

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
CHILI RUBBED MACKEREL	14	SHRIMP PIMENTO	14
BLUEFISH PÂTÉ	13	THE BOARD	39
TROUT LOMI LOMI	14		

STARTERS

CRISPY OYSTER SLIDER	5		
chili lime aioli*, pickled onion, arugula			
NEW ENGLAND CLAM CHOWDER	14		
bacon, house saltine			
ROASTED ISLAND CREEK OYSTERS*	18		
spring garlic butter, lemon breadcrumbs			
SALT & PEPPER FRIED SHRIMP	18		
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables			
GRILLED ASPARAGUS SALAD	19		
whipped lemon ricotta, pinenut gremolata, balsamic			
LITTLE LEAF GREEN SALAD	16		
radish & carrots, cucumber, roasted shallot vinaigrette			
GRIDDLED CRAB CAKE	24		
green goddess, pea shoots, pickled shallot, orange			
SPICY TUNA TARTARE*	22		
sesame, sriracha, cucumber, sweet potato chips			
LAGER STEAMED MAINE MUSSELS	21		
parsley butter, grilled sourdough			

PLATES

WILD GULF SHRIMP SALAD	22		
baby romaine, creamy dill dressing, avocado, pickled red onions			
YELLOWFIN TUNA MELT	16		
cheddar, pickles, sourdough, housemade chips			
HADDOCK FRIED RICE	24		
bok choy, soy egg, pickled chili, yuzu aioli*, miso			
PAN SEARED STEELHEAD TROUT	29		
couscous, snap pea, olive, sumac vinaigrette, labneh			
CHILLED SOBA NOODLES	26		
blue crab, chili crisp, snap peas, fried shiitake mushrooms			
TUNA POKE BOWL*	28		
brown rice, avocado, bok choy, miso dressing, sesame			
SALMON BURGER	19		
bibb lettuce, bacon, chipotle aioli*, shoestring fries			
CRISPY CHICKEN SANDWICH	18		
hot honey, coleslaw, shoestring fries			
PRIME CHEDDAR BURGER*	23		
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]			
OUR SIGNATURE ROLLS			
served with slaw & chips			
WARM BUTTERED LOBSTER	MP		
ETHEL 'S CREAMY LOBSTER	MP		

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.

FRIED TO ORDER

CALAMARI	16		
jalapeño, togarashi aioli*			
CRISPY FISH TACOS	19		
creamy napa slaw, tomatillo pico, cotija cheese			
CRISPY FISH SANDWICH	21		
bibb lettuce, tartar, fries			
OYSTERS	19/37		
fries, tartar			
BEER BATTERED FISH & CHIPS	25		
malt vinegar aioli*			

SIDES

242 FRIES	9		
SHOESTRING FRIES	8		
MAC & CHEESE	10		
BUTTERMILK BISCUIT	9		
honey, rosemary butter			
CORNBREAD	9		
maple butter			
GRILLED BROCCOLINI	12		
lemon, shaved Parmesan			

ROW34 . COM

@ROW34

ROW 34

BURLINGTON

MA

136.03

AMSL

R34

COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
EMERALD GARDEN gin, faccia brutto centerbe, mint, cucumber	15
POCO PICANTE mezcal, tomatillo, jalapeño, lime	15
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15
TREAT YOURSELF	
CURRENT FASHIONED hennessy vsop cognac, bourbon, crystal clear king cube, bitters	21
ELIÓN MARTINI kástra elión premium vodka, brine, hand stuffed blue cheese olive	20

WINE BY THE GLASS

SPARKLING 2023 RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	16
WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16
2022 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16
2025 CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2023 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 ELENA WALCH Pinot Grigio, Alto Adige	16
2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17
2024 GASPARD Chenin Blanc, Loire Valley	15
PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14
2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16
RED 2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18

BEER - DRAFT

SCRAG MOUNTAIN Pilsner, Lawson's Finest / VT 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
PILSNER Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	10
PEBBLE Table Beer, Fox Farm / CT 4.4% / 8oz	9
WHITE Witbier, Allagash / ME 5.2% / 13oz	11
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11
LITTLE SIP IPA, Lawson's Finest / VT 6.2% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	13
CONGRESS STREET IPA, Trillium / MA 7.2% / 13oz	12
POUR SAP Maple Ale, Tilted Barn / RI 7.0% / 8oz	9
COFFEE POT & KETTLE Oatmeal Porter, Trillium / MA 7.5% / 13oz	12
SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	9

ZERO PROOF

HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
THAT DON'T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucumber tonic	14
NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
RUN WILD N/A IPA, Athletic Brewing / CT n/a / 12oz	9
CHOUFFE N/A Belgian Ale, D'achouffe/ BEL n/a / 11.2oz	10
SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11

**Item contains almonds

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