

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
SMOKED SCALLOP*	15	THE BOARD	42
SHRIMP PIMENTO	24		
MISO SALMON BELLY	14		

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*	22		
sesame, lime, cucumber			

PLATES

BABY GEM LETTUCE SALAD	22		
creamy dill dressing, wild gulf shrimp, avocado, pickled onion			

CHILLED SOBA NOODLES	26		
blue crab, chili crunch, snap peas, fried shitake mushroom			

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

LITTLENECK CLAM SPAGHETTI	22		
white wine sauce, basil, Parmesan breadcrumbs			

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

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

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		
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WARM BUTTERED LOBSTER	MP		
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CRISPY OYSTER	25		
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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 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	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*			

SHORT RIB RANGOON	14		
ponzu			

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			

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ROW 34

CAMBRIDGE

MA

20.750

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		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	WHITE		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		CELESTIAL BLOSSOMS	13
GOLDEN TIDE	17	2024 COPAIN	15	AYINGER BRÄU-WEISSE	11	yu no NA yuzu gin, cherry blossom tonic	
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Hefeweizen, Ayinger / GER		BITTER BREEZE	13
rum, pineapple, orgeat		2024 CELLARIO	13	5.1% / 16oz		amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024 ELENA WALCH	17	WHITE	10	NV WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		Witbier, Allagash / ME		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024 CHRISTINA	16	5.2% / 13oz		Airén, Mosel 200ml	
SMOKY SMOOTH	17	2024 LEGADO DEL CONDE	15	FARMHOUSE PALE ALE	10	LITE	8
mezcal, bergamot, spicy pepper syrup		Albariño, Rías Baixas		Farmhouse, Oxbow / ME		N/A Lager, Athletic Brewing / CT	
WARMER BORDERS	16	2024 MAS LA CHEVALIERE	18	6.0% / 13oz		n/a / 12oz	
rye, cognac, bully boy amaro rosso, apricot		Chardonnay, Languedoc		THE SUBSTANCE	13	NA CHOUFFE	9
DERBY ITALIANO	17	PINK		IPA, Bissell Brothers / ME		N/A Belgian Ale, D'achouffe / BEL	
bourbon, amaro montenegro,		2024 PROGRESSIVE WINE CO.	18	6.6% / 13oz		n/a / 11.2oz	
pamplemousse		Cohort 4, Pinot Noir, Russian River Valley		TALL KIWI	12	RUN WILD	8
ESPRESSO MARTINI	18	2024 MAISON GUTOWSKI	13	IPA, Other Half / NY		N/A IPA, Athletic Brewing / CT	
grey goose, espresso, atomic black		La Dépendance, Côtes de Provence		7.0% / 13oz		n/a / 12oz	
coffee liqueur		RED		LUNCH	12	TREAT YOURSELF	
		2023 THIBAUT DUCROUX	16	IPA, Maine Beer Co / ME		OLD FASHIONED	21
		En Roue Libre, Gamay, Beaujolais		7.0% / 13oz		elijah craig single barrel bourbon,	
		2022 BRANDBORG	15	IRISH STOUT	11	demerara, angostura bitters	
		Bench Lands, Pinot Noir, Umpqua Valley		Dry Stout, Trillium/MA		FRENCH 34	20
		2022 VICTOR HUGO	17	5.2% / 16oz		monkey 47 gin, lemon, bubbles	
		Zinfandel, Paso Robles		ASHLAWN	11		
		2023 GAIL	18	Coffee Stout, Fox Farm / CT			
		Doris, Cabernet Sauvignon, Sonoma		7.0% / 13oz			