

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	Whitefish PÂTÉ	12
MAPLE SALMON BELLY*	14	THE BOARD	42
SHRIMP PIMENTO	14		

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
SNAP PEA SALAD charred scallion vinaigrette, peanut, fresno, sesame	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	21
RAZOR CLAMS herb butter, red bell pepper, paprika breadcrumbs	16
LAGER STEAMED MUSSELS herb butter, grilled sourdough	21
SALT & PEPPER FRIED SHRIMP nu'óc chàm, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

PLATES

CRISPY WHOLE FISH ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	42
PAN SEARED RAINBOW TROUT smashed english pea, potato, meyer lemon	32
BRIOCHE CRUSTED HAKE green lentils, asparagus, saffron lobster cream, tarragon	39
PAN ROASTED MONKFISH Maine yellow eye bean ragout, bacon, herb pesto, spring onion	36
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
CIOPPINO shrimp, littleneck clam, tomato, baguette	41
GULF SHRIMP RIGATONI calabrian chili butter, spinach, orange, breadcrumbs	33
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	56
GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21
OUR SIGNATURE ROLLS	
served with slaw & chips	
CREAMY CRAB	28
CRISPY OYSTER	27

FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21
SHORT RIB RANGOON lime ponzu	17

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED RED POTATOES paprika aioli*, garlic butter, Parmesan	9
GRILLED ASPARAGUS whipped tahini, feta, pine nuts	12

*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.

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

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ROW 34

CAMBRIDGE

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20.750

AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		PALE LAGER	12	ST. AGRESTIS 'PHONY NEGRONI	11
three gins, dry & very cold		2023 RAVENTÓS I BLANC	17	Lager, Sacred Profane/ ME		HUGH-NO SPRITZ	14
		Blanc de Blancs, Conca Del Riu Anoia		4.2% / 16oz		NA sparkling wine, elderflower, mint	
TROPICAL FIZZ	14	WHITE		TANNENZÄPFLE	12	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz			
GOLDEN TIDE*	17	2024 COPAIN	15	AYINGER BRÄU-WEISSE	11	CELESTIAL BLOSSOMS	13
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Hefeweizen, Ayinger / GER		yu no NA yuzu gin, cherry blossom tonic	
rum, pineapple, orgeat		2024 CELLARIO	13	5.1% / 16oz		BITTER BREEZE	13
		Lafrea, Vermentino, Langhe Favorita		WHITE	11	amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	2024 ELENA WALCH	17	Witbier, Allagash / ME		NV WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		5.2% / 13oz		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		2024 CHRISTINA	16	FARMHOUSE PALE ALE	10	Airén, Mosel 200ml	
		Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		LITE	8
SMOKY SMOOTH	17	2024 GAINZA	16	6.0% / 13oz		N/A Lager, Athletic Brewing / CT	
mezcal, bergamot, spicy pepper syrup, lime		Bixigu, Txakoli Blanco		THE SUBSTANCE	13	n/a / 12oz	
		2024 MAS LA CHEVALIERE	18	IPA, Bissell Brothers / ME		NA CHOUFFE	9
WARMER BORDERS	16	Chardonnay, Languedoc		6.6% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
rye, cognac, bully boy amaro rosso,		PINK		PSEUDO SUE	11	n/a / 11.2oz	
apricot, lemon		2024 PATIENCE	15	Pale Ale, Toppling Goliath/ IA		TREAT YOURSELF	
		Rosé, Coteaux du Pont du Gard		5.8% / 13oz		OLD FASHIONED	21
DERBY ITALIANO	17	2024 MAISON GUTOWSKI	13	LUNCH	12	elijah craig single barrel bourbon,	
bourbon, amaro montenegro,		La Dépendance, Côtes de Provence		IPA, Maine Beer Co / ME		demerara, angostura bitters	
pamplemousse, lemon, soda water		RED		7.0% / 13oz		FRENCH 34	20
ESPRESSO MARTINI	18	2023 THIBAUT DUCROUX	16	COFFEE POT & KETTLE	12	monkey 47 gin, lemon, bubbles	
grey goose, espresso, atomic black		En Roue Libre, Gamay, Beaujolais		Oatmeal Porter, Trillium/MA			
coffee liqueur		2022 BRANDBORG	15	7.5% / 13oz			
		Bench Lands, Pinot Noir, Umpqua Valley		ASHLAWN	11		
ADULT JUICE BOX	9	2023 GRANITO DE GRÉDOS	17	Coffee Stout, Fox Farm / CT			
Maneki Wanko "Lucky Dog" sake		Garnacha, Méntrida		7.0% / 13oz			
		2023 GAIL	18				
		Doris, Cabernet Sauvignon, Sonoma					