

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	BLUEFISH PÂTÉ	13
SALMON BELLY	14	WHITEFISH PÂTÉ	9
SHRIMP PIMENTO	14	THE BOARD	39

## STARTERS

NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	16
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
ROASTED OYSTERS spring garlic butter, lemon breadcrumbs	18
SALT & PEPPER FRIED SHRIMP nu'óc châm, peanut sauce, bibb lettuce, pickled vegetables	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	24
LAGER STEAMED MUSSELS herb butter, grilled sourdough	21
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

Parties of 10 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.

## PLATES

WILD GULF SHRIMP SALAD romaine, avocado, pickled onion, creamy dill dressing,	22
CHILLED SOBA NOODLES blue crab, chili crunch, snap peas, fried shiitake mushrooms	26
TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
LITTLENECK CLAM SPAGHETTI white wine sauce, basil, Parmesan breadcrumbs	22
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	29
SALMON BURGER tzatziki, marinated cucumber, red onion	19
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
<b>OUR SIGNATURE ROLLS</b>	
served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

## FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
CRISPY FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9

ROW34 . COM @ROW34

# ROW 34

CAMBRIDGE

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20.750

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	<b>SPARKLING</b>		TANNENZÄPFLE	12	HUGH-NO SPRITZ	14
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Pilsner, Rothaus / GER		NA sparkling wine, elderflower, mint	
		Blanc de Blancs, Conca Del Riu Anoia		5.1% / 16oz			
TROPICAL FIZZ	14	<b>WHITE</b>		PILSNER	10	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Bohmeian Pilsner, Von Trapp/ VT		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.4% / 16oz			
GOLDEN TIDE*	17	2024   CELLARIO	13	<b>WHITE</b>	11	CELESTIAL BLOSSOMS	13
row 34 x privateer single barrel rum, white		Lafrea, Vermentino, Langhe Favorita		Witbier, Allagash / ME		yu no NA yuzu gin, cherry blossom tonic	
rum, pineapple, orgeat		2024   ELENA WALCH	17	5.2% / 13oz		BITTER BREEZE	13
		Pinot Grigio, Alto Adige		HEFE WEISSBIER	12	amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024   CHRISTINA	16	Hefeweizen, Weihenstephaner / GER		NV   WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Grüner Veltliner, Niederosterreich		5.4% / 16oz		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024   MAS LA CHEVALIERE	18	FIN DU MONDE	10	Airén, Mosel 200ml	
		Chardonnay, Languedoc		Tripel, Unibroue / CAN		RUN WILD	7
SMOKY SMOOTH	17	<b>PINK</b>		9.0% / 8oz		N/A IPA, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		2024   PATIENCE	15	PSEUDO SUE	11	n/a / 12oz	
		Rosé, Coteaux du Pont du Gard		Pale Ale, Toppling Goliath/ IA			
WARMER BORDERS	16	2024   MAISON GUTOWSKI	13	SUNNY SEA	12	<b>TREAT YOURSELF</b>	
rye, cognac, bully boy amaro rosso,		La Dépendance, Côtes de Provence		IPA, Untold / MA		OLD FASHIONED	21
apricot, lemon		<b>RED</b>		6.4% / 16oz		elijah craig single barrel bourbon,	
		2023   MARTHA STOUMEN <small>best served chilled</small>	17	THE SUBSTANCE	13	demerara, angostura bitters	
DERBY ITALIANO	17	Post Flirtation Red, Mendocino County		IPA, Bissell Brothers / ME		FRENCH 34	20
bourbon, amaro montenegro,		2022   BRANDBORG	15	6.6% / 13oz		monkey 47 gin, lemon, bubbles	
pamplemousse, lemon, soda water		Bench Lands, Pinot Noir, Umpqua Valley		LUNCH	13		
		2023   GRANITO DE GRÉDOS	17	IPA, Maine Beer Co. / ME			
ESPRESSO MARTINI	18	Garnacha, Méntrida		7.0% / 13oz			
grey goose, espresso, atomic black		2023   GAIL	18	COFFEE POT & KETTLE	12		
coffee liqueur		Doris, Cabernet Sauvignon, Sonoma		Oatmeal Porter, Trillium/MA			
				7.5% / 13oz			