

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	12	WHITEFISH PÂTE	8
RED BEET MACKEREL*	12	SPICY TUNA PÂTE	13
MISO SALMON BELLY	12	SALMON PÂTE	12
SWORDFISH PASTRAMI	12	THE BOARD	39
SHRIMP PIMENTO	14		

STARTERS

HOUSEMADE ROLLS	8
honey cayenne butter	
OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	13
bacon, house saltine	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
RIVERSIDE FARM SQUASH SOUP	11
pepitas, chili oil	
ROASTED BEET SALAD	16
whipped goat cheese, apples, candied walnut, balsamic	
LITTLE LEAF GREEN SALAD	16
carrot, cucumber, radish, roasted shallot vinaigrette, sunflower seeds	
GRIDDLED CRAB CAKE	23
watercress, shaved fennel, citrus aioli*	
LAGER STEAMED MAINE MUSSELS	21
herb butter, grilled sourdough	
SPICY TUNA TARTARE*	21
sesame, lime, cucumber	

PLATES

TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
GRILLED SHRIMP CAESAR SALAD	32
garlic croutons, anchovy dressing*, Parmesan	
GRILLED SALMON*	34
rice & lentil pilaf, haricot verts, Marcona almonds, lemon butter	
WILD GULF SHRIMP BUCATINI	33
broccolini, chili butter, Tasso ham, breadcrumbs	
PAN ROASTED SWORDFISH	36
Vermont potatoes, brown butter cauliflower, salsa verde	
ROASTED CHICKEN BREAST	27
onion purée, baby carrots, brown butter potatoes	
GRILLED 8oz FLAT IRON STEAK*	39
scallion mashed potatoes, creamy mushrooms, crispy onion rings	
BACON CHEDDAR BURGER*	19
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

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*	
CRISPY FISH TACOS	17
avocado, romaine, poblano pepper relish, cotija	
OYSTERS	19/36
fries, tartar	
BEER BATTERED FISH & CHIPS	24
malt vinegar aioli*	
CRISPY FISH SANDWICH	18
bibb lettuce, tartar, shoestring fries	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT	8
honey, rosemary butter	
CORNBREAD	9
maple butter	
ROASTED BRUSSELS SPROUTS	12
black garlic butter, pancetta, Parmesan	
RIVERSIDE FARM TURNIPS	12
crunchy chili garlic, peanut crumble	

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ROW 34

BURLINGTON

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Chai, Chai Again cognac, chai, lemon	15	SPARKLING	17	Pale Lager	11	Lunch	12
		2023 Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia		Lager, Sacred Profane / ME 4.2% / 16oz		IPA, Maine Beer Co / ME 7.0% / 13oz	
Fire & Ice rye, black peppercorn, angostura bitters	16		16	Laggy Pop Watermelon	8	Dry	10
		NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna		Light Lager, Proclamation / RI 4.6% / 16oz		Cider, Shacksbury / VT 5.2%/ 13oz	
My Cherry Amour blanco tequila, spiced cherry, egg white*	16	WHITE	17				9
		2024 Gréteau-Medeville Sauvignon Blanc, Bordeaux	15	Tannenzäpfle	12	Cherry Berliner	
Big Cran Energy vodka, ginger, spiced cranberry	16		16	Pilsner, Rothaus / GER 5.1% / 16oz		Berliner Weisse, Stoneface / NH 3.7% / 8oz	
Beet's Me peloton de la muerta mezcal, beet, cynar, orange	16	2024 Voyages dans les Vignes Pesked, Melon de Bourgogne, Muscadet	16	White	9	Fruits of Labor: Raspberry	10
		2024 Elena Walch Pinot Grigio, Alto Adige	16	Witbier, Allagash / ME 5.2% / 13oz		Sour Ale, Vanished Valley / MA 5.0% / 13oz	
The Last Sage gin, faccia brutto, sage, lime	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	16	Farmhouse Pale Ale	10	Alien Observer	10
			16	Farmhouse, Oxbow / ME 6.0%/ 13oz		Sour Ale, Foam / VT 5.0 % / 8oz	
The Isle of Remedy blended scotch, falernum, ginger, maple, peated scotch rinse	15	2023 Kara Tara Chardonnay, Western Cape	22	Zombie Dust	10	Rainbow Sherbet	9
		2023 Tyler Chardonnay, Santa Barbara		Pale Ale, 3 Floyds / IN 6.5% / 16oz		Sour Ale Prairie Ales / OK 5.2%/ 8oz	
Slay Spritz select aperitivo, orange liqueur, spiced hibiscus	17	PINK	17				
		2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	15	Fort Point	12	Raffi	9
Mai Tide row 34 hand picked privateer rum single barrel, pineapple, lime, orgeat		2024 Maison Gutowski La Dependance, Côtes de Provence		Pale Ale, Trillium / MA 6.6% / 16oz		Stout, Tilted Barn / RI 7.6% / 13oz	
TREAT YOURSELF		RED		The Substance	13	Péché Mortel	11
		2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17	IPA, Bissell Brothers / ME 6.6% / 13oz		Imperial Stout, Dieu du Ciel! / CAN 9.5% / 8oz	
Current Fashioned elijah craig cask strength single barrel, crystal clear king cube, bitters	27	2024 Sophie Schaal Pinot Noir, Alsace	17				
		2024 Red Tail Ridge Blau Franc Blend, Blaufränkisch & Cab Franc, Finger Lakes	16				
Premier Margarita grand mayan extra aged añjeo, orange liqueur, salt rim	25	2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				