

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	BLUEFISH PÂTÉ	14
CHILI RUBBED MACKEREL	14	WHITEFISH PÂTÉ	14
TUNA PASTRAMI*	14	SHRIMP PIMENTO	14
MISO SALMON BELLY	14	THE BOARD	39

## STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
-----------------------------------------	---

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

NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
--------------------------------------------------	----

ROASTED ISLAND CREEK OYSTERS* spring garlic butter, lemon breadcrumb	18
-------------------------------------------------------------------------	----

SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
-----------------------------------------------------------------------------------------	----

GRILLED ASPARAGUS SALAD whipped lemon ricotta, pinenut gremolata, balsamic	19
-------------------------------------------------------------------------------	----

LITTLE LEAF GREEN SALAD radish & carrots, cucumber, roasted shallot vinaigrette	16
------------------------------------------------------------------------------------	----

GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange	24
--------------------------------------------------------------------------	----

SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
-----------------------------------------------------------------------	----

LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
------------------------------------------------------------------	----

## PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
-------------------------------------------------------------------------	----

BRIOCHE CRUSTED HADDOCK green lentils, asparagus, saffron lobster cream, tarragon	39
--------------------------------------------------------------------------------------	----

WILD GULF SHRIMP RIGATONI haricot verts, calabrian chili butter, crispy pancetta	33
-------------------------------------------------------------------------------------	----

GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
-------------------------------------------------------------------------	----

PAN SEARED FLUKE Maine yellow eye bean ragout, spring onion, bacon, herb pesto	36
-----------------------------------------------------------------------------------	----

BLUE CRAB MAFALDINE English peas, cacio pepe butter, lemon, Parmesan	31
-------------------------------------------------------------------------	----

GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
-------------------------------------------------------------------------------------	----

PRIME CHEDDAR BURGER* bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
--------------------------------------------------------------------------------------------------------------------------	----

GRILLED 8oz SKIRT STEAK* Parmesan, 242 fries, grilled asparagus, red wine sauce	56
------------------------------------------------------------------------------------	----

## OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER	MP
------------------------	----

WARM BUTTERED LOBSTER	MP
-----------------------	----

CRISPY SHRIMP BANH MI	27
-----------------------	----

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 jalapeño, togarashi aioli*	16
----------------------------------------	----

CRISPY FISH TACOS creamy napa slaw, tomatillo pico, cotija cheese	19
----------------------------------------------------------------------	----

OYSTERS fries, tartar	19/37
--------------------------	-------

CRISPY FISH SANDWICH bibb lettuce, tartar, fries	21
-----------------------------------------------------	----

BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
---------------------------------------------------	----

## SIDES

242 FRIES	9
-----------	---

SHOESTRING FRIES	8
------------------	---

MAC & CHEESE	10
--------------	----

BUTTERMILK BISCUIT honey, rosemary butter	9
----------------------------------------------	---

CORNBREAD maple butter	9
---------------------------	---

GRILLED BROCCOLINI lemon, shaved Parmesan	12
----------------------------------------------	----

ROW34.COM

@ROW34

# ROW 34

BURLINGTON

-

MA

136.03

AMSL

R34

## COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut, topo chico	14
FANTASY ISLAND bourbon, punch fantasia, crème de banane	16
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
EMERALD GARDEN gin, faccia brutto centerbe, mint, cucumber	15
POCO PICANTE mezcal, tomatillo, jalapeño, lime	15
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15
<b>TREAT YOURSELF</b>	
CURRENT FASHIONED dark arts cask strength rye amburana cask, crystal clear king cube, bitters	22
ELIÓN MARTINI kástra elión premium vodka, brine, hand stuffed blue cheese olive	20

## WINE BY THE GLASS

<b>SPARKLING</b> 2023   RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	16
<b>WHITE</b> 2022   RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16
2024   CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2024   CHRISTINA Grüner Veltliner, Niederosterreich	16
2024   ELENA WALCH Pinot Grigio, Alto Adige	16
2023   MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17
2024   GASPARD Chenin Blanc, Loire Valley	15
<b>PINK</b> 2024   MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
2024   PATIENCE Rosé, Vin de France	15
<b>RED</b> 2023   THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16
2022   BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2022   VICTOR HUGO Zinfandel, Paso Robles	17
2023   GAIL Doris, Cabernet Sauvignon, Sonoma	18

## BEER - DRAFT

PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	12
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
PILSNER Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	10
AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	11
WHITE Witbier, Allagash / ME 5.2% / 13oz	11
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
WAVETABLE IPA, Grimm / NY 6.7% / 16oz	11
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	13
THE WORLD AT LARGE Double IPA, Foam / Bissell Brothers / VT 8.0% / 13oz	12
FLORID Wild Ale, Fox Farm / CT 6.8% / 8oz	10
COFFEE POT & KETTLE Oatmeal Porter, Trillium / MA 7.5% / 13oz	12
SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	9

## ZERO PROOF

HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
GARDEN GROVE tilden lacewing, cucumber tonic	12
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
NV   WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
RUN WILD N/A IPA, Athletic Brewing / CT n/a / 12oz	9
CHOUFFE N/A Belgian Ale, D'achouffe/ BEL n/a / 11.2oz	10
SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11

\*\*Item contains almonds

\*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.