

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	15	WHITEFISH PÂTÉ	9
MUSSEL ESCABECHE	14	SHRIMP PIMENTO	13
CHILI RUBBED MACKEREL	14	THE BOARD	42
SPICY TUNA PÂTÉ	15		

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	13
cucumber, radish, roasted shallot vinaigrette	
DEILED 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, artichoke, 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*	

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
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear cordial, lemon	16	NV Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia	17	Lager, Sacred Profane / ME 4.2% / 16oz		Cider, Citizen Cider / VT 5.2% / 13oz	
Night Moves rum blend, pamplemousse, lemon, ginger honey, topo chico	17	NV Cantila Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	WHITE		Dunkel Dark Lager, Von Trapp / VT 5.7% / 16oz	10	Lolliop Forest Peach Crisp Sour Ale, Deciduous / NH 5.5% / 8oz	11
Mr. November* rye, walnut liqueur, apple shrub, lemon	17	2023 Pesked Voyages dan les Vignes, Melon de Bourgogne, Muscadet	16	White Witbier, Allagash/ ME 5.2% / 13oz	10	Florid Wild Ale , Fox Farm / CT 6.8% / 8oz	12
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar, lemon	17	2023 Gréteau-Medeville Sauvignon Blanc, Bordeaux	17	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Between Worlds Pumpkin Ale, Finback/ NY 7.0% / 8oz	10
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024 Field Recordings Shucks, Pinot Blanc, Chalone	17	Citra Free Rise Farmhouse, Trillium / MA 7.3% / 13oz	12	Jack Pumpkin Ale, Tilted Barn /RI 6.0% / 13oz	11
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2023 Elena Walch Pinot Grigio, Alto Adige	17	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Aphrodite Imperial Stout, Dieu du Ciel / CA 6.5% / 8oz	11
		2022 Legado del Conde Albariño, Rías Baixas	15	Photon Pale Ale, Equilibrium / NY 4.8% / 13oz	11	Echos Imperial Porter, Fox Farm / CT 11.0% / 8oz	12
		2023 Mas La Chevaliere Chardonnay, Languedoc	18				
		PINK					
		2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13		
		2024 Maison Gutowski La Dépendance, Côtes de Provence	16	Illumin-8 IPA, Lawson's Finest x Crowns & Hops / VT 7% / 13oz	12		
		RED					
		2023 Sophie Schaal Pinot Noir, Alsace	17	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12		
		2022 Thymiopoulos Young Vines, Xinomavro	16				
				Dinner Double IPA, Maine Beer Co / ME 8.2% / 8oz	12		
		2022 Gail Doris, Cabernet Sauvignon, Sonoma	18				
* contains nuts							