ROW 34

BURLINGTON — MA 136.03 AMSL

R34

SMOKED & CURED BOARD

house smoked & cured seafood* — 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

HOUSEMADE ROLLS — 8
honey cayenne butter

CRISPY OYSTER SLIDER — 5
chili lime aïoli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER — 14
bacon, house saltine

LITTLE LEAF FARM GREEN SALAD — 16
radish, sunflower seeds, apple,
roasted shallot vinaigrette

ROASTED CARROT SALAD — 20
whipped feta, harissa vinaigrette, farro, walnuts

CALAMARI — 16
jalapeño, togarashi aïoli*

CRISPY FRIED OYSTERS — 19/37
shoestring fries, tartar sauce

SALT & PEPPER FRIED SHRIMP — 18
peanut sauce, nuóc châm, bibb lettuce,
pickled vegetables

GRIDDLED CRAB CAKE — 24
squash purée, apple & celery remoulade*

CRISPY FISH TACOS — 19
black bean pico de gallo, poblano crema, queso fresco

SPICY TUNA TARTARE* — 22
sesame, sriracha, cucumber, sweet potato chips

LAGER STEAMED MAINE MUSSELS — 19
parsley butter, grilled sourdough

ROASTED OYSTERS* — 18
Pecorino garlic butter, lemon breadcrumbs

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS* — 165
Korean BBQ glaze, bao buns, bok choy, kimchi,
scallion rice, sesame
[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

PLATES

TUNA POKE BOWL* — 28
brown rice, avocado, bok choy, miso dressing, sesame

GRILLED WHOLE FISH — 42
black garlic harissa, haricot vert & herb salad,
peanut crumble

LOBSTER CACIO E PEPE — 44
housemade mafaldine, sweet potato,
lemon breadcrumbs

PAN SEARED SWORDFISH — 42
roasted fall vegetables, Swiss chard, almond pesto

GRILLED SALMON* — 38
Moraccan couscous, pomegranate, walnut aillade,
delicata squash, mint

PAN SEARED SCALLOPS — 47
parsnip purée, shiitake mushrooms, pine nuts,
roasted shallots, Meyer lemon

HOUSEMADE SPAGHETTI — 32
shrimp, Jimmy Nardello Peperonata, pecorino, oregano,
sourdough breadcrumbs

CRISPY FISH SANDWICH — 21
bibb lettuce, fries, tartar

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

ROASTED CHICKEN BREAST — 29
mustard späetzle, braised cabbage, thyme sauce,
bacon lardon

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

GRILLED BISTRO STEAK* — 48
Riverside Farm potatoes, wilted spinach,
crimini mushrooms, red wine sauce

SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

CRISPY BRUSSELS SPROUTS — 12
maple cumin glaze, Calabrian chili, pancetta

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 undercooked 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.