

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
SPICE RUBBED MACKEREL	14	THE BOARD	39
MAPLE SALMON BELLY	14		

STARTERS

HOUSEMADE ROLLS	8	honey-cayenne butter	
CRISPY OYSTER SLIDER		chili-lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14	bacon, housemade saltine	
LITTLE LEAF GREEN SALAD	16	cucumber, radish, roasted shallot vinaigrette	
WINTER CITRUS SALAD	18	white balsamic, radicchio, fennel, pistachio	
DEVEILED EGGS	15	smoked trout roe*, dill	
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	herb butter, grilled sourdough	
TUNA TARTARE *	22	sesame, lime, cucumber	

PLATES

CRISPY WHOLE FISH	42	ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	
HERB CRUSTED BLUEFISH	36	parsnip purée, haricot verts, grapefruit, pistachio	
PAN SEARED MONKFISH	35	maitake, bok choy, littleneck clam, dashi, chili oil	
GULF SHRIMP RIGATONI	30	calabrian chili butter, rapini, meyer lemon breadcrumbs	
GRILLED SALMON*	38	roasted chicories, apple, blood orange, black pepper vinaigrette	
MAINE LOBSTER SPAGHETTI	48	chili roasted winter squash, smoked uni butter	
VADOUVAN SEAFOOD CURRY	41	shrimp, mussels, Jonah crab claw, cauliflower, pita	
HERB ROASTED CHICKEN	29	Sparrow Arc potato gratin, grilled broccoli rabe, thyme sauce	
BACON CHEDDAR BURGER*	21	caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips			
ETHEL’S CREAMY LOBSTER	MP		
WARM BUTTERED LOBSTER	MP		
CRISPY OYSTER	28		

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*	

SIDES

242 FRIES	8		
SHOESTRING FRIES	8		
BUTTERMILK BISCUIT	9	honey, rosemary butter	
CORNBREAD	9	maple butter	
SPARROW ARC POTATO GRATIN	14	thyme, gruyère	

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CAMBRIDGE

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20.750

AMSL



COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING		Pale Lager	12	Illumin-8	12
		2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Lager, Sacred Profane / ME 4.2% / 16oz		IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17	WHITE		Pilsner	8	Standard Cider, Hudson North / NY 5.0% / 16oz	10
		2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz		Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	17	Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
Mr. November* rye, walnut liqueur, apple shrub	17	2022 Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17	White Witbier, Allagash / ME 5.2% / 13oz	10	Jack Pumpkin Ale, Tilted Barn / RI 6.0% / 13oz	11
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17	2024 Copin Daybreak, Sonoma County	15	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 13oz	10
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024 Elena Walch Pinot Grigio, Alto Adige	17	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Ashlawn Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2024 Mas La Chevaliere Chardonnay, Languedoc	18	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Sauron's Night Light Porter, Brick & Feather / MA 7.3% / 13oz	11
		PINK		Wavetable IPA, Grimm / NY 6.7% / 16oz	12		
		2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	Wild at Heart IPA, Vitamin Sea / MA 6.0% / 13oz	11	TREAT YOURSELF	
Gardenia NA sparkling wine, apple shrub, pomegranate	13	2024 Maison Gutowski La Dépendance, Côtes de Provence	15	Tall Kiwi IPA, Other Half / NY 7.0% / 13oz	12	Old Fashioned elijah craig single barrel bourbon, demerara, angostura bitters	30
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	RED					
		2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17				
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2024 Sophie Schaal Pinot Noir, Alsace	17				
		2022 Victor Hugo Zinfandel, Paso Robles	17				
St. Agrestis 'Phony Negroni	11	2023 Gail Doris, Cabernet Sauvignon, Sonoma	18			French 34 monkey 47 gin, lemon, bubbles	28

* contains nuts