

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
RAINBOW TROUT	14	SHRIMP PIMENTO	14
BLUEFISH PÂTÉ	13	WHITEFISH PÂTÉ	9
		THE BOARD	39

## STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	16
cucumber, radish, roasted shallot vinaigrette	
ROASTED OYSTERS	18
spring garlic butter, lemon breadcrumbs	
SALT & PEPPER FRIED SHRIMP	18
nu'óc châm, peanut sauce, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	24
green goddess, pea shoots, pickled shallots, orange	
LAGER STEAMED MUSSELS	21
herb butter, grilled sourdough	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

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.

## PLATES

WILD GULF SHRIMP SALAD	22
romaine, avocado, pickled onion, creamy dill dressing,	
CHILLED SOBA NOODLES	26
blue crab, chili crunch, snap peas, fried shiitake mushrooms	
TUNA POKE BOWL*	29
brown rice, avocado, bok choy, miso dressing, sesame	
LITTLENECK CLAM SPAGHETTI	22
white wine sauce, basil, Parmesan breadcrumbs	
GRILLED SALMON*	29
couscous, snap pea, olive, sumac vinaigrette, labneh	
BRAISED CHICKEN SANDWICH	18
ciabatta, roasted onion, provolone, arugula pesto	
SALMON BURGER	19
tzatziki, marinated cucumber, red onion	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

## OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CREAMY CRAB	28
CRISPY OYSTER	27

## FRIED TO ORDER

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

## SIDES

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

ROW34 . COM @ROW34

# 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>		TANNENZÄPFLE	12	GARDEN GROVE	12
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
		Blanc de Blancs, Conca Del Riu Anoia		5.1% / 16oz			
TROPICAL FIZZ	14	<b>WHITE</b>		HOUSE LAGER	11	CELESTIAL BLOSSOMS	13
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Helles Lager, Jack's Abbey/ MA		yu no NA yuzu gin, cherry blossom tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.2% / 16oz			
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		2024   ELENA WALCH	17	5.2% / 13oz		NV   WÖLFFER ESTATE	13
		Pinot Grigio, Alto Adige		HEFE WEISSBIER	12	Spring in a Bottle N/A, Blanc de Blancs,	
STRAWBERRY MOON	15	2024   CHRISTINA	16	Hefeweizen, Weihenstephaner / GER		Airén, Mosel 200ml	
blanco tequila, daytrip strawberry amaro,		Grüner Veltliner, Niederosterreich		5.4% / 16oz		<b>LITE</b>	8
lemon		2024   MAS LA CHEVALIERE	18	FIN DU MONDE	10	N/A Lager, Athletic Brewing / CT	
		Chardonnay, Languedoc		Tripel, Unibroue / CAN		n/a / 12oz	
SMOKY SMOOTH	17	<b>PINK</b>		9.0% / 8oz		NA CHOUFFE	9
mezcal, bergamot, spicy pepper syrup, lime		2024   PATIENCE	15	PSEUDO SUE	11	N/A Belgian Ale, D'achouffe / BEL	
		Rosé, Coteaux du Pont du Gard		Pale Ale, Toppling Goliath/ IA		n/a / 11.2oz	
WARMER BORDERS	16	2024   MAISON GUTOWSKI	13	SUNNY SEA	12	<b>TREAT YOURSELF</b>	
rye, cognac, bully boy amaro rosso,		La Dépendance, Côtes de Provence		IPA, Untold / MA			
apricot, lemon		<b>RED</b>		6.4% / 16oz		OLD FASHIONED	21
DERBY ITALIANO	17	2023   MARTHA STOUMEN <small>best served chilled</small>	17	THE SUBSTANCE	13	elijah craig single barrel bourbon,	
bourbon, amaro montenegro,		Post Flirtation Red, Mendocino County		IPA, Bissell Brothers / ME		demerara, angostura bitters	
pamplemousse, lemon, soda water		2022   BRANDBORG	15	6.6% / 13oz			
ESPRESSO MARTINI	18	Bench Lands, Pinot Noir, Umpqua Valley		LUNCH	13	FRENCH 34	20
grey goose, espresso, atomic black		2023   GRANITO DE GRÉDOS	17	IPA, Maine Beer Co. / ME		monkey 47 gin, lemon, bubbles	
coffee liqueur		Garnacha, Méntrida		7.0% / 13oz			
		2023   GAIL	18	COFFEE POT & KETTLE	12		
		Doris, Cabernet Sauvignon, Sonoma		Oatmeal Porter, Trillium/MA			
				7.5% / 13oz			