

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	WHITEFISH PÂTÉ	9
SALMON GRAVLAX*	15	SHRIMP PIMENTO	13
MAPLE SALMON BELLY	14	THE BOARD	42
CHILI RUBBED MACKEREL	14		

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LOBSTER BISQUE	15
crème fraîche, brioche croutons	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	13
cucumber, radish, roasted shallot vinaigrette	
DEVILED EGGS	15
smoked trout roe*, dill	
LETTUCE CUPS	15
crispy oyster, pickled vegetable, togarashi aioli*	
GRIDDLED CRAB CAKE	24
apple, pickled shallot, whole grain mustard aioli*	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, grilled sourdough	

PLATES

CRISPY WHITEFISH & ROMAINE	19
avocado, radish, toasted sesame & ginger dressing	
BLUE CRAB RICE BOWL	27
bok choy, ponzu, fried egg*, scallion	
GULF SHRIMP PASTA	31
broccolini, confit garlic, cacio e pepe butter, Parmesan gremolata	
GRILLED SALMON*	27
farro, chickpea, cauliflower, spinach, fennel purée	
PAN SEARED RAINBOW TROUT	34
soba, asian pear, miso vinaigrette, peanut dukkah	
GRILLED CHICKEN SANDWICH	18
calabrian chili aioli*, cheddar, pickled onion, avocado	
SALMON BURGER	19
tzatziki, marinated cucumber, red onion	
BACON CHEDDAR BURGER*	21
caramelized onion [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	28

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

CALAMARI	17
jalapeño, togarashi aioli*	
OYSTERS	21/38
fries, tartar	
CRISPY FISH TACOS	17
napa cabbage slaw, cotija, salsa verde	
BEER BATTERED FISH & CHIPS	27
malt vinegar aioli*	
FRIED FISH SANDWICH	20
bibb lettuce, dill pickle & tabasco aioli*	
SHORT RIB RANGOON	14
lime ponzu*	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
ROASTED SPICY BROCCOLINI	13
shallot, pickled chilis	
CORNBREAD	9
maple butter	

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ROW 34

CAMBRIDGE

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING		Pale Lager	12	Unified Press	10
		NV Raventós i Blanc	17	Lager, Sacred Profane / ME		Cider, Citizen Cider / VT	
		Blanc de Blancs, Conca del Riu Anoia		4.2% / 16oz		5.2% / 13oz	
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear cordial, lemon	16	NV Cantila Della Volta	17	Tannenzäpfle	12	Alien Observer	10
		Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna		Pilsner, Rothaus / GER		Sour Ale, Foam / VT	
				5.1% / 16oz		5.0% / 8oz	
Night Moves rum blend, pamplemousse, lemon, ginger honey, topo chico	17	WHITE		Dunkel	10	Lollipop Forest Peach Crisp	11
		2023 Pesked	16	Dark Lager, Von Trapp / VT		Sour Ale, Deciduous / NH	
		Voyages dan les Vignes, Melon de Bourgogne, Muscadet		5.7% / 16oz		5.5% / 8oz	
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16			White	10	Florid	12
				Witbier, Allagash/ ME		Wild Ale , Fox Farm / CT	
				5.2% / 13oz		6.8% / 8oz	
Mr. November* rye, walnut liqueur, apple shrub, lemon	17	2023 Gréteau-Medeville	17	Farmhouse Pale Ale	10	Between Worlds	10
		Sauvignon Blanc, Bordeaux		Farmhouse, Oxbow / ME		Pumpkin Ale, Finback/ NY	
				6.0% / 13oz		7.0% / 8oz	
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar, lemon	17	2024 Field Recordings	17	Citra Free Rise	12	Jack	11
		Shucks, Pinot Blanc, Chalone		Farmhouse, Trillium / MA		Pumpkin Ale, Tilted Barn /RI	
				7.3% / 13oz		6.0% / 13oz	
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2023 Elena Walch	17	Zombie Dust	10	Aphrodite	11
		Pinot Grigio, Alto Adige		Pale Ale, 3 Floyds / IN		Imperial Stout, Dieu du Ciel / CA	
				6.5% / 16oz		6.5% / 8oz	
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2023 Mas La Chevaliere	18	Photon	11	Echos	12
		Chardonnay, Languedoc		Pale Ale, Equilibrium / NY		Imperial Porter, Fox Farm / CT	
				4.8% / 13oz		11.0% / 8oz	
		PINK		The Substance	13		
		2024 Progressive Wine Co.	18	IPA, Bissell Brothers / ME			
		Cohort 4, Pinot Noir, Russian River Valley		6.6% / 13oz			
Gardenia NA sparkling wine, apple shrub, pomegranate	13	2024 Maison Gutowski	16	Illumin-8	12		
		La Dépendance, Côtes de Provence		IPA, Lawson's Finest x Crowns & Hops / VT			
				7% / 13oz			
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	RED		Lunch	12		
		2023 Sophie Schaal	17	IPA, Maine Beer Co / ME			
		Pinot Noir, Alsace		7.0% / 13oz			
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2022 Victor Hugo	17				
		Zinfandel, Paso Robles					
St. Agrestis 'Phony Negroni	11	2022 Gail	18				
		Doris, Cabernet Sauvignon, Sonoma					
* contains nuts							