

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	BLUEFISH PÂTÉ	13
CHILI RUBBED MACKEREL	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	THE BOARD	39
SPICY TUNA PÂTÉ	11		

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
ROASTED ISLAND CREEK OYSTERS* chili garlic butter	18
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
ROASTED BEET SALAD whipped goat cheese, apples, candied walnut, balsamic	18
LITTLE LEAF GREEN SALAD carrot, radish, roasted shallot vinaigrette, sunflower seeds	16
GRIDDLED CRAB CAKE meyer lemon, watercress, shaved fennel, citrus aioli*	24
TUNA TARTARE* sesame, lime, cucumber	22
SHRIMP & CHIVE DUMPLINGS black vinegar, sesame, chili crisp	18
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19

PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
HERB CRUSTED HAKE parsnip purée, haricot verts, Meyer lemon, Marcona almond	36
WILD GULF SHRIMP RIGATONI broccolini, chili butter, pancetta, breadcrumbs	32
GRILLED SALMON* roasted chicory, apple, blood orange, black pepper vinaigrette	38
MAINE DAYBOAT SCALLOP MAFALDINE cacio e pepe butter, Parmesan, roasted winter squash	38
ROASTED CHICKEN BREAST onion purée, baby carrots, brown butter potatoes	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21
PORK CUTLET roasted potatoes, brussels sprouts, creamy mushrooms	32
GRILLED 8 oz SKIRT STEAK* Parmesan-herb 242 fries, grilled broccolini, thyme sauce	55

OUR SIGNATURE ROLLS

served with slaw & chips	
CREAMY BLUE CRAB	28
CRISPY SHRIMP BANH MI	27

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.

FRIED TO ORDER

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

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
CRISPY BRUSSELS SPROUTS honey sriracha	12
SPICY BROCCOLI pickled hot peppers, lemon	8

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COCKTAILS

GOLDEN TIDE*	17
row 34 x privateer single barrel rum, white rum pineapple, orgeat	
FREEZER MARTINI	17
blend of gins featuring goldie's, dry vermouth, ice cold	
TROPICAL FIZZ	14
st george citrus vodka, pineapple, coconut, topo chico	
FANTASY ISLAND	16
bourbon, punch fantasia, crème de banane	
ESPRESSO MARTINI	18
grey goose, atomic black coffee liqueur, espresso	
EMERALD GARDEN	15
gin, faccia brutto centerbe, mint, cucumber	
POCO PICANTE	15
mezcal, tomatillo, jalapeño, lime	
STRAWBERRY MOON	15
blanco tequila, daytrip strawberry amaro, lemon	

TREAT YOURSELF

CURRENT FASHIONED	21
elijah craig cask strength single barrel, crystal clear king cube, bitters	
DRINK WITH A VIEUX	20
dark arts rye amburana cask, hennessy vsop, sweet vermouth, benedictine	

WINE BY THE GLASS

SPARKLING	
2023 RAVENTÓS I BLANC	16
Blanc de Blancs, Conca del Riu Anoia	
WHITE	
2024 GAINZA	16
Bixigu, Txakoli Blanco	
2022 RAIMBAULT-PINEAU	16
Sauvignon Blanc, Coteaux du Giennois	
2024 CELLARIO	13
Lafrea, Vermentino, Langhe Favorita	
2024 CHRISTINA	16
Grüner Veltliner, Niederosterreich	
2024 ELENA WALCH	16
Pinot Grigio, Alto Adige	
2023 MATCHBOOK	17
The Arsonist, Chardonnay, Dunnigan Hills	
2024 GASPARD	15
Chenin Blanc, Loire Valley	
PINK	
2024 MAISON GUTOWSKI	13
La Dépendance, Côtes de Provence	
RED	
2023 THIBAUT DUCROUX	16
En Roue Libre, Gamay, Beaujolais	
2022 BRANDBORG	16
Bench Lands, Pinot Noir, Umpqua Valley	
2022 VICTOR HUGO	17
Zinfandel, Paso Robles	
2023 GAIL	18
Doris, Cabernet Sauvignon, Sonoma	

BEER - DRAFT

PALE LAGER	11
Lager, Sacred Profane / ME	
4.2% / 16oz	
TANNENZÄPFLE	12
Pilsner, Rothaus / GER	
5.1% / 16oz	
PILSNER	10
Bohemian Pilsner, Von Trapp / VT	
5.4% / 16oz	
AYINGER BRÄU-WEISSE	8
Hefeweizen, Ayinger / GER	
5.1% / 16oz	
WHITE	9
Witbier, Allagash / ME	
5.2% / 13oz	
LA CHOUFEE	11
Blonde, Brasserie d'Achoufee / BEL	
8.0% / 8oz	
EMCEE	11
IPA, Equilibrium / NY	
6.0% / 13oz	

BEER - DRAFT

THE SUBSTANCE	13
IPA, Bissell Brothers / ME	
6.6% / 13oz	
WAVETABLE	9
IPA, Grimm / NY	
6.7% / 16oz	
LUNCH	12
IPA, Maine Beer Co / ME	
7.0% / 13oz	
DRY	9
Cider, Shacksbury / VT	
5.2% / 13oz	
MEEMAW	10
Wild Ale, Fonta Flora / NC	
5.9% / 8oz	
FLORID	12
Wild Ale, Fox Farm / CT	
6.8% / 8oz	

*Item contains almonds

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