

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
SHRIMP PIMENTO	14	THE BOARD	42

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	

LOBSTER BISQUE	16
crème fraîche, brioche croutons	

CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	

LITTLE LEAF GREEN SALAD	16
cucumber, radish, roasted shallot vinaigrette	

ROASTED OYSTERS	18
spring garlic butter, lemon breadcrumbs	

LAGER STEAMED MUSSELS	18
herb butter, grilled sourdough	

SALT & PEPPER FRIED SHRIMP	18
nu'óc châm, peanut sauce, bibb lettuce, pickled vegetables	

GRIDDLED CRAB CAKE	21
green goddess, pea shoots, pickled shallots, orange	

PLATES

WILD GULF SHRIMP SALAD	22
romaine, avocado, pickled onion, creamy dill dressing,	

TUNA POKE BOWL*	29
brown rice, avocado, bok choy, miso dressing, sesame	

CHILLED SOBA NOODLES	26
blue crab, chili crunch, snap peas, fried shiitake mushrooms	

LITTLENECK CLAM SPAGHETTI	22
white wine sauce, basil, Parmesan breadcrumbs	

GRILLED SALMON*	27
couscous, snap pea, olive, sumac vinaigrette, labneh	

BRAISED CHICKEN SANDWICH	18
ciabatta, roasted onion, provolone, arugula pesto, pickled mama lils	

SALMON BURGER	19
tzatziki, marinated cucumber, red onion	

PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips

WARM BUTTERED LOBSTER	MP
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ETHEL 'S CREAMY LOBSTER	MP
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CRISPY OYSTER	27
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FRIED TO ORDER

CALAMARI	16
jalapeño, togarashi aioli*	

OYSTERS	19
fries, tartar	

CRISPY FISH TACOS	19
avocado, pineapple salsa, cotija	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

CRISPY FISH SANDWICH	21
bibb lettuce, dill pickle & tabasco aioli*	

SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

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.

ROW34 . COM

@ROW34

ROW 34

CAMBRIDGE

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20.750

AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		PALE LAGER	12	ST. AGRESTIS 'PHONY NEGRONI	11
three gins, dry & very cold		2023 RAVENTÓS I BLANC	17	Lager, Sacred Profane/ ME		HUGH-NO SPRITZ	14
		Blanc de Blancs, Conca Del Riu Anoia		4.2% / 16oz		NA sparkling wine, elderflower, mint	
TROPICAL FIZZ	14	WHITE		TANNENZÄPFLE	12	GARDEN GROVE	12
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		tilden lacewing, fever tree cucumber tonic	
topo chico		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz		CELESTIAL BLOSSOMS	13
GOLDEN TIDE*	17	2024 COPAIN	15	AYINGER BRÄU-WEISSE	11	yu no NA yuzu gin, cherry blossom tonic	
row 34 x privateer single barrel rum, white		Daybreak, Sonoma County		Hefeweizen, Ayinger / GER		BITTER BREEZE	13
rum, pineapple, orgeat		2024 CELLARIO	13	5.1% / 16oz		amaro lucano NA amaro, grapefruit soda	
STRAWBERRY MOON	15	Lafrea, Vermentino, Langhe Favorita		WHITE	11	NV WÖLFFER ESTATE	13
blanco tequila, daytrip strawberry amaro,		2024 ELENA WALCH	17	Witbier, Allagash / ME		Spring in a Bottle N/A, Blanc de Blancs,	
lemon		Pinot Grigio, Alto Adige		5.2% / 13oz		Airén, Mosel 200ml	
SMOKY SMOOTH	17	2024 CHRISTINA	16	FARMHOUSE PALE ALE	10	LITE	8
mezcal, bergamot, spicy pepper syrup, lime		Grüner Veltliner, Niederosterreich		Farmhouse, Oxbow / ME		N/A Lager, Athletic Brewing / CT	
WARMER BORDERS	16	2024 MAS LA CHEVALIERE	18	6.0% / 13oz		n/a / 12oz	
rye, cognac, bully boy amaro rosso,		Chardonnay, Languedoc		THE SUBSTANCE	13	NA CHOUFFE	9
apricot, lemon		PINK		IPA, Bissell Brothers / ME		N/A Belgian Ale, D'achouffe / BEL	
DERBY ITALIANO	17	2024 PATIENCE	15	6.6% / 13oz		n/a / 11.2oz	
bourbon, amaro montenegro,		Rosé, Coteaux du Pont du Gard		PSEUDO SUE	11		
pamplemousse, lemon, soda water		2024 MAISON GUTOWSKI	13	Pale Ale, Toppling Goliath/ IA			
ESPRESSO MARTINI	18	La Dépendance, Côtes de Provence		5.8% / 13oz		TREAT YOURSELF	
grey goose, espresso, atomic black		RED		LUNCH	13	OLD FASHIONED	21
coffee liqueur		2023 MARTHA STOUMEN <small>best served chilled</small>	17	IPA, Maine Beer Co / ME		elijah craig single barrel bourbon,	
ADULT JUICE BOX	9	Post Flirtation Red, Mendocino County		7.0% / 13oz		demerara, angostura bitters	
Maneki Wanko "Lucky Dog" sake		2022 BRANDBORG	15	COFFEE POT & KETTLE	12		
		Bench Lands, Pinot Noir, Umpqua Valley		Oatmeal Porter, Trillium/MA			
		2023 GRANITO DE GRÉDOS	17	7.5% / 13oz		FRENCH 34	20
		Garnacha, Méntrida		ASHLAWN	11	monkey 47 gin, lemon, bubbles	
		2023 GAIL	18	Coffee Stout, Fox Farm / CT			
		Doris, Cabernet Sauvignon, Sonoma		7.0% / 13oz			