

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	BLUEFISH PÂTÉ	9
BBQ SCALLOP	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	THE BOARD	39

STARTERS

HOUSEMADE ROLLS	8
honey cayenne butter	
CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LITTLE LEAF FARM GREEN SALAD	16
radish, sunflower seeds, tomato, roasted shallot vinaigrette	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
HEIRLOOM TOMATO SALAD	18
whipped ricotta, aged balsamic, crispy rye, basil	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, grilled sourdough	
ROASTED OYSTERS*	19
Pecorino garlic butter, lemon breadcrumbs	

*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.

PLATES

TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
GRILLED WHOLE FISH	42
black garlic harissa, haricot vert & herb salad, peanut crumble	
BLUE CRAB SPAGHETTI	38
squash blossoms, sweet corn, cacio e pepe butter, basil	
BRIOCHE CRUSTED COD	39
summer vegetable ratatouille, eggplant purée, basil oil	
GRILLED SALMON*	38
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	
PAN SEARED SCALLOPS*	47
sweet corn, green bean, bacon lardon, jalapeño vinaigrette	
ROASTED CHICKEN BREAST	29
fingerling potato, roasted vidalia onion, summer squash, thyme sauce	
MAINE LOBSTER PAPPARDELLE	49
smoked oyster butter, shishitos, sungold tomato	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

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

FRIED TO ORDER

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

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BLISTERED SHISHITO PEPPERS	10
feta, lemon, Maldon sea salt	
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
MEXICAN STREET CORN	12
cotija, cilantro, lime crema, chili crisp	
SMASHED FINGERLING POTATOES	8
feta, salsa verde	

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