

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON	14	SHRIMP PIMENTO	14
SCALLOP	16	WHITEFISH PÂTÉ	9
BLACK PEPPER MACKEREL	9	THE BOARD	39

STARTERS

NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LOBSTER & CORN BISQUE brioche croutons, basil oil	16
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LITTLE LEAF GREEN SALAD radish, sunflower seeds, tomato, roasted shallot vinaigrette	16
HEIRLOOM TOMATO SALAD basil, pinenut , mozzarella, aged balsamic	20
GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
SALT & PEPPER FRIED SHRIMP nouc cham, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

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.

PLATES

SHRIMP CAESAR SALAD romaine, pickled onion, brioche croutons	22
TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
CHILLED SOBA NOODLES blue crab, chili crunch, sweet corn, fried shiitake mushrooms	26
LITTLENECK CLAM SPAGHETTI white wine sauce, basil, Parmesan breadcrumbs	22
GRILLED ATLANTIC SALMON* chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	29
CRISPY FISH SANDWICH bibb lettuce, spicy tartar sauce, bread and butter pickles	21
SALMON BURGER tzatziki, marinated cucumber, shallots	19
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
GRILLED CHICKEN SANDWICH provolone, pickled red onion, heirloom tomato, tarragon aioli*	18

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS lime crema, pineapple salsa, fresno	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
CORNBREAD maple butter	9
BUTTERMILK BISCUIT honey, rosemary butter	9
BLISTERED SHISHITOS roasted tomato aioli*, crispy garlic	12
CRISPY JAPANESE EGGPLANT sweet chili glaze, sesame, scallion	12

ROW34 . COM

@ROW34

ROW 34

CAMBRIDGE

I

MA

20.750

AMSL



COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		SCRAG MOUNTAIN	11	HUGH-NO SPRITZ	14
three gins, dry & very cold		2024 CAN SUMOI	16	Pilsner, Lawson’s Finest / VT		NA sparkling wine, elderflower, mint	
		Muntanya, Montmell		4.8% / 16oz			
TROPICAL FIZZ	14			TANNENZÄPFLE	12	PALOMA PEQUEÑA	12
st. george citrus vodka, pineapple, coconut,		WHITE		Pilsner, Rothaus / GER		lime, grapefruit, soda	
soda water		2024 J. DE VILLEBOIS	16	5.1% / 16oz		CELESTIAL BLOSSOMS	13
		Sauvignon Blanc, Val de Loire				yu no NA yuzu gin, cherry blossom tonic	
GOLDEN TIDE*	17			WHITE	11	THAT DON’T EMPRESS ME MUCH	14
row 34 x privateer single barrel rum, white		2024 GAINZA	16	Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucmber tonic	
rum, pineapple, orgeat		Bixigu, Txakoli Blanco		5.2% / 13oz			
				HEFE WEISSBIER	12	BITTER BREEZE	13
SMOKY SMOOTH	17	2024 GASPARD	15	Hefeweizen, Weihenstephaner / GER		amaro lucano NA amaro, grapefruit soda	
mezcal, bergamot, spicy pepper syrup, lime		Chenin Blanc, Loire Valley		5.4% / 16oz			
		2024 ELENA WALCH	17			LITE	7
STRAWBERRY MOON	15	Pinot Grigio, Alto Adige		PHOTON	12	N/A Lager, Athletic Brewing / CT	
blanco tequila, daytrip strawberry amaro,		2024 CHRISTINA	16	Pale Ale, Equilibrium / NY		n/a / 12oz	
lemon		Grüner Veltliner, Niederosterreich		4.8% / 16oz		NA CHOUFFE	9
						N/A Belgian Ale, D’achouffe / BEL	
HOT & (UN)BOTHERED	16	2024 MAS LA CHEVALIERE	18	THE SUBSTANCE	13	n/a / 11.2oz	
st. george green chili, ancho reyes, lime,		Chardonnay, Languedoc		IPA, Bissell Brothers / ME		RUN WILD	7
fresno				6.6% / 13oz		N/A IPA, Athletic Brewing / CT	
		PINK				n/a / 12oz	
		2024 MAISON GUTOWSKI	13	GREEN CITY	12		
ROSE BOULEVARD	17	La Dépendance, Côtes de Provence		IPA, Other Half / NY			
bourbon, distilleria dell'alpe rosen bitter,				7.0% 13oz			
punt e mes		RED		LUNCH	13		
		2023 MARTHA STOUMEN best served chilled	17	IPA, Maine Beer Co. / ME			
ESPRESSO MARTINI	18	Post Flirtation Red, Mendocino County		7.0% / 13oz		TREAT YOURSELF	
grey goose, espresso, atomic black							
coffee liqueur		2022 BRANDBORG	15	DAILY SERVING TROPICAL PUNCH	11	CURRENT FASHIONED	23
		Bench Lands, Pinot Noir, Umpqua Valley		Sour Ale, Trilium / MA		eagle rare 10yr, monnet vsop, demerara,	
ITALIAN SUMMER	16			4.2% / 8oz		angostura bitters	
select aperitivo, italicus, prosecco, lemon		2023 GAIL	18	COFFEE POT & KETTLE	12	FRENCH 34	20
		Doris, Cabernet Sauvignon, Sonoma		Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			