

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	WHITEFISH PÂTÉ	9
MAPLE SALMON BELLY	14	SHRIMP PIMENTO	14
RAINBOW TROUT	13	THE BOARD	39

## STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER BISQUE brown butter lobster, crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
BEET SALAD herb ricotta, orange, red wine vinaigrette, Marcona almond	18
SHRIMP & SCALLION DUMPLINGS black vinegar, sesame, chili crisp	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	21
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	21
ROASTED OYSTERS spring garlic butter, lemon bread crumbs	18
SALT & PEPPER FRIED SHRIMP nu'oc chàm, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

## PLATES

CRISPY WHOLE FISH ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	42
PAN SEARED RAINBOW TROUT smashed english pea, potato, meyer lemon	32
BRIOCHE CRUSTED HAKE green lentils, asparagus, saffron lobster cream, tarragon	39
PAN ROASTED MONKFISH Maine yellow eye bean ragout, bacon, herb pesto, spring onion	36
CIOPPINO shrimp, littleneck clam, mussel, tomato, baguette	41
GULF SHRIMP RIGATONI calabrian chili butter, rapini, orange, breadcrumbs	33
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	56
GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21
<b>OUR SIGNATURE ROLLS</b>	
served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

\*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 jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED RED POTATOES paprika aioli*, garlic butter, Parmesan	9
GRILLED ASPARAGUS whipped tahini, feta, pine nuts	12

Parties of 10 or more will be subject to an automatic 20% gratuity.

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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		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	WHITE	11	CELESTIAL BLOSSOMS	13
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Witbier, Allagash / ME		yu no NA yuzu gin, cherry blossom tonic	
rum, pineapple, orgeat		2024   CELLARIO	13	5.2% / 13oz		BITTER BREEZE	13
		Lafrea, Vermentino, Langhe Favorita		FARMHOUSE PALE ALE	10	amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024   ELENA WALCH	17	Farmhouse, Oxbow / ME		NV   WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		6.0% / 13oz		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024   CHRISTINA	16	THE SUBSTANCE	13	Airén, Mosel 200ml	
		Grüner Veltliner, Niederosterreich		IPA, Bissell Brothers / ME		LITE	8
SMOKY SMOOTH	17	2024   GAINZA	16	6.6% / 13oz		N/A Lager, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		Bixigu, Txakoli Blanco		WILD AT HEART	13	n/a / 12oz	
		2024   MAS LA CHEVALIERE	18	IPA, Vitamin Sea / MA		NA CHOUFFE	9
WARMER BORDERS	16	Chardonnay, Languedoc		6.0% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
rye, cognac, bully boy amaro rosso,		<b>PINK</b>		LUNCH	12	n/a / 11.2oz	
apricot, lemon		2024   PROGRESSIVE WINE CO.	18	IPA, Maine Beer Co / ME		RUN WILD	8
		Cohort 4, Pinot Noir, Russian River Valley		7.0% / 13oz		N/A IPA, Athletic Brewing / CT	
DERBY ITALIANO	17	2024   MAISON GUTOWSKI	13	IRISH STOUT	11	n/a / 12oz	
bourbon, amaro montenegro,		La Dépendance, Côtes de Provence		Dry Stout, Trillium/MA		<b>TREAT YOURSELF</b>	
pamplemousse, lemon, soda water		<b>RED</b>		5.2% / 16oz		OLD FASHIONED	21
		2023   THIBAUT DUCROUX	16	ASHLAWN	11	elijah craig single barrel bourbon,	
ESPRESSO MARTINI	18	En Roue Libre, Gamay, Beaujolais		Coffee Stout, Fox Farm / CT		demerara, angostura bitters	
grey goose, espresso, atomic black		2022   BRANDBORG	15	7.0% / 13oz		FRENCH 34	20
coffee liqueur		Bench Lands, Pinot Noir, Umpqua Valley				monkey 47 gin, lemon, bubbles	
		2023   GRANITO DE GRÉDOS	17				
		Garnacha, Méntrida					
		2023   GAIL	18				
		Doris, Cabernet Sauvignon, Sonoma					