

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

RAINBOW TROUT	13	SHRIMP PIMENTO	14
CLASSIC SALMON*	14	THE BOARD	39
BLUEFISH PÂTÉ	14		

## STARTERS

CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
MAINE LOBSTER BISQUE brown butter, chive oil, crème fraîche	15
LITTLE LEAF GREEN SALAD radish, cucumber, thyme & dijon vinaigrette	16
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
TUNA TARTARE* cucumber, sriracha, sesame, lime	22
LAGER STEAMED MUSSELS shallot, butter, garlic, grilled sourdough	19
PAN SEARED CRAB CAKE remoulade, orange, arugula	24
BAKED OYSTERS calabrian chili butter, bread crumbs, lemon	18
CRISPY FISH COLLARS cucumber, avocado, sesame nuoc cham	18

## PLATES

TUNA POKE BOWL* brown rice, ponzu, avocado, cucumber, chili lime aioli*	28
GRILLED SALMON* roasted chicories, apple, fennel, blood orange, black pepper vinaigrette	29
AVOCADO TOAST grilled sourdough, classic smoked salmon	21
WILD GULF SHRIMP RIGATONI confit garlic, chili, lemon, parsley gremolata	29
CRISPY CHICKEN SANDWICH arugula, pickled red onion, chili lime aioli*	18
BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	21

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## OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP	27

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

\*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS avocado, pineapple salsa, lime crema	19
FISH SANDWICH shredded lettuce, tartar sauce	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

## SIDES

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

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# ROW 34

PORTSMOUTH

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## COCKTAILS

GOLDEN HOUR	14
rye, st. george spiced pear, sage, soda water	
CLOPEN SESAME	13
sesame infused gin, lime, ginger	
SHERRY AMOUR	13
reposado tequila, amontillado sherry, honey	
MARGUERITE 'S TREAT*	15
citrus & vanilla vodka, sambuca, brown butter, orgeat, egg white	
HOW MANY LICKS?	15
bourbon, sweet vermouth, cherry heering cacao, xocolatl mole bitters	
CUMULUS FIZZ	14
vodka, coconut cream, salted citrus, ginger	
FOOTLOOSE & FANCY-FREE	14
blanco tequila, amaro, cinnamon, soda water	
<b>ZERO PROOF</b>	
SEA FOAM	9
coconut cream, grapefruit, topo chico	
HOUSEMADE SODA	7
sarsaparilla, vanilla, peppermint	

## WINE BY THE GLASS

<b>SPARKLING</b>	
NV   AGUILA	16
Brut, Crémant de Limoux	
<b>WHITE</b>	
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	
<b>PINK</b>	
2023   CÔTÉ MAS	14
Rosé Aurore, Grenache, Langedoc	
<b>RED</b>	
2023   PAVETTE	13
Pinot Noir, California	
2022   PRODUTTORI DI MANDURIA	14
Primitivo, Puglia	
2023   NOAH RIVER	17
Cabernet Sauvignon, Lodi	

## BEER - DRAFT

THE MULE	10
Lager, Notch / MA	
4.2% / 16oz	
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	
RENDEZVOUS	9
Table Beer, Liars Bench x Row 34 / NH	
4.0% / 13oz	
WHITE	12
Witbier, Allagash / ME	
5.2% / 13oz	
FARMHOUSE PALE ALE	10
Farmhouse, Oxbow / ME	
6.0% / 13oz	
FÂNTOME SAISON	12
Saison, Brasserie Fântome / BEL	
8.0% / 13oz	
AVEC LES BON VOEUX	9
Saison, Brasserie DuPont/ BEL	
9.5% / 13oz	
SQUEEZE	10
IPA, Great Rhythm / NH	
5.7% / 16oz	

## BEER - DRAFT

THE SUBSTANCE	11
IPA, Bissell Brothers / ME	
6.6% / 16oz	
LUNCH	13
IPA, Maine Beer Co / ME	
7.0% / 16oz	
CONGRESS STREET	11
IPA, Trillium / MA	
7.2% / 16oz	
KING SUE	11
Double IPA, Toppling Goliath / IA	
7.8% / 13oz	
DOUBLE SUNSHINE	13
Double IPA, Lawson's Finest / VT	
8.0% / 13oz	
FEELS LIKE HOME	9
Cider, Artifact / MA	
5.4% / 16oz	
SORRY NOT SOUR	9
Sour Ale, Prairie Ales / OK	
4.5% / 13oz	
SWEET LULLABY	10
Wild Ale, Oxbow / ME	
6.5% / 13oz	
TRUFFLE STOUT	9
Stout, Põhjala / EST	
10.0% / 8oz	
JOYFULLY STUFT*	9
Imperial Stout, Prairie Ales / OK	
13.7% / 8oz	

\*contains almond & coconut

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