

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CHILI LIME TROUT	13	WHITEFISH PÂTÉ	9
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
CHILI RUBBED MACKEREL	14	THE BOARD	39
BLUEFISH PÂTÉ	13		

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	

GRILLED ASPARAGUS SALAD	19
whipped lemon ricotta, pinenut & hazelnut gremolata, balsamic	

ROASTED ISLAND CREEK OYSTERS*	18
spring garlic butter, lemon breadcrumbs	

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

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

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

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

LAGER STEAMED MAINE MUSSELS	21
parsley butter, grilled sourdough	

PLATES

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

BRIOCHE CRUSTED HADDOCK	36
green lentils, asparagus, saffron lobster cream, tarragon	

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

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

LINE CAUGHT BLUEFISH	29
Maine yellow eye bean ragout, spring onion, bacon, herb pesto	

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

GRILLED CHICKEN BREAST	29
Vermont potato, beech mushroom, green garlic, red wine sauce	

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

GRILLED 8oz STEAK*	
Parmesan, 242 fries, grilled asparagus, salsa verde	
choice of :	
Flat Iron*	46
Skirt Steak*	55

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER	MP
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WARM BUTTERED LOBSTER	MP
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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.

FRIED TO ORDER

CALAMARI	16
jalapeño, togarashi aioli*	

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

OYSTERS	19/37
fries, tartar	

CRISPY FISH SANDWICH	21
bibb lettuce, tartar, fries	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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MAC & CHEESE	10
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

GRILLED BROCCOLINI	12
lemon, shaved Parmesan	

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ROW 34

BURLINGTON

MA

136.03

AMSL

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COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17
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
TREAT YOURSELF	
CURRENT FASHIONED hennessy vsop cognac, bourbon, crystal clear king cube, bitters	21
ELIÓN MARTINI kástra elión premium vodka, brine, hand stuffed blue cheese olive	20

WINE BY THE GLASS

SPARKLING 2023 RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	16
WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16
2022 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16
2025 CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2023 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
PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14
2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16
RED 2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18

BEER - DRAFT

SCRAG MOUNTAIN Pilsner, Lawson's Finest / VT 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
PILSNER Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	10
PEBBLE Table Beer, Fox Farm / CT 4.4% / 8oz	9
WHITE Witbier, Allagash / ME 5.2% / 13oz	11
HEFE WEISSBIER Hefeweizen, Weihenstephaner / GER 5.4% / 16oz	12
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11
LITTLE SIP IPA, Lawson's Finest / VT 6.2% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	13
POUR SAP Maple Ale, Tilted Barn / RI 7.0% / 8oz	12
COFFEE POT & KETTLE Oatmeal Porter, Trillium / MA 7.5% / 13oz	9
SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	12

ZERO PROOF

HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
THAT DON'T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucumber tonic	14
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

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