

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SPICY TUNA PÂTE	14
BLACK PEPPER MACKEREL	9	SHRIMP PIMENTO	14
SWORDFISH PASTRAMI	14	WHITEFISH PÂTE	9
		THE BOARD	39

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LOBSTER & CORN BISQUE	16
brioche croutons, basil oil	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	16
radish, sunflower seeds, tomato, roasted shallot vinaigrette	
HEIRLOOM TOMATO SALAD	20
basil, pinenut , mozzarella, aged balsamic	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, grilled sourdough	
SALT & PEPPER FRIED SHRIMP	18
nouc cham, peanut sauce, bibb lettuce, pickled vegetables	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

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.

PLATES

SHRIMP CAESAR SALAD	22
romaine, pickled onion, brioche croutons	
CHILLED SOBA NOODLES	26
blue crab, chili crunch, sweet corn, fried shiitake mushrooms	
TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
LITTLENECK CLAM SPAGHETTI	22
white wine sauce, basil, Parmesan breadcrumbs	
GRILLED ATLANTIC SALMON*	29
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	
CRISPY FISH SANDWICH	21
bibb lettuce, spicy tartar sauce, bread and butter pickles	
SALMON BURGER	19
tzatziki, marinated cucumber, red onion	
TUNA MELT	19
cheddar, bacon, dill pickle, sourdough	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	
GRILLED CHICKEN SANDWICH	18
provolone, pickled red onion, heirloom tomato, tarragon aioli*	
OUR SIGNATURE ROLLS	
served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

FRIED TO ORDER

CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
lime crema, pineapple salsa, fresno	
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	
BLISTERED SHISHITOS	12
roasted tomato aioli*, crispy garlic	
CRISPY JAPANESE EGGPLANT	12
sweet chili glaze, sesame, scallion	

ROW34 . COM

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ROW 34

CAMBRIDGE

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20.750

AMSL



COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		SCRAG MOUNTAIN	11	HUGH-NO SPRITZ	14
three gins, dry & very cold		2024 CAN SUMOI	16	Pilsner, Lawson’s Finest / VT		NA sparkling wine, elderflower, mint	
		Muntanya, Montmell		4.8% / 16oz			
TROPICAL FIZZ	14	WHITE		TANNENZÄPFLE	12	PALOMA PEQUEÑA	12
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		lime, grapefruit, soda	
soda water		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz		CELESTIAL BLOSSOMS	13
						yu no NA yuzu gin, cherry blossom tonic	
GOLDEN TIDE*	17	2024 GAINZA	16	WHITE	11	THAT DON’T EMPRESS ME MUCH	14
row 34 x privateer single barrel rum, white		Bixigu, Txakoli Blanco		Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucmber tonic	
rum, pineapple, orgeat				5.2% / 13oz			
SMOKY SMOOTH	17	2024 CELLARIO	13	HEFE WEISSBIER	12	BITTER BREEZE	13
mezcal, bergamot, spicy pepper syrup, lime		Lafrea, Vermentino, Langhe Favorita		Hefeweizen, Weiherstephaner / GER		amaro lucano NA amaro, grapefruit soda	
		2024 ELENA WALCH	17	5.4% / 16oz			
STRAWBERRY MOON	15	Pinot Grigio, Alto Adige		PHOTON	12	LITE	7
blanco tequila, daytrip strawberry amaro,		2024 CHRISTINA	16	Pale Ale, Equilibrium / NY		N/A Lager, Athletic Brewing / CT	
lemon		Grüner Veltliner, Niederosterreich		4.8% / 16oz		n/a / 12oz	
						RIPE PURSUIT	9
HOT & (UN)BOTHERED	16	2024 MAS LA CHEVALIERE	18	THE SUBSTANCE	13	N/A Radler, Athletic Brewing / CT	
st. george green chili, ancho reyes, lime,		Chardonnay, Languedoc		IPA, Bissell Brothers / ME		n/a / 12oz	
fresno		PINK		6.6% / 13oz		NA CHOUFFE	9
		2024 MAISON GUTOWSKI	13	GREEN CITY	12	N/A Belgian Ale, D’achouffe / BEL	
ROSE BOULEVARD	17	La Dépendance, Côtes de Provence		IPA, Other Half / NY		n/a / 11.2oz	
bourbon, distilleria dell'alpe rosen bitter,				7.0% 13oz		RUN WILD	7
punt e mes		RED		LUNCH	13	N/A IPA, Athletic Brewing / CT	
		2023 MARTHA STOUMEN best served chilled	17	IPA, Maine Beer Co. / ME		n/a / 12oz	
ESPRESSO MARTINI	18	Post Flirtation Red, Mendocino County		7.0% / 13oz			
grey goose, espresso, atomic black		2022 BRANDBORG	15	DAILY SERVING TROPICAL PUNCH	11	TREAT YOURSELF	
coffee liqueur		Bench Lands, Pinot Noir, Umpqua Valley		Sour Ale, Trilium / MA		CURRENT FASHIONED	23
				4.2% / 8oz		eagle rare 10yr, monnet vsop, demerara,	
ITALIAN SUMMER	16	2023 GAIL	18	COFFEE POT & KETTLE	12	angostura bitters	
select aperitivo, italicus, prosecco, lemon		Doris, Cabernet Sauvignon, Sonoma		Oatmeal Porter, Trillium / MA		FRENCH 34	20
				7.5% / 13oz		monkey 47 gin, lemon, bubbles	