

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	SPICY TUNA PÂTÉ	13
CLASSIC SMOKED SALMON*	14	SHRIMP PIMENTO	14
RAINBOW TROUT	13	WHITEFISH PÂTÉ	9
MISO GLAZED SALMON BELLY	14	THE BOARD	42

## STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	

LOBSTER BISQUE	16
crème fraîche, brioche croutons	

CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	

LITTLE LEAF GREEN SALAD	16
cucumber, radish, roasted shallot vinaigrette	

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	

TUNA TARTARE *	21
sesame, lime, cucumber	

## PLATES

CRISPY WHITEFISH & ROMAINE	19
avocado, radish, toasted sesame & ginger dressing	

BLUE CRAB RICE BOWL	27
bok choy, ponzu, scallion, fried egg*	

TUNA POKE BOWL*	29
brown rice, avocado, bok choy, miso dressing, sesame	

LITTLENECK CLAM SPAGHETTI	29
white wine sauce, basil, Parmesan breadcrumbs	

GRILLED SALMON*	27
roasted chicories, apple, blood orange, black pepper vinaigrette	

PAN SEARED RAINBOW TROUT	24
Marsh Hen Mills grits, bacon, spinach	

BRAISED CHICKEN SANDWICH	18
ciabatta, roasted onion, provolone, arugula pesto, pickled mama lils	

SALMON BURGER	19
tzatziki, marinated cucumber, red onion	

TUNA MELT	21
cheddar, dill pickle, bacon, sourdough	

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
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WARM BUTTERED LOBSTER	MP
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CRISPY OYSTER	25
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## 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	9
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SHOESTRING FRIES	8
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MARSH HEN MILLS GRITS	9
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

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.

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# ROW 34

CAMBRIDGE

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MA

20.750

AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
FREEZER MARTINI three gins, dry & very cold	17	<b>SPARKLING</b> 2023   RAVENTÓS I BLANC Blanc de Blancs, Conca Del Riu Anoia	17	PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	12	STANDARD Cider, Hudson North / NY 5.0% / 16oz	10
PRIDE OF GENOVIA bully boy vodka, licor 43, jelinek, spiced pear	16	<b>WHITE</b> 2022   RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	17	TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12	CHARMES & HEXES BLACKBERRY PLUM Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
NIGHT MOVES rum blend, pamplemousse, ginger honey, topo chico	17	2024   COPIN Daybreak, Sonoma County	15	HOUSE LAGER Helles Lager, Jack's Abby / MA 5.2% / 16oz	10	IRISH STOUT Dry Stout, Trillium/MA 5.2% / 16oz	11
MR. NOVEMBER* rye, walnut liqueur, apple shrub	17	2024   FIELD RECORDINGS Shucks, Pinot Blanc, Chalone	15	AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	11	ASHLAWN Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
CARA MIA* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024   CELLARIO Lafrea, Vermentino, Langhe Favorita	13	WHITE Witbier, Allagash / ME 5.2% / 13oz	10	SAURON'S NIGHT LIGHT Porter, Brick & Feather / MA 7.3% / 13oz	
MAI TIME* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2024   ELENA WALCH Pinot Grigio, Alto Adige	17	FARMHOUSE PALE ALE Farmhouse, Oxbow / ME 6.0% / 13oz	10		
		2024   LEGADO DEL CONDE Albariño, Rías Baixas	15	THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13		
		2024   MAS LA CHEVALIERE Chardonnay, Languedoc	18	WILD AT HEART IPA, Vitamin Sea / MA 6.0% / 13oz	11		
		<b>PINK</b> 2024   PROGRESSIVE WINE CO. Cohort 4, Pinot Noir, Russian River Valley	18	TALL KIWI IPA, Other Half / NY 7.0% / 13oz	12	<b>ZERO PROOF - MOCKTAILS</b>	
		2024   MAISON GUTOWSKI La Dépendance, Côtes de Provence	13	ILLUMIN-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12	GARDENIA NA sparkling wine, apple shrub, pomegranate	13
		<b>RED</b> 2023   THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16	LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12	DON'T CALL ME SHIRLEY giffard apertif, grenadine, ginger beer, lime	13
<b>TREAT YOURSELF</b>		2022   BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15			ENRICO PALLAZZO amaro Lucano NA, cherry, lemon, Topo Chico	13
OLD FASHIONED elijah craig single barrel bourbon, demerara, angostura bitters	21	2022   VICTOR HUGO Zinfandel, Paso Robles	17			ST. AGRESTIS 'PHONY NEGRONI	11
FRENCH 34 monkey 47 gin, lemon, bubbles	20	2023   GAIL Doris, Cabernet Sauvignon, Sonoma	18				

\* contains nuts