

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	SALMON PÂTÉ	14
RAINBOW TROUT	13	WHITEFISH PÂTÉ	9
MISO GLAZED SALMON BELLY	14	SHRIMP PIMENTO	14
SPICY TUNA PÂTÉ	14	THE BOARD	39

## STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
BEET SALAD herb ricotta, orange, red wine vinaigrette, Marcona almond	18
SHRIMP & SCALLION DUMPLINGS black vinegar, sesame, chili crisp	18
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
GRIDDLED CRAB CAKE apple, pickled shallot, whole grain mustard aioli*	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
ROASTED OYSTERS miso butter, scallion	18
TUNA TARTARE * sesame, lime, cucumber	22

## PLATES

CRISPY WHOLE FISH ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	42
HERB CRUSTED HAKE parsnip purée, haricot verts, Meyer lemon, pistachio	36
PAN SEARED MONKFISH maitake, bok choy, littleneck clam, dashi, chili oil	36
GULF SHRIMP RIGATONI calabrian chili butter, rapini, orange, breadcrumbs	32
GRILLED SALMON* roasted chicories, apple, blood orange, black pepper vinaigrette	38
VADOUVAN SEAFOOD CURRY shrimp, mussels, monkfish, cauliflower, pita	42
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, brussels sprouts, bordelaise	55
HERB ROASTED CHICKEN potato gratin, grilled broccoli rabe, thyme sauce	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21
<b>OUR SIGNATURE ROLLS</b>	
served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

\*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.

## FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS napa cabbage slaw, cotija, salsa verde	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21
WHOLE BELLY CLAMS fries, tartar	32

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
CRISPY BRUSSELS SPROUTS nước chấm, peanut, sesame	12
POTATO GRATIN thyme, gruyère	14

Parties of 10 or more will be subject to an automatic 20% gratuity.

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# ROW 34

CAMBRIDGE

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MA

20.750

AMSL

R34

**COCKTAILS**

FREEZER MARTINI three gins, dry & very cold	17
PRIDE OF GENOVIA bully boy vodka, licor 43, jelinek, spiced pear	16
NIGHT MOVES rum blend, pamplemousse, ginger honey, topo chico	17
MR. NOVEMBER* rye, walnut liqueur, apple shrub	17
CARA MIA* bourbon, applejack, allspice dram, amaretto, angostura bitters	17
MAI TIME* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17
RANCH WATER blanco tequila, lime, topo chico	15
<b>TREAT YOURSELF</b>	
OLD FASHIONED elijah craig single barrel bourbon, demerara, angostura bitters	21
FRENCH 34 monkey 47 gin, lemon, bubbles	20

**WINE BY THE GLASS**

<b>SPARKLING</b>	
2023   RAVENTÓS I BLANC Blanc de Blancs, Conca Del Riu Anoia	17
<b>WHITE</b>	
2022   RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	17
2024   COPIN Daybreak, Sonoma County	15
2024   FIELD RECORDINGS Shucks, Pinot Blanc, Chalone	15
2024   CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2024   ELENA WALCH Pinot Grigio, Alto Adige	17
2024   LEGADO DEL CONDE Albariño, Rías Baixas	15
2024   MAS LA CHEVALIERE Chardonnay, Languedoc	18
<b>PINK</b>	
2024   PROGRESSIVE WINE CO. Cohort 4, Pinot Noir, Russian River Valley	18
2024   MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
<b>RED</b>	
2023   THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16
2022   BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15
2022   VICTOR HUGO Zinfandel, Paso Robles	17
2023   GAIL Doris, Cabernet Sauvignon, Sonoma	18

**BEER - DRAFT**

PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	12
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
HOUSE LAGER Helles Lager, Jack's Abby / MA 5.2% / 16oz	10
AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	11
WHITE Witbier, Allagash / ME 5.2% / 13oz	10
FARMHOUSE PALE ALE Farmhouse, Oxbow / ME 6.0% / 13oz	10
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
WILD AT HEART IPA, Vitamin Sea / MA 6.0% / 13oz	11
TALL KIWI IPA, Other Half / NY 7.0% / 13oz	12
ILLUMIN-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12

**BEER - DRAFT**

STANDARD Cider, Hudson North / NY 5.0% / 16oz	10
CHARMES & HEXES BLACKBERRY PLUM Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
IRISH STOUT Dry Stout, Trillium/MA 5.2% / 16oz	13
ASHLAWN Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
SAURON'S NIGHT LIGHT Porter, Brick & Feather / MA 7.3% / 13oz	11
<b>ZERO PROOF - MOCKTAILS</b>	
GARDENIA NA sparkling wine, apple shrub, pomegranate	13
DON'T CALL ME SHIRLEY giffard apertif, grenadine, ginger beer, lime	13
ENRICO PALLAZZO amaro Lucano NA, cherry, lemon, Topo Chico	13
ST. AGRESTIS 'PHONY NEGRONI	11

\* contains nuts