ROW 34

CAMBRIDGE — MA 20.750 AMSL

R34

SMOKED & CURED BOARD*

house smoked & cured seafood, grilled sourdough, pickles, crème fraîche — 11 / 39

STARTERS

HOUSEMADE ROLLS — 8
honey-cayenne butter

CRISPY OYSTER SLIDER — 5
chili-lime aïoli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER — 14
bacon, housemade saltine

LOBSTER & BUTTERNUT SQUASH BISQUE — 16
pepitas, chili oil

LITTLE LEAF GREEN SALAD — 16
radish, sunflower seeds, apple, roasted shallot vinaigrette

ROASTED CARROT SALAD — 20
whipped feta, harissa vinaigrette, farro, walnuts

GRIDDLED CRAB CAKE — 24
squash purée, apple & celery root remoulade

SPICY TUNA TARTARE* — 22
sesame, cucumber, sweet potato chips

CRISPY FRIED CALAMARI — 16
jalapeño, togarashi aïoli*

LAGER STEAMED MAINE MUSSELS — 21
parsley butter, grilled sourdough

SALT & PEPPER FRIED SHRIMP — 18
nouc cham, peanut sauce, bibb lettuce, pickled vegetables

CRISPY FRIED OYSTERS — 19/37
fries, tartar

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS* — 165
Korean BBQ glaze, bao buns, bok choy, kimchi, scallion rice, sesame

[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

CRISPY OYSTER — 25

PLATES

HERB CRUSTED COD — 39
roasted fall vegetables, Swiss chard, almond pesto

PAN SEARED SKATE WING — 34
rice & lentil pilaf, blue crab, orange & caper butter

PAN SEARED SCALLOPS — 44
parsnip purée, shiitake mushroom, pine nut, roasted shallot, Meyer lemon

GRILLED ATLANTIC SALMON* — 39
Moroccan cous cous, pomegranate, toasted walnut aillade, mint, delicata squash

SHRIMP RIGATONI — 32
Jimmy Nardello peperonata, pecorino, oregano, sourdough breadcrumbs

BLUE CRAB SPAGHETTI — 38
jalapeño, broccoli, butternut squash cream

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

CRISPY FISH TACOS — 19
black bean pico de gallo, poblano crema, queso fresco

ROASTED CHICKEN BREAST — 29
mustard späetzle, braised cabbage, bacon, thyme sauce

GRILLED SKIRT STEAK* — 56
fingerling potato, roasted oyster mushroom, cipollini onion, red wine sauce

PRIME CHEDDAR BURGER* — 23
bacon, caramelized onion, fries
[add fried oyster, togarashi aïoli*, coleslaw +4]

SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

BUTTERMILK BISCUIT — 9
honey, rosemary butter

CORNBREAD — 9
maple butter

ROASTED CAULIFLOWER — 12
whipped tahini, golden raisin

CRISPY BRUSSELS SPROUTS — 12
hot honey, lime, peanut

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.