

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CITRUS SALMON*	14	BLUEFISH PÂTÉ	13
MISO SALMON BELLY	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	THE BOARD	39

STARTERS

HOUSEMADE ROLLS	8
honey cayenne butter	
CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
ROASTED OYSTERS*	18
Pecorino garlic butter, lemon breadcrumbs	
LITTLE LEAF FARM GREEN SALAD	16
radish, sunflower seeds, tomato, roasted shallot vinagrette	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	
STEAMED MAINE MUSSELS	21
tomato sauce, oregano, grilled sourdough	

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	
BLUE CRAB SPAGHETTI	38
squash blossoms, sweet corn, cacio e pepe butter, basil	
BRIOCHE CRUSTED COD	39
charred leek vichyssoise, roasted potato, green beans, salsa verde	
GRILLED SALMON*	38
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za'atar oil	
PAN SEARED HALIBUT	42
sweet corn, green bean, bacon lardon, jalapeño vinaigrette	
MAINE LOBSTER PAPPARDELLE	54
smoked oyster butter, shishitos, sungold tomato	
ROASTED CHICKEN BREAST	29
fingerling potato, roasted vidalia onion, summer squash, thyme sauce	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	
GRILLED SKIRT STEAK*	56
Parmesan 242 fries, blistered shishitos, red wine sauce	

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	16
jalapeño, togarashi aioli*	
CRISPY FISH TACOS	19
avocado salsa verde, napa cabbage, cotija	
OYSTERS	19/37
fries, tartar	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
GRILLED BROCCOLINI	12
lemon, shaved Parmesan	
MEXICAN STREET CORN	12
cotija, cilantro, lime crema, chili crisp	

ROW34 . COM

@ROW34

ROW 34

BURLINGTON

-

MA

136.03

AMSL

R34

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17	SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16	SCRAG MOUNTAIN Pilsner, Lawson's Finest / VT 4.8% / 16oz	11	PEQUIÑA PALOMA lime, grapefruit, soda	12
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14	WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16	TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12	HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17	2025 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16	WHITE Witbier, Allagash / ME 5.2% / 13oz	11	CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18	2025 CELLARIO Lafrea, Vermentino, Langhe Favorita	13	FARMHOUSE PALE ALE Farmhouse, Oxbow / ME 6.0% / 13oz	11	THAT DON'T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucumber tonic	14
EMERALD GARDEN gin, faccia brutto centerbe, mint, cucumber	15	2023 CHRISTINA Grüner Veltliner, Niederosterreich	16	ZOMBIE DUST Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
POCO PICANTE mezcal, tomatillo, jalapeño, lime	15	2024 ELENA WALCH Pinot Grigio, Alto Adige	16	LITTLE SIP IPA, Lawson's Finest / VT 6.2% / 13oz	11	LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15	2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17	THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13	RUN WILD N/A IPA, Athletic Brewing / CT n/a / 12oz	9
ITALIAN SUMMER select aperitivo, italicus, prosecco, lemon	16	2024 GASPARD Chenin Blanc, Loire Valley	15	LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	13	CHOUFFE N/A Belgian Ale, D'achouffe/ BEL n/a / 11.2oz	10
TREAT YOURSELF		2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14	CONGRESS STREET IPA, Trillium / MA 7.2% / 13oz	12	SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11
CURRENT FASHIONED hennessy VS, eagle rare, crystal clear king cube, bitters	23	2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16	BUILT TO SPILL Double IPA, Foam / VT 8.0% / 13oz	11		
ELIÓN MARTINI kástra elión premium vodka, brine, blue cheese olive	20	RED 2023 MARTHA STOUMEN Post Flirtation Red, Mendocino County	17	OH YEAH Sour Ale, Prairie Ales / OK 5.2% / 8oz	11		
		2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16	POUR SAP Maple Ale, Tilted Barn / RI 7.0% / 8oz	9		
		2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18				

**Item contains almonds

*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.