

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

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

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
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CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula	5
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NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
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GRILLED ASPARAGUS SALAD whipped lemon ricotta, pinenut & hazelnut gremolata, balsamic	19
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ROASTED ISLAND CREEK OYSTERS* spring garlic butter, lemon breadcrumbs	18
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LITTLE LEAF GREEN SALAD radish & carrots, cucumber, roasted shallot vinaigrette	16
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SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
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GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange	24
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SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
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LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
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PLATES

BLUE CRAB MAFALDINE English peas, cacio pepe butter, lemon, Parmesan	31
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BRIOCHE CRUSTED HADDOCK green lentils, asparagus, saffron lobster cream, tarragon	36
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WILD GULF SHRIMP RIGATONI haricot verts, calabrian chili butter, crispy pancetta	33
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GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
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PAN SEARED FLUKE Maine yellow eye bean ragout, spring onion, bacon, herb pesto	36
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TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
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GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
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PRIME CHEDDAR BURGER* bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
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GRILLED 8oz STEAK* Parmesan, 242 fries, grilled asparagus, red wine sauce choice of : Flat Iron* 46 Skirt Steak* 55	
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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 undercook 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 jalapeño, togarashi aioli*	16
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CRISPY FISH TACOS creamy napa slaw, tomatillo pico, cotija cheese	19
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OYSTERS fries, tartar	19/37
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CRISPY FISH SANDWICH bibb lettuce, tartar, fries	21
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BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
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SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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MAC & CHEESE	10
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BUTTERMILK BISCUIT honey, rosemary butter	9
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CORNBREAD maple butter	9
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GRILLED BROCCOLINI lemon, shaved Parmesan	12
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ROW 34

BURLINGTON

MA

136.03

AMSL

ROW34.COM

@ROW34

R34

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 hennesty 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
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
CONGRESS STREET IPA, Trillium / MA 7.2% / 13oz	12
POUR SAP Maple Ale, Tilted Barn / RI 7.0% / 8oz	9
COFFEE POT & KETTLE Oatmeal Porter, Trillium / MA 7.5% / 13oz	12
SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	9

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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