

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
BBQ SCALLOPS	14	SALMON PÂTE	12
WHITEFISH PÂTE	9	THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
MAINE LOBSTER BISQUE brown butter knuckles, crème fraîche	15
BAKED ISLAND CREEK OYSTERS chili garlic butter	18
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
ROASTED BEET SALAD whipped goat cheese, apples, candied walnut, balsamic	16
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette, sunflower seeds	16
GRIDDLED CRAB CAKE watercress, shaved fennel, citrus aioli*	24
TUNA TARTARE sesame, lime, cucumber	22
SHRIMP & CHIVE DUMPLINGS black vinegar, sesame, chili crisp	18
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19

PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
MAINE LOBSTER FETTUCINE smoked oyster butter, chili roasted winter squash	48
HERB CRUSTED HAKE parsnip purée, haricot verts, Meyer lemon, pistachio	36
WILD GULF SHRIMP MAFALDINE broccolini, chili butter, pancetta, breadcrumbs	29
GRILLED SALMON* roasted chicory, apple, blood orange, black pepper vinaigrette	38
ROASTED CHICKEN BREAST onion purée, baby carrots, brown butter potatoes	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21
PORK CUTLET whole grain mustard spätzle, brussels sprouts, creamy mushrooms	32
GRILLED STEAK* Parmesan-herb 242 fries, grilled broccolini, thyme sauce 8oz SKIRT STEAK	48

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
CRISPY FISH TACOS avocado, pineapple salsa, cotija, lime crema	19
OYSTERS fries, tartar	19/37
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
SHORT RIB RANGOONS ponzu, scallions	14
SIDES	
242 FRIES	8
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	8
CORNBREAD maple butter	9
ROASTED BRUSSELS SPROUTS black garlic butter, pancetta, Parmesan	12

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Chai, Chai Again vsop cognac, chai, lemon	15	SPARKLING		Pale Lager	11	I'd Rather Be Ramping	11
		2023 Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia	15	Lager, Sacred Profane / ME 4.2% / 16oz		IPA, Vitamin Sea / MA 6.6%/ 13oz	
Fire & Ice rye, black peppercorn, angostura bitters	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	16	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Dry Cider, Shacksbury / VT 5.2%/ 13oz	9
My Cherry Amour blanco tequila, spiced cherry, egg white*	16	WHITE		Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	8	Fruits of Labor: Raspberry Sour Ale, Vanished Valley / MA 5.0% / 13oz	10
Big Cran Energy vodka, ginger, spiced cranberry	15	2022 Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	15	White Witbier, Allagash / ME 5.2% / 13oz	9	Alien Observer Sour Ale, Foam / VT 5.0 % / 8oz	8
Beet's Me peloton de la muerta mezcal, beet, cynar, orange	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	16	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	9	Rainbow Sherbet Sour Ale, Prairie Ales / OK 5.2%/ 8oz	9
The Last Sage gin, faccia brutto, sage, lime	16	2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Sauron's Night Light Porter, Brick & Feather / MA 7.3 / 13oz	9
The Isle of Remedy Irish whiskey, falernum, ginger, maple, peated scotch rinse	16	2024 Elena Walch Pinot Grigio, Alto Adige	16	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12	Meemaw Wild Ale, Fonta Flora / NC 5.9% /8oz	10
Slay Spritz select aperitivo, orange liqueur, spiced hibiscus	15	2023 Kara Tara Chardonnay, Western Cape	14				
Mai Tide* row 34 hand picked privateer rum single barrel, pineapple, lime, orgeat	17	2023 Tyler Chardonnay, Santa Barbara	18				
		RED					
		2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17				
		2022 Brandborg Bench Lands, Pinot Noir, Umpqua Valley	15				
		2024 Red Tail Ridge Blau Franc Blend, Blaufränkisch & Cab Franc, Finger Lakes	16				
TREAT YOURSELF							
Current Fashioned elijah craig cask strength single barrel, crystal clear king cube, bitters	27	2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				
Drink With A Vieux dark arts amburana cask rye, hennessy vsop, sweet vermouht, benedictine	26						

*Item contains almonds

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