

SMOKED & CURED

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

STARTERS

HOUSEMADE ROLLS	8
honey-cayenne butter	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, housemade saltine	
LITTLE LEAF GREEN SALAD	16
radish, sunflower seeds, tomato, roasted shallot vinaigrette	
HEIRLOOM MELON SALAD	17
ricotta salata, pistachio, ginger & mint vinaigrette	
SMOKED BOSTON MACKEREL TOAST	16
sungold tomato, herb mascarpone, pine nuts	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
STEAMED MAINE MUSSELS	21
tomato sauce, oregano, grilled sourdough	
SALT & PEPPER FRIED SHRIMP	18
nouc cham, peanut sauce, bibb lettuce, pickled vegetables	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

PLATES

BRIOCHE CRUSTED COD	39
charred leek vichyssoise, roasted potato, green beans, salsa verde	
PAN SEARED SCALLOPS*	42
sweet corn, green beans, bacon lardon, jalapeño vinaigrette	
GRILLED ATLANTIC SALMON*	38
chickpea & cucumber salad, cherry tomato, dill dressing, feta, zatar oil	
PAN SEARED BLUEFIN TUNA*	44
zucchini, eggplant, confit cherry tomato, basil	
SHRIMP RIGATONI	33
English peas, Calabrian chili butter, Parmesan gremolata	
BLUE CRAB SPAGHETTI	38
squash blossoms, sweet corn, cacio e pepe butter, basil	
GRILLED SKIRT STEAK*	56
Parmesan 242 fries, blistered shishitos, red wine sauce	
ROASTED CHICKEN BREAST	29
fingerling potato, roasted vidalia onion, summer squash, thyme sauce	
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
SCALLOP ROLL	32

*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	19
lime crema, pineapple salsa, fresno	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH SANDWICH	21
bibb lettuce, dill pickle & Tabasco aioli*	
WHOLE BELLY CLAMS	36
coleslaw, tartar sauce	

SIDES

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

Parties of 6 or more will be subject to an automatic 20% gratuity.

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	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	PEQUEÑA PALOMA	12
st. george citrus vodka, pineapple, coconut,		WHITE		Pilsner, Rothaus / GER		grapefruit, soda, lime	
soda water		2022 RAIMBAULT-PINEAU	17	5.1% / 16oz		CELESTIAL BLOSSOMS	13
		Sauvignon Blanc, Coteaux du Giennois				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 GAINITZA	16	Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucumber tonic	
rum, pineapple, orgeat		Bixigu, Txakoli Blanco		5.2% / 13oz		BITTER BREEZE	13
						amaro lucano NA amaro, grapefruit soda	
SMOKY SMOOTH	17	2024 CELLARIO	13	HEFE WEISSBIER	12	NV WÖLFFER ESTATE	13
mezcal, bergamot, spicy pepper syrup, lime		Lafrea, Vermentino, Langhe Favorita		Hefeweizen, Weiherstephaner / GER		Spring in a Bottle N/A, Blanc de Blancs,	
		2024 ELENA WALCH	17	5.4% / 16oz		Airén, Mosel 200ml	
STRAWBERRY MOON	15			PHOTON	12	LITE	7
blanco tequila, daytrip strawberry amaro,		2024 CHRISTINA	16	Pale Ale, Equilibrium / NY		N/A Lager, Athletic Brewing / CT	
lemon		Grüner Veltliner, Niederösterreich		4.8% / 16oz		n/a / 12oz	
						RIPE PURSUIT	9
HOT & (UN)BOTHERED	16	2024 MAS LA CHEVALIERE	18	THE SUBSTANCE	13	N/A Radler, Athletic Brewing / CT	
st. george green chili, ancho reyes, lime,		Chardonnay, Languedoc		IPA, Bissell Brothers / ME		n/a / 12oz	
fresno						NA CHOUFFE	9
		PINK		GREEN CITY	12	N/A Belgian Ale, D'achouffe / BEL	
ROSE BOULEVARD	17	2024 MAISON GUTOWSKI	13	IPA, Other Half / NY		n/a / 11.2oz	
bourbon, distilleria dell'alpe rosen bitter,		La Dépendance, Côtes de Provence		7.0% 13oz		RUN WILD	7
punt e mes				LUNCH	13	N/A IPA, Athletic Brewing / CT	
		RED		IPA, Maine Beer Co. / ME		n/a / 12oz	
ESPRESSO MARTINI	18	2023 MARTHA STOUMEN best served chilled	17	7.0% / 13oz			
grey goose, espresso, atomic black		Post Flirtation Red, Mendocino County				TREAT YOURSELF	
coffee liqueur				DAILY SERVING TROPICAL PUNCH	11	OLD FASHIONED	22
		2022 BRANDBORG	15	Sour Ale, Trilium / MA		dark arts single barrel rye, demerara,	
ITALIAN SUMMER	16	Bench Lands, Pinot Noir, Umpqua Valley		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			

NOW AVAILABLE TO GO
one per guest