

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	WHITEFISH PÂTÉ	9
STEELHEAD TROUT GRAVLAX*	16	STEELHEAD TROUT PÂTÉ	14
MAPLE TROUT BELLY	14	SHRIMP PIMENTO	13
MISO GLAZED MACKEREL	14	THE BOARD	42

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LOBSTER BISQUE	
crème fraîche, brioche croutons	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	13
cucumber, radish, roasted shallot vinaigrette	
DEVILED EGGS	15
smoked trout roe*, dill	
LETTUCE CUPS	15
crispy oyster, pickled vegetable, togarashi aioli*	
GRIDDLED CRAB CAKE	24
apple, pickled shallot, whole grain mustard aioli*	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, grilled sourdough	
TUNA TARTARE*	22
sesame, lime, cucumber	

PLATES

CRISPY WHITEFISH & ROMAINE	19
avocado, radish, toasted sesame & ginger dressing	
BLUE CRAB RICE BOWL	27
bok choy, ponzu, fried egg*, scallion	
GULF SHRIMP PASTA	29
broccolini, confit garlic, cacio e pepe butter, Parmesan gremolata	
GRILLED SALMON*	27
farro, chickpea, cauliflower, spinach, fennel purée	
PAN SEARED RAINBOW TROUT	24
soba, asian pear, miso vinaigrette, peanut dukkah	
GRILLED CHICKEN SANDWICH	18
calabrian chili aioli*, cheddar, pickled onion, avocado	
SALMON BURGER	19
tzatziki, marinated cucumber, red onion	
BACON CHEDDAR BURGER*	21
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	
OUR SIGNATURE ROLLS	
served with slaw & chips	
ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	28

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	17
jalapeño, togarashi aioli*	
OYSTERS	21/38
fries, tartar	
CRISPY FISH TACOS	17
napa cabbage slaw, cotija, salsa verde	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
SMOKED COD ARANCINI	12
lemon & black pepper aioli*	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
ROASTED SPICY BROCCOLINI	13
shallot, pickled chilis	
CORNBREAD	9
maple butter	

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ROW 34

CAMBRIDGE

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20.750

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING		Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear cordial, lemon	16	2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Unified Press Cider, Citizen Cider / VT 5.2% / 13oz	10
Night Moves rum blend, pamplemousse, lemon, ginger honey, topo chico	17	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Dunkel Dark Lager, Von Trapp / VT 5.7% / 16oz	10	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	WHITE		Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Lollipop Forest Peach Crisp Sour Ale, Deciduous / NH 5.5% / 8oz	11
Mr. November* rye, walnut liqueur, apple shrub, lemon	17	2024 Gréteau-Medeville Sauvignon Blanc, Bordeaux	17	White Witbier, Allagash/ ME 5.2% / 13oz	10	Florid Wild Ale , Fox Farm / CT 6.8% / 8oz	12
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar, lemon	17	2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Jack Pumpkin Ale, Tilted Barn /RI 6.0% / 13oz	11
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2023 Elena Walch Pinot Grigio, Alto Adige	17	Citra Free Rise Farmhouse, Trillium / MA 7.3% / 13oz	12	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 8oz	11
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2023 Legado del Conde Albariño, Rías Baixas	15	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Aphrodite Imperial Stout, Dieu du Ciel / CA 6.5% / 8oz	11
		2023 Mas La Chevaliere Chardonnay, Languedoc	18	Photon Pale Ale, Equilibrium / NY 4.8% / 13oz	11		
ZERO PROOF - MOCKTAILS		PINK		The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13		
Gardenia NA sparkling wine, apple shrub, pomegranate	13	2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	Wavetable IPA, Grimm / NY 6.7% / 16oz	12		
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	2024 Maison Gutowski La Dépendance, Côtes de Provence	15	Illumin-8 IPA, Lawson's Finest x Crowns & Hops / VT 7% / 13oz	12		
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	RED					
St. Agrestis 'Phony Negroni	11	2024 Sophie Schaal Pinot Noir, Alsace	17				
		2022 Victor Hugo Zinfandel, Paso Robles	17				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				

* contains nuts