

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	BLUEFISH PÂTÉ	13
SALMON BELLY	14	WHITEFISH PÂTÉ	9
SHRIMP PIMENTO	14	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 crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
SNAP PEA SALAD charred scallion vinaigrette, peanuts, fresno, sesame	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	24
ROASTED OYSTERS spring garlic butter, lemon bread crumbs	18
LAGER STEAMED MUSSELS herb butter, grilled sourdough	19
SALT & PEPPER FRIED SHRIMP nu'óc chàm, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

## PLATES

BRIOCHE CRUSTED HAKE green lentils, asparagus, saffron lobster cream, tarragon	37
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
PAN ROASTED SCALLOPS Maine yellow eye bean ragout, bacon, herb pesto, spring onion	47
CIOPPINO shrimp, littleneck clams, tomato, baguette	41
GULF SHRIMP RIGATONI spinach, Calabrian chili butter, orange, breadcrumbs	32
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	55
GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

## OUR SIGNATURE ROLLS

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
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
OYSTERS fries, tartar	19/37
CRISPY 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	10
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>		TANNENZÄPFLE	12	HUGH-NO SPRITZ	14
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Pilsner, Rothaus / GER		NA sparkling wine, elderflower, mint	
		Blanc de Blancs, Conca Del Riu Anoia		5.1% / 16oz			
TROPICAL FIZZ	14	<b>WHITE</b>		PILSNER	10	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Bohmeian Pilsner, Von Trapp/ VT		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.4% / 16oz		CELESTIAL BLOSSOMS	13
						yu no NA yuzu gin, cherry blossom tonic	
GOLDEN TIDE*	17	2024   CELLARIO	13	<b>WHITE</b>	11	BITTER BREEZE	13
row 34 x privateer single barrel rum, white		Lafrea, Vermentino, Langhe Favorita		Witbier, Allagash / ME		amaro lucano NA amaro, grapefruit soda	
rum, pineapple, orgeat				5.2% / 13oz			
		2024   ELENA WALCH	17	HEFE WEISSBIER	12	NV   WÖLFFER ESTATE	13
STRAWBERRY MOON	15	Pinot Grigio, Alto Adige		Hefeweizen, Weihenstephaner / GER		Spring in a Bottle N/A, Blanc de Blancs,	
blanco tequila, daytrip strawberry amaro,		2024   CHRISTINA	16	5.4% / 16oz		Airén, Mosel 200ml	
lemon		Grüner Veltliner, Niederosterreich				RUN WILD	7
						N/A IPA, Athletic Brewing / CT	
SMOKY SMOOTH	17	2024   MAS LA CHEVALIERE	18	FIN DU MONDE	10	n/a / 12oz	
mezcal, bergamot, spicy pepper syrup, lime		Chardonnay, Languedoc		Tripel, Unibroue / CAN			
				9.0% / 8oz			
		<b>PINK</b>		PSEUDO SUE	11		
WARMER BORDERS	16	2024   PATIENCE	15	Pale Ale, Toppling Goliath/ IA			
rye, cognac, bully boy amaro rosso,		Rosé, Coteaux du Pont du Gard		5.8% / 13oz			
apricot, lemon							
		2024   MAISON GUTOWSKI	13	SUNNY SEA	12		
DERBY ITALIANO	17	La Dépendance, Côtes de Provence		IPA, Untold / MA		<b>TREAT YOURSELF</b>	
bourbon, amaro montenegro,		<b>RED</b>		6.4% / 16oz		OLD FASHIONED	21
pamplemousse, lemon, soda water		2023   MARTHA STOUMEN <small>best served chilled</small>	17	THE SUBSTANCE	13	elijah craig single barrel bourbon,	
		Post Flirtation Red, Mendocino County		IPA, Bissell Brothers / ME		demerara, angostura bitters	
				6.6% / 13oz			
ESPRESSO MARTINI	18	2022   BRANDBORG	15	LUNCH	13	FRENCH 34	20
grey goose, espresso, atomic black		Bench Lands, Pinot Noir, Umpqua Valley		IPA, Maine Beer Co. / ME		monkey 47 gin, lemon, bubbles	
coffee liqueur				7.0% / 13oz			
		2023   GRANITO DE GRÉDOS	17	COFFEE POT & KETTLE	12		
		Garnacha, Méntrida		Oatmeal Porter, Trillium/MA			
				7.5% / 13oz			
		2023   GAIL	18				
		Doris, Cabernet Sauvignon, Sonoma					