

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SALMON PÂTÉ	14
RAINBOW TROUT	13	SHRIMP PIMENTO	14
BLUEFISH PÂTÉ	13	THE BOARD	39

STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LITTLE LEAF GREEN SALAD	16
radish, cucumber, thyme & dijon vinaigrette	
GRIDDLED CRAB CAKE	24
green goddess, pea shoots, pickled shallot, orange	
ASPARAGUS & SNAP PEA SALAD	19
radish, spring onion vinaigrette, whipped goat cheese, crispy quinoa	
LAGER STEAMED MUSSELS	21
parsley butter, grilled sourdough	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
ROASTED OYSTERS	18
Calabrian chili butter, bread crumbs, lemon	
LITTLENECK CLAM TOAST	20
confit garlic butter, lemon marscapone, sourdough	

PLATES

TUNA POKE BOWL*	28
brown rice, ponzu, avocado, cucumber, chili lime aioli	
SESAME BAKED HAKE	39
blue crab fried rice, bok choy, mushroom, miso	
SEARED FLUKE	36
Maine yellow eye bean ragout, spring onion, bacon, herb pesto	
GRILLED SALMON*	38
couscous, snap pea, olive, sumac vinaigrette, labneh	
WILD GULF SHRIMP RIGATONI	33
confit garlic, chili, lemon, parsley gremolata	
GRILLED SKIRT STEAK*	56
Parmesan 242 fries, asparagus, red wine sauce	
GRILLED CHICKEN BREAST	29
fingerling potato, beech mushroom, green garlic, salsa verde	
BACON CHEDDAR BURGER*	21
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	
OUR SIGNATURE ROLLS	
served with slaw & chips	
CREAMY CRAB	28
CRISPY SHRIMP	27

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

*Items served raw or undercooked. 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.

FRIED TO ORDER

SMELTS	16
lemon dill aioli*	
CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
avocado, pineapple salsa, lime crema	
FISH SANDWICH	21
shredded lettuce, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
GRILLED ASPARAGUS	12
lemon, Parmesan	

ROW34 . COM

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ROW 34

PORTSMOUTH

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NH

15.501

AMSL

R34

COCKTAILS

GOLDEN TIDE	17
row 34 x privateer single barrel rum, white rum, pineapple, orgeat	
FREEZER MARTINI	17
blend of gins featuring goldie's, carpano dry vermouth, ice cold	
TROPICAL FIZZ	14
st george citrus vodka, pineapple, coconut, topo chico	
MISO MOMENT	15
gin, dashi honey miso, yuzu, chili tincture	
ESPRESSO MARTINI	18
grey goose, atomic black coffee liqueur, espresso	
HANDSHAKE SPRITZ	17
handshake digestivo, bitter bianco, orange oleo	
SUMMER OF 75'	14
pimms, ginger, honey, mint	
STRAWBERRY MOON	15
blanco tequila, daytrip strawberry amaro, lemon	

WINE BY THE GLASS

SPARKLING	
NV AGUILA	16
Brut, Crémant de Limoux	
WHITE	
2022 LANDHAUS MAYER	13
Grüner Veltliner, Austria	
2024 LA FORCINE	15
Sauvignon Blanc, Vin de France	
2023 STERLING	15
Vintner's Collection, Pinot Grigio, Napa Valley	
2024 JASCI	15
Pecorino, Abruzzo	
2022 RAEBURN	16
Chardonnay, Sonoma	
PINK	
2023 CÔTÉ MAS	14
Rosé Aurore, Grenache, Langedoc	
RED	
2023 PAVETTE	13
Pinot Noir, California	
2022 PRODUTTORI DI MANDURIA	14
Primitivo, Puglia	
2023 NOAH RIVER	17
Cabernet Sauvignon, Lodi	

BEER - DRAFT

TANNENZÄPFLE	12
Pilsner, Rothaus / GER	
5.1% / 16oz	
HOUSE LAGER	10
Helles Lager, Jack's Abby / MA	
5.2% / 16oz	
BOHEMIAN PILSNER	10
Pilsner, Von Trapp / VT	
5.4% / 16oz	
FARMHOUSE PALE ALE	11
Farmhouse, Oxbow / ME	
6.0% / 13oz	
WHITE	11
Witbier, Allagash / ME	
5.2% / 13oz	
LOVE DUCK	12
Pale Ale, Liars Bench / NH	
5.6% / 16oz	
LITTLE SIP	11
IPA, Lawson's Finest / VT	
6.2% / 13oz	
THE SUBSTANCE	13
IPA, Bissell Brothers / ME	
6.6% / 16oz	
LUNCH	13
IPA, Maine Beer Co / ME	
7.0% / 16oz	
CONGRESS STREET	12
IPA, Trillium / MA	
7.2% / 16oz	
DOUBLE SUNSHINE	13
Double IPA, Lawson's Finest / VT	
8.0% / 13oz	
FEELS LIKE HOME	9
Cider, Artifact / MA	
5.4% / 16oz	

BEER - DRAFT CONTD.

PORTER	10
Porter, Stoneface/ NH	
5.5% / 16oz	
WON'T BACK DOWN	9
Imperial Stout, Deciduous / NH	
8.0% / 8oz	
ZERO PROOF	
HUGH-NO SPRITZ	14
non alcoholic sparkling wine, elderflower, mint	
GARDEN GROVE	12
tilden lacewing, cucumber tonic	
CELESTIAL BLOSSOMS	13
yu no non alcoholic yuzu gin, cherry blossom tonic	
HOUSEMADE SODA	7
sarsaparilla, vanilla, peppermint	
LITE	9
N/A Lager, Athletic Brewing / CT	
N/A / 12oz	
RESCUE CLUB PILSNER	9
N/A Pilsner, Zero Gravity / VT	
N/A / 12oz	
RUN WILD	9
N/A IPA, Athletic Brewing / CT	
N/A / 12oz	
CONEHEAD ZERO	9
N/A IPA, Zero Gravity / VT	
N/A / 12oz	

HALF POURS AVAILABLE UPON REQUEST