

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	SHRIMP PIMENTO	14
RAINBOW TROUT*	14	WHITEFISH PÂTÉ	9
		THE BOARD	42

## STARTERS

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

BABY GEM LETTUCE SALAD creamy dill dressing, wild gulf shrimp, avocado, pickled onion	22
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TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	29
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CHILLED SOBA NOODLES blue crab, chili crunch, snap peas, fried shiitake mushroom	26
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LITTLENECK CLAM SPAGHETTI white wine sauce, basil, Parmesan breadcrumbs	22
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GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	27
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PAN SEARED RAINBOW TROUT smashed english pea, potato, meyer lemon	24
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BRAISED CHICKEN SANDWICH ciabatta, roasted onion, provolone, arugula pesto, pickled mama lils	18
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SALMON BURGER tzatziki, marinated cucumber, red onion	19
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BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	21
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## OUR SIGNATURE ROLLS

served with slaw & chips

CREAMY CRAB	28
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CRISPY OYSTER	27
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## FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
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OYSTERS fries, tartar	19/37
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CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
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BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
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FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21
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SHORT RIB RANGOON lime ponzu	17
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## SIDES

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

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	<b>SPARKLING</b>		PALE LAGER	12	ST. AGRESTIS 'PHONY NEGRONI	11
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Lager, Sacred Profane/ ME		HUGH-NO SPRITZ	14
		Blanc de Blancs, Conca Del Riu Anoia		4.2% / 16oz		NA sparkling wine, elderflower, mint	
TROPICAL FIZZ	14	<b>WHITE</b>		TANNENZÄPFLE	12	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz			
GOLDEN TIDE*	17	2024   COPAIN	15	AYINGER BRÄU-WEISSE	11	CELESTIAL BLOSSOMS	13
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Hefeweizen, Ayinger / GER		yu no NA yuzu gin, cherry blossom tonic	
rum, pineapple, orgeat		2024   CELLARIO	13	5.1% / 16oz		BITTER BREEZE	13
		Lafrea, Vermentino, Langhe Favorita		<b>WHITE</b>	11	amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024   ELENA WALCH	17	Witbier, Allagash / ME		NV   WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		5.2% / 13oz		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024   CHRISTINA	16	FARMHOUSE PALE ALE	10	Airén, Mosel 200ml	
		Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		LITE	8
SMOKY SMOOTH	17	2024   GAINZA	16	6.0% / 13oz		N/A Lager, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		Bixigu, Txakoli Blanco		THE SUBSTANCE	13	n/a / 12oz	
		2024   MAS LA CHEVALIERE	18	IPA, Bissell Brothers / ME		NA CHOUFFE	9
WARMER BORDERS	16	Chardonnay, Languedoc		6.6% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
rye, cognac, bully boy amaro rosso,		<b>PINK</b>		PSEUDO SUE	11	n/a / 11.2oz	
apricot, lemon		2024   PATIENCE	15	Pale Ale, Toppling Goliath/ IA			
		Rosé, Coteaux du Pont du Gard		5.8% / 13oz			
DERBY ITALIANO	17	2024   MAISON GUTOWSKI	13	LUNCH	12	<b>TREAT YOURSELF</b>	
bourbon, amaro montenegro,		La Dépendance, Côtes de Provence		IPA, Maine Beer Co / ME		OLD FASHIONED	21
pamplemousse, lemon, soda water		<b>RED</b>		7.0% / 13oz		elijah craig single barrel bourbon,	
		2023   THIBAUT DUCROUX	16	COFFEE POT & KETTLE	12	demerara, angostura bitters	
ESPRESSO MARTINI	18	En Roue Libre, Gamay, Beaujolais		Oatmeal Porter, Trillium/MA			
grey goose, espresso, atomic black		2022   BRANDBORG	15	7.5% / 13oz		FRENCH 34	20
coffee liqueur		Bench Lands, Pinot Noir, Umpqua Valley		ASHLAWN	11	monkey 47 gin, lemon, bubbles	
ADULT JUICE BOX	9	2023   GRANITO DE GRÉDOS	17	Coffee Stout, Fox Farm / CT			
Maneki Wanko "Lucky Dog" sake		Garnacha, Méntrida		7.0% / 13oz			
		2023   GAIL	18				
		Doris, Cabernet Sauvignon, Sonoma					