

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	RAINBOW TROUT	13
HOT HONEY SALMON BELLY	14	SPICY TUNA PÂTÉ	14
WHITEFISH PÂTÉ	9	LEMON PEPPER SWORDFISH	14
SHRIMP PIMENTO	14	THE BOARD	39

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
LOBSTER & CORN BISQUE crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
SNAP PEA SALAD charred scallion vinaigrette, peanuts, fresno, sesame	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallots, orange	24
ROASTED OYSTERS confit garlic butter, lemon bread crumbs	18
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	21
SALT & PEPPER FRIED SHRIMP nouc cham, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

PLATES

CRISPY WHOLE FISH green bean & radish salad, Marcona almond, herb vinaigrette	42
GRILLED SWORDFISH Maine yellow eye bean ragout, bacon, herb pesto, spring onion	45
BRIOCHE CRUSTED HAKE green lentils, asparagus, saffron lobster cream, tarragon	39
GRILLED STEELHEAD TROUT* couscous, snap pea, olive, sumac vinaigrette, labneh	38
LITTLENECK CLAM & SQUID SPAGHETTI spicy tomato sauce, Parmesan, basil, sweet pepper	34
GULF SHRIMP RIGATONI english pea, Calabrian chili butter, Parmesan gremolata	33
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, asparagus, bordelaise	56
ROASTED CHICKEN BREAST Vermont potato, beech mushroom, vidalia onion, thyme sauce	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

*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
CRISPY FISH TACOS avocado, pineapple salsa, cotija	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, dill pickle & Tabasco aioli*	21
WHOLE BELLY CLAMS coleslaw, tartar sauce	34

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED VERMONT POTATOES paprika aioli*, Parmesan	10
GRILLED ASPARAGUS whipped tahini, feta, pine nuts	12

Parties of 6 or more will be subject to an automatic 20% gratuity.

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ROW 34

CAMBRIDGE

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MA

20.750

AMSL

ROW34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		TANNENZÄPFLE	12	HUGH-NO SPRITZ	14
three gins, dry & very cold		2024 CAN SUMOI	16	Pilsner, Rothaus / GER		NA sparkling wine, elderflower, mint	
		Muntanya, Montmell					
TROPICAL FIZZ	14	WHITE		SCRAG MOUNTAIN	11	CELESTIAL BLOSSOMS	13
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Pilsner, Lawson's Finest Liquids / VT		yu no NA yuzu gin, cherry blossom tonic	
soda water		Sauvignon Blanc, Coteaux du Giennois					
GOLDEN TIDE*	17	2024 GAINZA	16	WHITE	11	THAT DON'T EMPRESS ME MUCH	14
row 34 x privateer single barrel rum, white		Bixigu, Txakoli Blanco		Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucumber tonic	
rum, pineapple, orgeat		2024 CELLARIO	13	5.2% / 13oz			
		Lafrea, Vermentino, Langhe Favorita		HEFE WEISSBIER	12	NV WÖLFFER ESTATE	13
STRAWBERRY MOON	15	2024 ELENA WALCH	17	Hefeweizen, Weihenstephaner / GER		Spring in a Bottle N/A, Blanc de Blancs,	
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		5.4% / 16oz		Airén, Mosel 200ml	
lemon		2024 CHRISTINA	16	FARMHOUSE PALE ALE	11	NA CHOUFFE	9
		Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		N/A Belgian Ale, D'achouffe / BEL	
SMOKY SMOOTH	17	2024 MAS LA CHEVALIERE	18	6.0% / 13oz		n/a / 11.2oz	
mezcal, bergamot, spicy pepper syrup, lime		Chardonnay, Languedoc		PHOTON	12	RUN WILD	7
		PINK		Pale Ale, Equilibrium / NY		N/A IPA, Athletic Brewing / CT	
WARMER BORDERS	16	2024 MAISON GUTOWSKI	13	4.8% / 16oz		n/a / 12oz	
rye, cognac, bully boy amaro rosso,		La Dépendance, Côtes de Provence		GREEN CITY	12	LITE	7
apricot, lemon		RED		IPA, Other Half / NY		N/A Lager, Athletic Brewing / CT	
DERBY ITALIANO	17	2023 MARTHA STOUMEN <small>best served chilled</small>	17	7.0% 13oz		n/a / 12oz	
bourbon, amaro montenegro,		Post Flirtation Red, Mendocino County		THE SUBSTANCE	13	TREAT YOURSELF	
pamplemousse, lemon, soda water		2022 BRANDBORG	15	IPA, Bissell Brothers / ME			
ESPRESSO MARTINI	18	Bench Lands, Pinot Noir, Umpqua Valley		LUNCH	13	OLD FASHIONED	22
grey goose, espresso, atomic black		2023 GAIL	18	IPA, Maine Beer Co. / ME		dark arts single barrel rye, demerara,	
coffee liqueur		Doris, Cabernet Sauvignon, Sonoma		7.0% / 13oz		angostura bitters	
RED CARD SPRITZ	16			COFFEE POT & KETTLE	12	FRENCH 34	20
select aperitivo, italicus, prosecco, lemon				Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			