

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
SHRIMP PIMENTO	14	THE BOARD	42

## 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
--	----

SNAP PEA SALAD charred scallion vinaigrette, peanuts, fresno, sesame	18
---	----

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

ROASTED OYSTERS spring garlic butter, lemon bread crumbs	18
---	----

LAGER STEAMED MUSSELS herb butter, grilled sourdough	21
---	----

SALT & PEPPER FRIED SHRIMP nu'oc châm, peanut sauce, bibb lettuce, pickled vegetables	18
--	----

## PLATES

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

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

PAN ROASTED MONKFISH Maine yellow eye bean ragout, bacon, herb pesto, spring onion	36
---	----

CIOPPINO shrimp, littleneck clams, tomato, baguette	41
--	----

GULF SHRIMP RIGATONI spinach, Calabrian chili butter, orange, breadcrumbs	33
--	----

GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	56
--	----

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

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

## OUR SIGNATURE ROLLS

served with slaw & chips

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

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

## FRIED TO ORDER

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

CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
---	----

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

CRISPY 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
---------------------------	---

ROASTED RED POTATOES paprika aioli*, garlic butter, Parmesan	9
---	---

GRILLED ASPARAGUS whipped tahini, feta, pine nuts	12
--	----

\*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.

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

ROW34.COM

@ROW34

# ROW 34

CAMBRIDGE

-

MA

20.750

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	<b>SPARKLING</b>		PALE LAGER	12	ST. AGRESTIS 'PHONY NEGRONI	11
three gins, dry & very cold		2023   RAVENTÓS I BLANC	17	Lager, Sacred Profane/ ME		HUGH-NO SPRITZ	14
		Blanc de Blancs, Conca Del Riu Anoia		4.2% / 16oz		NA sparkling wine, elderflower, mint	
TROPICAL FIZZ	14	<b>WHITE</b>		TANNENZÄPFLE	12	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022   RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz		CELESTIAL BLOSSOMS	13
GOLDEN TIDE*	17	2024   COPAIN	15	AYINGER BRÄU-WEISSE	11	yu no NA yuzu gin, cherry blossom tonic	
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Hefeweizen, Ayinger / GER		BITTER BREEZE	13
rum, pineapple, orgeat		2024   CELLARIO	13	5.1% / 16oz		amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	Lafrea, Vermentino, Langhe Favorita		<b>WHITE</b>	11	NV   WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		2024   ELENA WALCH	17	Witbier, Allagash / ME		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		Pinot Grigio, Alto Adige		5.2% / 13oz		Airén, Mosel 200ml	
SMOKY SMOOTH	17	2024   CHRISTINA	16	FARMHOUSE PALE ALE	10	LITE	8
mezcal, bergamot, spicy pepper syrup, lime		Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		N/A Lager, Athletic Brewing / CT	
WARMER BORDERS	16	2024   MAS LA CHEVALIERE	18	6.0% / 13oz		n/a / 12oz	
rye, cognac, bully boy amaro rosso,		Chardonnay, Languedoc		THE SUBSTANCE	13	NA CHOUFFE	9
apricot, lemon		<b>PINK</b>		IPA, Bissell Brothers / ME		N/A Belgian Ale, D'achouffe / BEL	
DERBY ITALIANO	17	2024   PATIENCE	15	6.6% / 13oz		n/a / 11.2oz	
bourbon, amaro montenegro,		Rosé, Coteaux du Pont du Gard		PSEUDO SUE	11	<b>TREAT YOURSELF</b>	
pamplemousse, lemon, soda water		2024   MAISON GUTOWSKI	13	Pale Ale, Toppling Goliath/ IA		OLD FASHIONED	21
ESPRESSO MARTINI	18	La Dépendance, Côtes de Provence		5.8% / 13oz		elijah craig single barrel bourbon,	
grey goose, espresso, atomic black		<b>RED</b>		LUNCH	13	demerara, angostura bitters	
coffee liqueur		2023   MARTHA STOUMEN <small>best served chilled</small>	17	IPA, Maine Beer Co / ME		FRENCH 34	20
ADULT JUICE BOX	9	Post Flirtation Red, Mendocino County		7.0% / 13oz		monkey 47 gin, lemon, bubbles	
Maneki Wanko "Lucky Dog" sake		2022   BRANDBORG	15	COFFEE POT & KETTLE	12		
		Bench Lands, Pinot Noir, Umpqua Valley		Oatmeal Porter, Trillium/MA			
		2023   GRANITO DE GRÉDOS	17	7.5% / 13oz			
		Garnacha, Méntrida		ASHLAWN	11		
		2023   GAIL	18	Coffee Stout, Fox Farm / CT			
		Doris, Cabernet Sauvignon, Sonoma		7.0% / 13oz			