

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
SPICE RUBBED MACKEREL	14	THE BOARD	39
MAPLE SALMON BELLY	14		

STARTERS

HOUSEMADE ROLLS	8
honey-cayenne butter	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, housemade saltine	
LITTLE LEAF GREEN SALAD	16
cucumber, radish, roasted shallot vinaigrette	
WINTER CITRUS SALAD	18
white balsamic, radicchio, fennel, pistachio	
DEVEILED 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
herb butter, grilled sourdough	
TUNA TARTARE *	22
sesame, lime, cucumber	

PLATES

CRISPY WHOLE FISH	42
ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	
HERB CRUSTED BLUEFISH	36
parsnip purée, haricot verts, grapefruit, pistachio	
PAN SEARED MONKFISH	35
maitake, bok choy, littleneck clam, dashi, chili oil	
GULF SHRIMP RIGATONI	30
calabrian chili butter, rapini, meyer lemon breadcrumbs	
GRILLED SALMON*	38
roasted chicories, apple, blood orange, black pepper vinaigrette	
MAINE LOBSTER SPAGHETTI	48
chili roasted winter squash, smoked uni butter	
VADOUVAN SEAFOOD CURRY	41
shrimp, mussels, Jonah crab claw, cauliflower, pita	
HERB ROASTED CHICKEN	29
Sparrow Arc potato gratin, grilled broccoli rabe, thyme sauce	
BACON CHEDDAR BURGER*	21
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
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	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
napa cabbage slaw, cotija, salsa verde	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
FRIED FISH SANDWICH	21
bibb lettuce, dill pickle & tabasco aioli*	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
SPARROW ARC POTATO GRATIN	14
thyme, gruyère	

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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 2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12	Illumin-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12		
Pride of Genovia bully boy vodka, licor 43,jelinek, spiced pear	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12		
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17	WHITE 2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Pilsner Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	8	Standard Cider, Hudson North / NY 5.0% / 16oz	10		
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	17	Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10		
Mr. November* rye, walnut liqueur, apple shrub	17	2022 Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17	White Witbier, Allagash / ME 5.2% / 13oz	10	Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9		
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17	2024 Elena Walch Pinot Grigio, Alto Adige	17	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Jack Pumpkin Ale, Tilted Barn / RI 6.0% / 13oz	11		
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024 Legado del Conde Albariño, Rías Baixas	15	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 13oz	10		
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2024 Mas La Chevaliere Chardonnay, Languedoc	18	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Ashlawn Coffee Stout, Fox Farm / CT 7.0% / 13oz	11		
ZERO PROOF - MOCKTAILS		PINK 2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	Wavetable IPA, Grimm / NY 6.7% / 16oz	12	Sauron's Night Light Porter, Brick & Feather / MA 7.3% / 13oz	11		
		2024 Maison Gutowski La Dépendance, Côtes de Provence	15	Wild at Heart IPA, Vitamin Sea / MA 6.0% / 13oz	11	TREAT YOURSELF			
		RED 2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17	Tall Kiwi IPA, Other Half / NY 7.0% / 13oz	12				
		2024 Sophie Schaal Pinot Noir, Alsace	17	Old Fashioned elijah craig single barrel bourbon, demerara, angostura bitters					
		2022 Victor Hugo Zinfandel, Paso Robles	17						
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2023 Gail Doris, Cabernet Sauvignon, Sonoma	18	French 34 monkey 47 gin, lemon, bubbles			28		

* contains nuts