

SMOKED & CURED

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

STARTERS

HOUSEMADE ROLLS	8
honey cayenne butter	
OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	13
bacon, house saltine	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
RIVERSIDE FARM SQUASH SOUP	11
pepitas, chili oil	
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, shaved fennel, citrus aioli*	
LAGER STEAMED MAINE MUSSELS	21
herb butter, grilled sourdough	
SPICY TUNA TARTARE*	21

PLATES

TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
GRILLED SHRIMP CAESAR SALAD	32
garlic croutons, anchovy dressing*, Parmesan	
GRILLED SALMON*	34
rice & lentil pilaf, haricot verts, Marcona almonds, lemon butter	
WILD GULF SHRIMP BUCATINI	33
broccolini, chili butter, pancetta, breadcrumbs	
PAN SEARED FLUKE	34
Vermont potatoes, brown butter cauliflower, salsa verde	
CRISPY FISH SANDWICH	18
bibb lettuce, tartar, shoestring fries	
ROASTED CHICKEN BREAST	27
onion purée, baby carrots, brown butter potatoes	
GRILLED 8oz FLAT IRON STEAK*	39
scallion mashed potatoes, creamy mushrooms, crispy onion rings	
BACON CHEDDAR BURGER*	19
caramelized onion, shoestring fries	
[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 RANGOON	15
ponzu, scallion	
CALAMARI	16
jalapeño, togarashi aioli*	
WHITEFISH CROQUETTES	12
Calabrian chili aioli *	
CRISPY FISH TACOS	17
avocado, romaine, Cotija, poblano pepper relish	
OYSTERS	19/36
fries, tartar	
BEER BATTERED FISH & CHIPS	24
malt vinegar aioli*	
SIDES	
242 FRIES	8
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT	8
honey, rosemary butter	
CORNBREAD	9
maple butter	
ROASTED BRUSSELS SPROUTS	12
black garlic butter, pancetta, Parmesan	
RIVERSIDE FARM RAINBOW CARROTS	12
crumbled goat cheese, marcona almonds	

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BURLINGTON

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Chai, Chai Again cognac, chai, lemon	15	SPARKLING		Pale Lager	11	Lunch	12
Fire & Ice rye, black peppercorn, angostura bitters	16	2023 Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia	17	Lager, Sacred Profane / ME 4.2% / 16oz		IPA, Maine Beer Co / ME 7.0% / 13oz	
My Cherry Amour blanco tequila, spiced cherry, egg white*	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	16	Laggy Pop Watermelon Light Lager, Proclamation / RI 4.6% / 16oz	8	Dry Cider, Shacksbury / VT 5.2%/ 13oz	10
Big Cran Energy vodka, ginger, spiced cranberry	15	WHITE		Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Cherry Berliner Berliner Weisse, Stoneface / NH 3.7% / 8oz	9
Beet's Me peloton de la muerta mezcal, beet, cynar, orange	16	2024 Voyages dans les Vignes Pesked, Melon de Bourgogne, Muscadet	15	White Witbier, Allagash / ME 5.2% / 13oz	9	Fruits of Labor: Raspberry Sour Ale, Vanished Valley / MA 5.0% / 13oz	10
The Last Sage gin, faccia brutto, sage, lime	16	2024 Elena Walch Pinot Grigio, Alto Adige	16	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0%/ 13oz	10	Alien Observer Sour Ale, Foam / VT 5.0 % / 8oz	10
The Isle of Remedy blended scotch, falernum, ginger, maple, peated scotch rinse	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	16	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Rainbow Sherbet Sour Ale Prairie Ales / OK 5.2%/ 8oz	9
Slay Spritz select aperitivo, orange liqueur, spiced hibiscus	15	2023 Kara Tara Chardonnay, Western Cape	16	Fort Point Pale Ale, Trillium / MA 6.6% / 16oz	12	Raffi Stout, Tilted Barn / RI 7.6% / 13oz	9
Mai Tide row 34 hand picked privateer rum single barrel, pineapple, lime, orgeat	17	2023 Tyler Chardonnay, Santa Barbara	22	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Péché Mortel Imperial Stout, Dieu du Ciel! / CAN 9.5% / 8oz	11
		PINK					
		2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	17				
		RED					
		2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17				
		2024 Sophie Schaal Pinot Noir, Alsace	17				
		2024 Red Tail Ridge Blau Franc Blend, Blaufränkisch & Cab Franc, Finger Lakes	16				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				
TREAT YOURSELF							
Current Fashioned elijah craig cask strength single barrel, king cube, bitters	27						
Premier Margarita grand mayan extra aged añjeo, orange liqueur, salt rim	25						