPICY TUNA TARTARE*	22		
sesame, sriracha, cucumber, sweet potato chips			

PLATES

GULF SHRIMP CAESAR SALAD	22		
romaine, white anchovy, pickled onion, brioche croutons			
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		

Parties of 6 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.

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			
GRILLED ASPARAGUS	12		
whipped tahini, feta, pine nuts			

ROW34 . COM

@ROW34

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		2024 CAN SUMOI	16	Pilsner, Rothaus / GER		NA sparkling wine, elderflower, mint	
		Muntanya, Montmell		5.1% / 16oz			
TROPICAL FIZZ	14	WHITE		SCRAG MOUNTAIN	11	CELESTIAL BLOSSOMS	13
st. george citrus vodka, pineapple, coconut		2022 RAIMBAULT-PINEAU	17	Pilsner, Lawson's Finest Liquids / VT		yu no NA yuzu gin, cherry blossom tonic	
soda water		Sauvignon Blanc, Coteaux du Giennois		4.8% / 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	FARMHOUSE PALE ALE	11	NA CHOUFFE	9
SMOKY SMOOTH	17	Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		N/A Belgian Ale, D'achouffe / BEL	
mezcal, bergamot, spicy pepper syrup, lime		2024 MAS LA CHEVALIERE	18	6.0% / 13oz		n/a / 11.2oz	
		Chardonnay, Languedoc		PHOTON	12	RUN WILD	7
WARMER BORDERS	16	PINK		Pale Ale, Equilibrium / NY		N/A IPA, Athletic Brewing / CT	
rye, cognac, bully boy amaro rosso,		2024 MAISON GUTOWSKI	13	4.8% / 16oz		n/a / 12oz	
apricot, lemon		La Dépendance, Côtes de Provence		GREEN CITY	12	LITE	7
DERBY ITALIANO	17	RED		IPA, Other Half / NY		N/A Lager, Athletic Brewing / CT	
bourbon, amaro montenegro,		2023 MARTHA STOUMEN <small>best served chilled</small>	17	7.0% 13oz		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			
RED CARD SPRITZ	16			7.0% / 13oz			
select apertivo, italicus, prosecco, lemon				COFFEE POT & KETTLE	12	FRENCH 34	20
				Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			