

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	BLUEFISH PÂTÉ	14
CHILI RUBBED MACKEREL	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	THE BOARD	39
SPICY TUNA PÂTÉ	14		

## STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
ROASTED ISLAND CREEK OYSTERS*	18
spring garlic butter, lemon breadcrumbs	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
ROASTED BEET SALAD	18
whipped goat cheese, apples, candied walnut, balsamic	
LITTLE LEAF GREEN SALAD	16
radish & carrots, cucumber, roasted shallot vinaigrette	
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	
LITTLENECK CLAM TOAST	20
confit garlic butter, lemon mascarpone, sourdough	

## PLATES

BABY ROMAINE SALAD	22
creamy dill dressing, wild Gulf shrimp, avocado, pickled red onions	
YELLOWFIN TUNA MELT	16
cheddar, pickles, sourdough, housemade chips	
HADDOCK FRIED RICE	24
bok choy, soy egg, pickled chili, yuzu aioli*, miso	
GRILLED SALMON*	29
couscous, snap pea, olive, sumac vinaigrette, labneh	
CHILLED SOBA NOODLES	26
blue crab, chili crisp, snap peas, fried shiitake mushrooms	
TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
SALMON BURGER	19
bibb lettuce, bacon, chipotle aioli*, shoestring fries	
CRISPY CHICKEN SANDWICH	18
hot honey, coleslaw, shoestring fries	
BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

## OUR SIGNATURE ROLLS

served with slaw & chips	
CREAMY BLUE CRAB	28
CRISPY SHRIMP BANH MI	27

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
avocado, pineapple salsa, cotija, lime crema	
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
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
CRISPY BRUSSELS SPROUTS	12
honey sriracha	

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# ROW 34

BURLINGTON

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## COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut, topo chico	14
FANTASY ISLAND bourbon, punch fantasia, crème de banane	16
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
<b>TREAT YOURSELF</b>	
CURRENT FASHIONED elijah craig cask strength single barrel, crystal clear king cube, bitters	21
DRINK WITH A VIEUX dark arts rye amburana cask, hennessy vsop, sweet vermouth, benedictine	20

## WINE BY THE GLASS

<b>SPARKLING</b> 2023   RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	16
<b>WHITE</b> 2024   GAINZA Bixigu, Txakoli Blanco	16
2022   RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16
2024   CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2024   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
<b>PINK</b> 2024   MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
2024   PATIENCE Rosé, Vin de France	15
<b>RED</b> 2023   THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16
2022   BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2022   VICTOR HUGO Zinfandel, Paso Robles	17
2023   GAIL Doris, Cabernet Sauvignon, Sonoma	18

## BEER - DRAFT

PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
PILSNER Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	10
AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	11
WHITE Witbier, Allagash / ME 5.2% / 13oz	11
LA CHOUFEE Blonde, Brasserie d'Achoufee / BEL 8.0% / 8oz	11
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11

## BEER - DRAFT

THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
WAVETABLE IPA, Grimm / NY 6.7% / 16oz	9
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12
DRY Cider, Shacksbury / VT 5.2% / 13oz	9
MEEMAW Wild Ale, Fonta Flora / NC 5.9% / 8oz	10
FLORID Wild Ale, Fox Farm / CT 6.8% / 8oz	12
SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	13

\*\*Item contains almonds

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