

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

|                       |    |                |    |
|-----------------------|----|----------------|----|
| CLASSIC SALMON*       | 14 | WHITEFISH PÂTÉ | 9  |
| CHILI RUBBED MACKEREL | 14 | SHRIMP PIMENTO | 14 |
| BLUEFISH PÂTÉ         | 12 | THE BOARD      | 39 |
| BBQ SCALLOP           | 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 |    |
| GRILLED ASPARAGUS SALAD                                   | 19 |
| whipped lemon ricotta, pinenut gremolata, 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                         |    |

## PLATES

|  |    |
|--|----|
| WILD GULF SHRIMP SALAD   | 22 |
| baby romaine, creamy dill dressing, 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  |    |
| PRIME CHEDDAR BURGER*  | 23 |
| caramelized onion, shoestring fries<br>[add fried oyster, togarashi aioli*, coleslaw +4] |    |
| <b>OUR SIGNATURE ROLLS</b>   |    |
| served with slaw & chips   |    |
| WARM BUTTERED LOBSTER  | MP |
| ETHEL'S CREAMY LOBSTER   | MP |

## FRIED TO ORDER

|   |       |
|---|-------|
| CALAMARI  | 16    |
| jalapeño, togarashi aioli*                      |       |
| CRISPY FISH TACOS                               | 19    |
| creamy napa slaw, tomatillo pico, cotija cheese |       |
| CRISPY FISH SANDWICH                            | 21    |
| bibb lettuce, tartar, fries                     |       |
| OYSTERS   | 19/37 |
| fries, tartar                                   |       |
| BEER BATTERED FISH & CHIPS                      | 25    |
| malt vinegar aioli*                             |       |

## SIDES

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

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.

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# ROW 34

BURLINGTON

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AMSL

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## COCKTAILS

|   |    |
|---|----|
| GOLDEN TIDE**<br>row 34 x privateer single barrel rum, white rum<br>pineapple, orgeat               | 17 |
| FREEZER MARTINI<br>blend of gins featuring goldie's, dry vermouth,<br>ice cold                      | 17 |
| TROPICAL FIZZ<br>st george citrus vodka, pineapple, coconut,<br>soda                                | 14 |
| ESPRESSO MARTINI<br>grey goose, atomic black coffee liqueur,<br>espresso                            | 18 |
| EMERALD GARDEN<br>gin, faccia brutto centerbe, mint, cucumber                                       | 15 |
| POCO PICANTE<br>mezcal, tomatillo, jalapeño, lime   | 15 |
| STRAWBERRY MOON<br>blanco tequila, daytrip strawberry amaro,<br>lemon                               | 15 |
| <b>TREAT YOURSELF</b>   |    |
| CURRENT FASHIONED<br>dark arts cask strength rye amburana cask,<br>crystal clear king cube, bitters | 22 |
| ELIÓN MARTINI<br>kástra elión premium vodka, brine,<br>hand stuffed blue cheese olive               | 20 |

## WINE BY THE GLASS

|   |    |
|---|----|
| <b>SPARKLING</b><br>2023   RAVENTÓS I BLANC<br>Blanc de Blancs, Conca del Riu Anoia | 16 |
| <b>WHITE</b><br>2022   RAIMBAULT-PINEAU<br>Sauvignon Blanc, Coteaux du Giennois     | 16 |
| 2025   CELLARIO<br>Lafrea, Vermentino, Langhe Favorita                              | 13 |
| 2023   CHRISTINA<br>Grüner Veltliner, Niederosterreich                              | 16 |
| 2024   ELENA WALCH<br>Pinot Grigio, Alto Adige                                      | 16 |
| 2023   MATCHBOOK<br>The Arsonist, Chardonnay, Dunnigan Hills                        | 17 |
| 2024   GASPARD<br>Chenin Blanc, Loire Valley  | 15 |
| <b>PINK</b><br>2025   MAISON GUTOWSKI<br>La Dépendance, Côtes de Provence           | 14 |
| 2024   GOBELSBURG<br>Rosé, Zweigelt, Kamptal  | 16 |
| <b>RED</b><br>2023   THIBAUT DUCROUX<br>En Roue Libre, Gamay, Beaujolais            | 16 |
| 2022   BRANDBORG<br>Bench Lands, Pinot Noir, Umpqua Valley                          | 16 |
| 2024   GAIL<br>Doris, Cabernet Sauvignon, Sonoma                                    | 18 |

## BEER - DRAFT

|   |    |
|---|----|
| SCRAG MOUNTAIN<br>Pilsner, Lawson's Finest / VT<br>4.8% / 16oz                | 11 |
| TANNENZÄPFLE<br>Pilsner, Rothaus / GER<br>5.1% / 16oz                         | 12 |
| PILSNER<br>Bohemian Pilsner, Von Trapp / VT<br>5.4% / 16oz                    | 10 |
| PEBBLE<br>Table Beer, Fox Farm / CT<br>4.4% / 8oz                             | 9  |
| WHITE<br>Witbier, Allagash / ME<br>5.2% / 13oz                                | 11 |
| EMCEE<br>IPA, Equilibrium / NY<br>6.0% / 13oz                                 | 11 |
| THE SUBSTANCE<br>IPA, Bissell Brothers / ME<br>6.6% / 13oz                    | 13 |
| LUNCH<br>IPA, Maine Beer Co / ME<br>7.0% / 13oz                               | 13 |
| THE WORLD AT LARGE<br>Double IPA, Foam / Bissell Brothers / VT<br>8.0% / 13oz | 12 |
| BLUEBERRY UBE CHEESECAKE<br>Sour Ale, Burley Oak / MD<br>4.8% / 8oz           | 10 |
| FLORID<br>Wild Ale, Fox Farm / CT<br>6.8% / 8oz                               | 10 |
| COFFEE POT & KETTLE<br>Oatmeal Porter, Trillium / MA<br>7.5% / 13oz           | 12 |
| SPEEDWAY STOUT<br>Imperial Stout, AleSmith / CA<br>12.0% / 8oz                | 9  |

## ZERO PROOF

|   |    |
|---|----|
| HUGH-NO SPRITZ<br>non alcoholic sparkling wine, elderflower,<br>mint                  | 14 |
| GARDEN GROVE<br>tilden lacewing, cucumber tonic                                       | 12 |
| CELESTIAL BLOSSOMS<br>yu no non alcoholic yuzu gin, cherry<br>blossom tonic           | 13 |
| NV   WÖLFFER ESTATE<br>Spring in a Bottle N/A, Blanc de Blancs,<br>Airén, Mosel 200ml | 13 |
| LITE<br>N/A Lager, Athletic Brewing / CT<br>n/a / 12oz                                | 9  |
| RUN WILD<br>N/A IPA, Athletic Brewing / CT<br>n/a / 12oz                              | 9  |
| CHOUFFE<br>N/A Belgian Ale, D'achouffe/ BEL<br>n/a / 11.2oz                           | 10 |
| SPORTZOT<br>N/A Belgian Ale, De Halve Maan/ BEL<br>n/a / 11.2oz                       | 11 |

\*\*Item contains almonds

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