

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON	14	SHRIMP PIMENTO	14
SCALLOP	16	WHITEFISH PÂTÉ	9
BLACK PEPPER MACKEREL	9	THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
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CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
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NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
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LOBSTER & CORN BISQUE brioche croutons, basil oil	16
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LITTLE LEAF GREEN SALAD radish, sunflower seeds, tomato, roasted shallot vinaigrette	16
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HEIRLOOM TOMATO SALAD basil, pinenut , mozzarella, aged balsamic	20
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GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24
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LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
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SALT & PEPPER FRIED SHRIMP nouc cham, peanut sauce, bibb lettuce, pickled vegetables	18
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SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
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PLATES

BRIOCHE CRUSTED HAKE charred leek purée, roasted potato, green beans, salsa verde	39
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PAN SEARED SCALLOPS* sweet corn, green beans, bacon lardon, jalapeño vinaigrette	42
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GRILLED ATLANTIC SALMON* chickpea & cucumber salad, cherry tomato, dill dressing, feta, za'atar oil	38
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SHRIMP RIGATONI Sungold tomato, Calabrian chili butter, Parmesan gremolata	33
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GRILLED LOCAL BLUEFIN TUNA* zucchini, eggplant, confit cherry tomato, basil	44
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BLUE CRAB SPAGHETTI squash blossoms, sweet corn, cacio e pepe butter, basil	38
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GRILLED SKIRT STEAK* Parmesan 242 fries, blistered shishito, red wine sauce	56
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ROASTED CHICKEN BREAST fingerling potato, roasted vidalia onion, summer squash, thyme sauce	29
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PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
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OUR SIGNATURE ROLLS

served with slaw & chips	
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ETHEL ’S CREAMY LOBSTER	MP
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WARM BUTTERED LOBSTER	MP
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CRISPY OYSTER	25
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*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
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CRISPY FISH TACOS lime crema, pineapple salsa, fresno	19
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BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
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OYSTERS fries, tartar	19/37
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CRISPY FISH SANDWICH bibb lettuce, spicy tartar sauce, pickles	21
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SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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BUTTERMILK BISCUIT honey, rosemary butter	9
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CORNBREAD maple butter	9
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BLISTERED SHISHITOS roasted tomato aioli*, crispy garlic	12
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CRISPY JAPANESE EGGPLANT sweet chili glaze, sesame, scallion	12
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Parties of 10 or more will be subject to an automatic 20% gratuity.
ROW34 . COM @ROW34

ROW 34

CAMBRIDGE

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20 . 750

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		SCRAG MOUNTAIN	11	HUGH-NO SPRITZ	14
three gins, dry & very cold		2024 CAN SUMOI	16	Pilsner, Lawson's Finest / VT		NA sparkling wine, elderflower, mint	
		Muntanya, Montmell		4.8% / 16oz			
TROPICAL FIZZ	14			TANNENZÄPFLE	12	PALOMA PEQUEÑA	12
st. george citrus vodka, pineapple, coconut,		WHITE		Pilsner, Rothaus / GER		lime, grapefruit, soda	
soda water		2024 J. DE VILLEBOIS	16	5.1% / 16oz		CELESTIAL BLOSSOMS	13
		Sauvignon Blanc, Val de Loire				yu no NA yuzu gin, cherry blossom tonic	
GOLDEN TIDE*	17			WHITE	11	THAT DON'T EMPRESS ME MUCH	14
row 34 x privateer single barrel rum, white		2024 GAINZA	16	Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucumber tonic	
rum, pineapple, orgeat		Bixigu, Txakoli Blanco		5.2% / 13oz			
				HEFE WEISSBIER	12	BITTER BREEZE	13
SMOKY SMOOTH	17	2024 ELENA WALCH	17	Hefeweizen, Weihenstephaner / GER		amaro lucano NA amaro, grapefruit soda	
mezcal, bergamot, spicy pepper syrup, lime		Pinot Grigio, Alto Adige		5.4% / 16oz			
		2024 CHRISTINA	16			LITE	7
		Grüner Veltliner, Niederösterreich		PHOTON	12	N/A Lager, Athletic Brewing / CT	
STRAWBERRY MOON	15			Pale Ale, Equilibrium / NY		n/a / 12oz	
blanco tequila, daytrip strawberry amaro,		2024 GASPARD	15	4.8% / 16oz		NA CHOUFFE	9
lemon		Chenin Blanc, Loire Valley				N/A Belgian Ale, D'achouffe / BEL	
				THE SUBSTANCE	13	n/a / 11.2oz	
HOT & (UN)BOTHERED	16	2024 MAS LA CHEVALIERE	18	IPA, Bissell Brothers / ME		RUN WILD	7
st. george green chili, ancho reyes, lime,		Chardonnay, Languedoc		6.6% / 13oz		N/A IPA, Athletic Brewing / CT	
fresno						n/a / 12oz	
		PINK		GREEN CITY	12		
		2024 MAISON GUTOWSKI	13	IPA, Other Half / NY			
ROSE BOULEVARD	17	La Dépendance, Côtes de Provence		LUNCH	13		
bourbon, distilleria dell'alpe rosen bitter,				IPA, Maine Beer Co. / ME			
punt e mes		RED		7.0% / 13oz			
		2023 MARTHA STOUMEN best served chilled	17			TREAT YOURSELF	
ESPRESSO MARTINI	18	Post Flirtation Red, Mendocino County		DAILY SERVING TROPICAL PUNCH	11	CURRENT FASHIONED	23
grey goose, espresso, atomic black		2022 BRANDBORG	15	Sour Ale, Trilium / MA		eagle rare 10yr, monnet vsop, demerara,	
coffee liqueur		Bench Lands, Pinot Noir, Umpqua Valley		4.2% / 8oz		angostura bitters	
ITALIAN SUMMER	16	2023 GAIL	18	COFFEE POT & KETTLE	12	FRENCH 34	20
select aperitivo, italicus, prosecco, lemon		Doris, Cabernet Sauvignon, Sonoma		Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			