

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	MISO SALMON BELLY	12
CHILI RUBBED MACKEREL	14	BLUEFISH PÂTÉ	14
WHITEFISH PÂTÉ	9	SHRIMP PIMENTO	14
SPICY TUNA PÂTÉ	14	THE BOARD	39

STARTERS

HOUSEMADE ROLLS	8
honey cayenne butter	
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 breadcrumb	
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

TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
BRIOCHE CRUSTED HADDOCK	39
green lentils, asparagus, saffron lobster cream, tarragon	
WILD GULF SHRIMP RIGATONI	33
haricot verts, calabrian chili butter, crispy pancetta	
GRILLED SALMON*	38
couscous, snap pea, olive, sumac vinaigrette, labneh	
PAN SEARED FLUKE	36
Maine yellow eye bean ragout, spring onion, bacon, herb pesto	
BLUE CRAB MAFALDINE	31
English peas, cacio pepe butter, lemon, Parmesan	
GRILLED CHICKEN BREAST	29
Vermont potato, beech mushroom, green garlic, salsa verde	
BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	
GRILLED 8oz SKIRT STEAK*	56
Parmesan, 242 fries, grilled asparagus, red wine sauce	

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 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	16
jalapeño, togarashi aioli*	
CRISPY FISH TACOS	19
avocado, pineapple salsa, cotija, lime crema	
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	
CRISPY BRUSSELS SPROUTS	12
honey sriracha	
GRILLED BROCCOLINI	12
lemon, shaved Parmesan	

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17	SPARKLING 2023 RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	16	PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	11	THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17	WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16	TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12	WAVETABLE IPA, Grimm / NY 6.7% / 16oz	9
TROPICAL FIZZ st george citrus vodka, pineapple, coconut, topo chico	14	2022 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16	PILSNER Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	10	LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12
FANTASY ISLAND bourbon, punch fantasia, crème de banane	16	2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	13	AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	11	DRY Cider, Shacksbury / VT 5.2% / 13oz	9
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18	2024 CHRISTINA Grüner Veltliner, Niederosterreich	16	WHITE Witbier, Allagash / ME 5.2% / 13oz	11	MEEMAW Wild Ale, Fonta Flora / NC 5.9% / 8oz	10
EMERALD GARDEN gin, faccia brutto centerbe, mint, cucumber	15	2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17	LA CHOUFEE Blonde, Brasserie d'Achoufee / BEL 8.0% / 8oz	11	FLORID Wild Ale, Fox Farm / CT 6.8% / 8oz	12
POCO PICANTE mezcal, tomatillo, jalapeño, lime	15	2024 GASPARD Chenin Blanc, Loire Valley	15	EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11	SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	13
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15	PINK 2024 MAISON GUTOWSKI La Dépendance, Côtes de Provence	13				
TREAT YOURSELF		2024 PATIENCE Rosé, Vin de France	15				
CURRENT FASHIONED elijah craig cask strength single barrel, crystal clear king cube, bitters	21	RED 2023 THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16				
DRINK WITH A VIEUX dark arts rye amburana cask, hennessy vsop, sweet vermouth, benedictine	20	2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16				
		2022 VICTOR HUGO Zinfandel, Paso Robles	17				
		2023 GAIL Doris, Cabernet Sauvignon, Sonoma	18				

**Item contains almonds

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