ROW 34

CAMBRIDGE — MA 20.750 AMSL

R34

SMOKED & CURED BOARD

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

STARTERS

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 seed, apple, roasted shallot vinaigrette

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

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

CRISPY FRIED CALAMARI — 16
jalapeño, togarashi aïoli*

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

CRISPY FRIED OYSTERS — 19/37
fries, tartar

LAGER STEAMED MAINE MUSSELS — 21
parsley butter, grilled sourdough

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

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

CRISPY OYSTER — 25

PLATES

SHRIMP CAESAR SALAD — 22
romaine, pickled onion, brioche croutons

BLUEFIN TUNA POKE BOWL* — 32
brown rice, avocado, bok choy, miso dressing, sesame

CHILLED SOBA NOODLES — 26
blue crab, chili crunch, sweet corn, fried shiitake mushrooms

LITTLENECK CLAM SPAGHETTI — 22
white wine sauce, basil, parmesan breadcrums

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

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

CRISPY FISH SANDWICH — 21
bibb lettuce, spicy tartar sauce, bread and butter pickles

SALMON BURGER* — 19
tzatziki, marinated cucumber, red onion

GRILLED CHICKEN SANDWICH — 18
cheddar, pickled red onion,arugula, tarragon aïoli*

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

CRISPY BRUSSEL SPROUTS — 12
hot honey, lime, peanut

ROW34.COM @ROW34

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.

COCKTAILS

FREEZER MARTINI 17
three gins, dry & very cold

ESPRESSO MARTINI 18
grey goose, espresso, atomic black
coffee liqueur

PERA SPEZIATA 16
select aperitivo, st. george spiced pear, orange,
sparkling wine, soda

SECOND BREAKFAST 16
earl grey infused vodka, montenegro, vanilla, lemon

SMOKY SMOOTH 17
mezcal, bergamot, spicy pepper syrup, lime

PERSEPHONE'S POTION 16
amaretto, cognac, pomegranate, lime

DARK HORSE 14
bourbon, averna, cinnamon, honey, grapefruit

STARS HOLLOW 15
bourbon, bauchant, orange, demerara, pumpkin spice

TREAT YOURSELF

CURRENT FASHIONED 24
basil hayden, cognac, demerara, angostura

YUZU SAKETINI 22
ketel one, tsuru-ume yuzu sake liqueur, cranberry

ZERO PROOF

HUGH-NO SPRITZ 14
NA sparkling wine, elderflower, mint

PALOMA PEQUEÑA 12
lime, grapefruit, soda

CELESTIAL BLOSSOMS 13
yu no NA yuzu gin, cherry blossom tonic

THAT DON'T EMPRESS ME MUCH 14
empress 0.0 indigo, lemon, cucmber tonic

NV | WÖLFFER ESTATE 11
Spring in a Bottle N/A, Blanc de Blancs,
Airén, Mosel 200ml

LITE 7
N/A Lager, Athletic Brewing / CT / n/a / 12oz

CHOUFFE 9
N/A Lager, D'achouffe / BEL/ n/a / 11.2oz

SIP'N 10
N/A IPA, Lawson's Finest / VT / n/a / 12oz

ALL IN 10
N/A IPA, Other Half/ NY / n/a / 12oz

WINE BY THE GLASS

SPARKLING

2024 | CAN SUMOI 16
Muntanya, Montmell

WHITE

2024 | J. DE VILLEBOIS 16
Sauvignon Blanc, Val de Loire

2024 | GAINTZA 16
Bixigu, Txakoli Blanco

2024 | GASPARD 15
Chenin Blanc, Loire Valley

2024 | TERRA DI ASOREI 15
Albariño, Rias Biaxas

2024 | CHRISTINA 16
Grüner Veltliner, Niederosterreich

2024 | MAS LA CHEVALIERE 18
Chardonnay, Languedoc

PINK

2024 | MAISON GUTOWSKI 13
La Dépendance, Côtes de Provence

RED

2023 | MARTHA STOUMEN best served chilled 17
Post Flirtation Red, Mendocino County

2022 | BRANDBORG 15
Bench Lands, Pinot Noir, Umpqua Valley

2023 | GAIL 18
Doris, Cabernet Sauvignon, Sonoma

SAKE

OHIME 14
3 Grain Omachi Genshu, Yamaguchi (3oz)

BEER - DRAFT

SCRAG MOUNTAIN 11
Pilsner, Lawson's Finest / VT / 4.8% / 16oz

TANNENZÄPFLE 12
Pilsner, Rothaus / GER / 5.1% / 16oz

FORT POINT 13
Pale Ale, Trillium / MA / 6.6% / 13oz

LITLLE SIP 11
IPA, Lawson's Finest / VT / 6.2% / 13oz

THE SUBSTANCE 13
IPA, Bissell Brothers / ME / 6.6% / 13oz

GREEN WIZARD 11
West Coast Style IPA, Widowmaker / MA / 6.6% 13oz

LUNCH 13
IPA, Maine Beer Co. / ME / 7.0% / 13oz

BLUE CRAB 12
Double IPA, Other Half / NY / 6.5% / 13oz

DAILY SERVING TROPICAL PUNCH 11
Sour Ale, Trilium / MA / 4.2% / 8oz

SHIPYARDS 11
Bourbon Barrel-Aged Imperial Porter , Bluejacket /
Põhjala / DC 11% / 8oz