

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

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

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
MAINE SCALLOP FETTUCCINE smoked oyster butter, chili roasted winter squash	46
HERB CRUSTED HAKE parsnip purée, haricot verts, Meyer lemon, pistachio	36
WILD GULF SHRIMP RIGATONI broccolini, chili butter, pancetta, breadcrumbs	32
GRILLED SALMON* roasted chicory, apple, blood orange, black pepper vinaigrette	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

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 HARICOT VERTS pickled hot peppers, lemon	8

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.

ROW34.COM

@ROW34

ROW 34

BURLINGTON

-

MA

136.03

AMSL

R34

COCKTAILS

FIRE & ICE rye, black peppercorn, angostura bitters	16
MY CHERRY AMOUR blanco tequila, spiced cherry, egg white*	16
BIG CRAN ENERGY vodka, ginger, spiced cranberry	15
BEET'S ME peloton de la muerta mezcal, beet, cynar, orange	16
THE LAST SAGE gin, faccia brutto, sage, lime	16
SLAY SPRITZ select aperitivo, orange liqueur, spiced hibiscus	15
MAI TIDE* row 34 hand picked privateer rum single barrel, pineapple, lime, orgeat	17

TREAT YOURSELF

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

WINE BY THE GLASS

SPARKLING 2023 RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	15
WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16
2022 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	15
2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2024 FIELD RECORDINGS Shucks, Pinot Blanc, Chalone	15
2024 ELENA WALCH Pinot Grigio, Alto Adige	16
2023 KARA TARA Chardonnay, Western Cape	14
2024 GASPARD Chenin Blanc, Loire Valley	15
PINK 2024 MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
RED 2023 THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15
2022 VICTOR HUGO Zinfandel, Paso Robles	17
2023 GAIL Doris, Cabernet Sauvignon, Sonoma	18

BEER - DRAFT

PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	8
WHITE Witbier, Allagash / ME 5.2% / 13oz	9
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13

BEER - DRAFT

WAVETABLE IPA, Grimm / NY 6.7% / 16oz	9
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12
DRY Cider, Shacksbury / VT 5.2% / 13oz	9
RAINBOW SHERBET Sour Ale, Prairie Ales / OK 5.2% / 8oz	9
MEEMAW Wild Ale, Fonta Flora / NC 5.9% / 8oz	10
SAURON'S NIGHT LIGHT Porter, Brick & Feather / MA 7.3 / 13oz	9

*Item contains almonds

*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.