

MADE IN HOUSE

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	12	CURRIED WHITEFISH PÂTÉ	8
TOGARASHI BAY SCALLOP	14	STEELHEAD TROUT PÂTÉ	12
SPICED MACKEREL	12	SHRIMP PIMENTO	14
BLUEFISH PÂTÉ	14	THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey cayenne butter	5
OYSTER SLIDER chili lime aioli*, pickled onion	8
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, Argequina 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	18
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
LOCAL GRILLED HALIBUT COLLAR flour tortillas, bibb lettuce, avocado, black bean pico, pineapple salsa, ponzu	32
LOBSTER ROE FETTUCINE Maine lobster, oyster mushrooms, English peas, lemon butter	MP
PAN SEARED HALIBUT ratatouille, basil pesto, crispy sourdough	39
GRILLED SALMON* chilled couscous salad, black olive chermoula, sungold tomato, cilantro lime yogurt	35
GULF SHRIMP SCAMPI housemade mafalde, snap peas, aleppo pepper, parsley butter, cherry tomatoes	32
LOCAL LINE-CAUGHT STRIPED BASS grilled corn& summer squash, chipotle & eggplant purée, Spanish chorizo	38
ROASTED HALF CHICKEN creamy mashted 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 black pepper 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
MAC & CHEESE	8
SHOESTRING FRIES	8
WAFFLE FRIES	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

ROW34.COM

@ROW34

ROW 34

BURLINGTON

—

MA

136.03

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Hot Take	15	SPARKLING		Banner City	10	The Substance	13
mezcal, falernum, pineapple, haba ­ nero, lemon, cilantro		2022 Ravent ­ os i Blanc	17	Light Lager, Jack's Abby / MA		IPA, Bissell Brothers / ME	
		Blanc de Blancs, Conca del Riu Anoia		3.8% / 16oz		6.6% / 13oz	
Caf ­ e Noir	16	NV Cantila Della Volta	16	Pale Lager	11	Lunch	12
basil hayden, cognac, caffo vecchio, cynar, coffee demerara, angostura bitters		Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna		Lager, Sacred Profane / ME		IPA, Maine Beer Co / ME	
		WHITE		4.2% / 16oz		7.0% / 13oz	
Season of the Spritz	15	2023 Gr ­ ateau-Medeville	17	Tannenz ­ apfle	12	Nelson Cutting Tiles	12
select aperitivo, strawberry, sparkling wine, lemon, soda water		Sauvignon Blanc, Bordeaux		Pilsner, Rothaus / GER		Double IPA, Trillium / MA	
		2023 Voyages dans les Vignes	15	5.1% / 16oz		8.5% / 13oz	
Pat-io Punch	16	Pesked, Melon de Bourgogne, Muscadet		Laggy Pop Watermelon	11	Strawberry Rhubarb	10
cacha ­ ça, watermelon, lime, melon liqueur		2024 Elena Walch	16	Light Lager, Proclamation / RI		Cider, Hudson North / NY	
		Pinot Grigio, Alto Adige		4.6% / 16oz		5.5% / 13oz	
Midnight Summer	15	2024 Cellario	16	White	9	Cherry Berliner	9
gin, basil, blackberry, absinthe, lemon		Lafrea, Vermentino, Langhe Favorita		Witbier, Allagash / ME		Berliner Weisse, Stoneface / NH	
		2022 Kara Tara	16	5.2% / 13oz		3.7% / 8oz	
Razzle Dazzle	15	2022 Kara Tara		Scatter	11	Daily Serving: Raspberry, Blueberry, & Cherry	11
st.george California citrus, raspberry, demerara, lemon, soda water		Chardonnay, Western Cape		Brown Ale, Fox Farm / CT		Berliner Weisse, Trillium / MA	
		PINK		6.4% / 16oz		4.2% / 8oz	
Mai Tide	17	2024 Progressive Wine Co.	17	Franklin Proper	10	Rubis	11
row 34 hand picked privateer rum single barrel, white rum, pineapple, lime, orgeat, demerara		Cohort 4, Pinot Noir, Russian River Valley		English Bitter, Brick & Feather / MA		Wild Ale, Fox Farm / CT	
		2023 Maison Gutowski	15	4.1 % / 16oz		4.7 % / 8oz	
		RED			12	Gunner's Daughter	9
		2023 Sophie Schaal	17	Hazy Rays		Milk Stout, Mast Landing/ ME	
		Pinot Noir, Alsace		IPA, Lawson's Finest / VT		5.5% / 13oz	
		2022 Fattoria La Leccia	16	5.3% / 16oz			
		Sangiovese, Chianti Superiore, Montespertoli					
		2023 Gail	18				
		Doris, Cabernet Sauvignon, Sonoma					