

MADE IN HOUSE

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	12	BLUEFISH PÂTÉ	14
TOGARASHI BAY SCALLOP	14	CURRIED WHITEFISH PÂTÉ	8
SPICED MACKEREL	12	SHRIMP PIMENTO	14
SALMON PÂTÉ	12	THE BOARD	39
TUNA PASTRAMI	14		

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	13
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	16
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	14
MINI LOBSTER TACOS crème fraîche, chives, sweet corn	19
GRILLED FOCACCIA & BURRATA basil pesto, Arbequina olive oil, black pepper, cherry tomato	16
GRIDDLED CRAB CAKE watercress salad, citrus aioli*, crispy garbanzo	23
STEAMED MAINE MUSSELS spicy tomato sauce, basil, grilled sourdough	21
CRISPY TEMPURA MAITAKE MUSHROOMS Japaneses steakhouse sauce, soy glaze, togarashi	16
SPICY TUNA TARTARE* sesame, lime, cucumber	21

PLATES

GRILLED WHOLE BLACK BASS snap peas, peanut salsa macha, herb & citrus salad	38
LOBSTER ROE FETTUCINE Maine lobster, oyster mushrooms, English peas, lemon butter	MP
PAN SEARED HALIBUT ratatouille, basil pesto, crispy sourdough	39
LOCAL LINE-CAUGHT BLUEFISH chilled couscous salad, black olive chermoula, sungold tomato, cilantro lime yogurt	31
PAN ROASTED STRIPED BASS grilled corn & summer squash, chipotle & eggplant purée, Spanish chorizo	38
GULF SHRIMP SCAMPI housemade mafalde, snap peas, aleppo pepper, parsley butter, cherry tomatoes	32
ROASTED HALF CHICKEN creamy mashed potato, baby carrots, rosemary jus	28
GRILLED 8oz FLAT IRON STEAK* Parmesan-rosemary 242 fries, broccoli, blue cheese butter	39
BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	19

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

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 jalapeño, togarashi aioli*	16
WHITEFISH CROQUETTES spicy tomato aioli*	15
CRISPY FISH TACOS cabbage slaw, pineapple-chili glaze, cilantro	18
OYSTERS fries, tartar	19/36
BEER BATTERED FISH & CHIPS malt vinegar aioli*	28

SIDES

242 FRIES	8
SHOESTRING FRIES	8
WAFFLE FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	8
CORNBREAD maple butter	9
ROASTED BROCCOLI RABE Parmesan, garlic, chili flake	9
MEXICAN STREET CORN lime crema, cilantro, Cotija	12

ROW 34

BURLINGTON

—

MA

136.03

AMSL



COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Hot Take mezcal, falernum, pineapple, haba ­ nero, lemon, cilantro	15	SPARKLING 2022 Ravent ­ os i Blanc Blanc de Blancs, Conca del Riu Anoia	17	Banner City Light Lager, Jack's Abby / MA 3.8% / 16oz	10	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13
Caf ­ e Noir basil hayden, cognac, caffo vecchio, cynar, coffee demerara, angostura bitters	16	NV Cantila Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	16	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	11	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Season of the Spritz select aperitivo, strawberry, sparkling wine, lemon, soda water	15	WHITE 2023 Gr ­ ateau-Medeville Sauvignon Blanc, Bordeaux	17	T ­ annenz ­ apf ­ le Pilsner, Rothaus / GER 5.1% / 16oz	12	Nelson Cutting Tiles Double IPA, Trillium / MA 8.5% / 13oz	12
Pat-io Punch cacha ­ ça, watermelon, lime, melon liqueur	16	2023 Voyages dans les Vignes Pesked, Melon de Bourgogne, Muscadet	15	Laggy Pop Watermelon Light Lager, Proclamation / RI 4.6% / 16oz	11	Cherry Berliner Berliner Weisse, Stoneface / NH 3.7% / 8oz	9
Midnight Summer gin, basil, blackberry, absinthe, lemon	15	2024 Elena Walch Pinot Grigio, Alto Adige	16	White Witbier, Allagash / ME 5.2% / 13oz	9	Daily Serving: Raspberry, Blueberry, & Cherry Berliner Weisse, Trillium / MA 4.2% / 8oz	11
Razzle Dazzle st.george California citrus, raspberry, demerara, lemon, soda water	15	2022 Kara Tara Chardonnay, Western Cape	16	Scatter Brown Ale, Fox Farm / CT 6.4% / 16oz	11	Rubis Wild Ale, Fox Farm / CT 4.7 % / 8oz	11
Mai Tide row 34 hand picked privateer rum single barrel, white rum, pineapple, lime, orgeat, demerara	17	PINK 2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	17	Franklin Proper English Bitter, Brick & Feather / MA 4.1 % / 16oz	10	Gunner's Daughter Milk Stout, Mast Landing/ ME 5.5% / 13oz	9
		RED 2023 Sophie Schaal Pinot Noir, Alsace	17	Hazy Rays IPA, Lawson's Finest / VT 5.3% / 16oz	12		
		2022 Fattoria La Leccia Sangiovese, Chianti Superiore, Montespertoli	16				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				