

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	WHITEFISH PÂTÉ	9
SMOKED SCALLOP*	15	SHRIMP PIMENTO	14
RAINBOW TROUT	13	THE BOARD	39
SPICY TUNA PÂTÉ	14		

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
BEET SALAD herb ricotta, orange, red wine vinaigrette, Marcona almond	18
SHRIMP & SCALLION DUMPLINGS black vinegar, sesame, chili crisp	18
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
GRIDDLED CRAB CAKE apple, pickled shallot, whole grain mustard aioli*	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
ROASTED OYSTERS miso butter, scallion	18
TUNA TARTARE * sesame, lime, cucumber	22

PLATES

CRISPY WHOLE FISH ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	42
HERB CRUSTED HAKE parsnip purée, haricot verts, Meyer lemon, pistachio	36
PAN SEARED MONKFISH maitake, bok choy, littleneck clam, dashi, chili oil	36
GULF SHRIMP RIGATONI calabrian chili butter, rapini, orange, breadcrumbs	30
GRILLED SALMON* roasted chicories, apple, blood orange, black pepper vinaigrette	38
VADOUVAN SEAFOOD CURRY shrimp, mussels, monkfish, cauliflower, pita	42
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, brussels sprouts, bordelaise	55
HERB ROASTED CHICKEN potato gratin, grilled broccoli rabe, thyme sauce	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

*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 jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS napa cabbage slaw, cotija, salsa verde	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
CRISPY BRUSSELS SPROUTS nước chấm, peanut, sesame	12
POTATO GRATIN thyme, gruyère	14

Parties of 10 or more will be subject to an automatic 20% gratuity.

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ROW 34

CAMBRIDGE

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MA

20.750

AMSL

R34

COCKTAILS

FREEZER MARTINI	17
three gins, dry & very cold	
TROPICAL FIZZ	14
st. george citrus vodka, pineapple, coconut, topo chico	
GOLDEN TIDE	17
row 34 x privateer single barrel rum, white rum, pineapple, orgeat	
STRAWBERRY MOON	15
blanco tequila, daytrip strawberry amaro, lemon	
SMOKY SMOOTH	17
mezcal, bergamot, spicy pepper syrup	
WARMER BORDERS	16
rye, cognac, bully boy amaro rosso, apricot	
DERBY ITALIANO	17
bourbon, amaro montenegro, pamplemousse	
ESPRESSO MARTINI	18
grey goose, espresso, atomic black coffee liqueur	

WINE BY THE GLASS

SPARKLING	
2023 RAVENTÓS I BLANC	17
Blanc de Blancs, Conca Del Riu Anoia	
WHITE	
2022 RAIMBAULT-PINEAU	17
Sauvignon Blanc, Coteaux du Giennois	
2024 COPAIN	15
Daybreak, Sonoma County	
2024 CELLARIO	13
Lafrea, Vermentino, Langhe Favorita	
2024 ELENA WALCH	17
Pinot Grigio, Alto Adige	
2024 CHRISTINA	16
Grüner Veltliner, Niederosterreich	
2024 LEGADO DEL CONDE	15
Albariño, Rías Baixas	
2024 MAS LA CHEVALIERE	18
Chardonnay, Languedoc	
PINK	
2024 PROGRESSIVE WINE CO.	18
Cohort 4, Pinot Noir, Russian River Valley	
2024 MAISON GUTOWSKI	13
La Dépendance, Côtes de Provence	
RED	
2023 THIBAUT DUCROUX	16
En Roue Libre, Gamay, Beaujolais	
2022 BRANDBORG	15
Bench Lands, Pinot Noir, Umpqua Valley	
2022 VICTOR HUGO	17
Zinfandel, Paso Robles	
2023 GAIL	18
Doris, Cabernet Sauvignon, Sonoma	

BEER - DRAFT

PALE LAGER	12
Lager, Sacred Profane / ME	
4.2% / 16oz	
TANNENZÄPFLE	12
Pilsner, Rothaus / GER	
5.1% / 16oz	
AYINGER BRÄU-WEISSE	11
Hefeweizen, Ayinger / GER	
5.1% / 16oz	
WHITE	10
Witbier, Allagash / ME	
5.2% / 13oz	
FARMHOUSE PALE ALE	10
Farmhouse, Oxbow / ME	
6.0% / 13oz	
THE SUBSTANCE	13
IPA, Bissell Brothers / ME	
6.6% / 13oz	
TALL KIWI	12
IPA, Other Half / NY	
7.0% / 13oz	
LUNCH	12
IPA, Maine Beer Co / ME	
7.0% / 13oz	
IRISH STOUT	11
Dry Stout, Trillium/MA	
5.2% / 16oz	
ASHLAWN	11
Coffee Stout, Fox Farm / CT	
7.0% / 13oz	

ZERO PROOF

ST. AGRESTIS 'PHONY NEGRONI	11
HUGH-NO SPRITZ	14
NA sparkling wine, elderflower, mint	
GARDEN GROVE	12
tilden lacewing, fever tree cucumber tonic	
CELESTIAL BLOSSOMS	13
yu no NA yuzu gin, cherry blossom tonic	
BITTER BREEZE	13
amaro lucano NA amaro, grapefruit soda	
NV WÖLFFER ESTATE	13
Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	
LITE	8
N/A Lager, Athletic Brewing / CT	
n/a / 12oz	
NA CHOUFFE	9
N/A Belgian Ale, D'achouffe / BEL	
n/a / 11.2oz	
RUN WILD	8
N/A IPA, Athletic Brewing / CT	
n/a / 12oz	
TREAT YOURSELF	
OLD FASHIONED	21
elijah craig single barrel bourbon, demerara, angostura bitters	
FRENCH 34	20
monkey 47 gin, lemon, bubbles	