

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	SALMON PÂTÉ	14
RAINBOW TROUT	13	SHRIMP PIMENTO	14
BLUEFISH PÂTÉ	13	THE BOARD	39

STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LITTLE LEAF GREEN SALAD	16
radish, cucumber, thyme & dijon vinaigrette	
GRIDDLED CRAB CAKE	24
green goddess, pea shoots, pickled shallot, orange	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, grilled sourdough	
ASPARAGUS & SNAP PEA SALAD	19
radish, spring onion vinaigrette, whipped goat cheese, crispy quinoa	
SALT AND PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

PLATES

MANILA CLAM TOAST	20
confit garlic butter, lemon mascarpone, sourdough	
TUNA POKE BOWL*	28
brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli	
GRILLED SALMON*	29
couscous, snap pea, olive, sumac vinaigrette, labneh	
TUNA MELT	24
cheddar, caramelized onion, bacon, pickles	
MANILA CLAM RIGATONI	22
Parmesan bread crumbs, basil, white wine sauce	
WILD GULF SHRIMP SALAD	22
romaine, avocado, pickled onion, creamy dill dressing	
BRAISED CHICKEN SANDWICH	18
ciabatta, roasted onions, provolone, argula pesto	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onions, fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	
OUR SIGNATURE ROLLS	
served with slaw & chips	
ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CREAMY CRAB	28
CRISPY SHRIMP	27

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

*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
avocado, pineapple salsa, lime crema	
CRISPY FISH SANDWICH	21
shredded lettuce, tartar sauce	
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	
MAC & CHEESE	10

ROW34 . COM

@ROW34

ROW 34

PORTSMOUTH

NH

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AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT CONTD.	
GOLDEN TIDE	17	SPARKLING		TANNENZÄPFLE	12	PORTER	10
row 34 x privateer single barrel rum, white rum, pineapple, orgeat		NV LAMBERTI	15	Pilsner, Rothaus / GER		Porter, Stoneface/ NH	
		Glera, Prosecco Extra Dry		5.1% / 16oz		5.5% / 16oz	
FREEZER MARTINI	17	NV AGUILA	16	HOUSE LAGER	10	PIECES*	12
blend of gins featuring goldie's, carpano dry vermouth, ice cold		Brut, Crémant de Limoux		Helles Lager, Jack's Abby / MA		Imperial Stout, Prairie Ales / OK	
				5.2% / 16oz		13% / 8oz	
TROPICAL FIZZ	14	WHITE		BOHEMIAN PILSNER	10		
st george citrus vodka, pineapple, coconut, topo chico		2022 LANDHAUS MAYER	13	Pilsner, Von Trapp / VT		ZERO PROOF	
		Grüner Veltliner, Austria		5.4% / 16oz			
MISO MOMENT	15	2024 LA FORCINE	15	FARMHOUSE PALE ALE	11	HUGH-NO SPRITZ	14
gin, dashi honey miso, yuzu, chili tincture		Sauvignon Blanc, Vin de France		Farmhouse, Oxbow / ME		non alcoholic sparkling wine, elderflower, mint	
				6.0% / 13oz			
ESPRESSO MARTINI	18	2023 STERLING	15	LOVE DUCK	12	GARDEN GROVE	12
grey goose, atomic black coffee liqueur, espresso		Vintner's Collection,		Pale Ale, Liars Bench / NH		tilden lacewing, cucumber tonic	
		Pinot Grigio, Napa Valley		5.6% / 16oz			
HANDSHAKE SPRITZ	17	2024 JASCI	15	LITTLE SIP	11	CELESTIAL BLOSSOM	13
handshake digestivo, bitter bianco, orange oleo		Pecorino, Abruzzo		IPA, Lawson's Finest / VT		yu no non alcoholic yuzu gin, cherry blossom tonic	
				6.2% / 13oz			
SUMMER OF 75'	14	2022 JUSTIN	16	THE SUBSTANCE	13	HOUSEMADE SODA	7
pimms, ginger, honey, mint		Chardonnay, Central Coast		IPA, Bissell Brothers / ME		sarsaparilla, vanilla, peppermint	
				6.6% / 16oz			
STRAWBERRY MOON	15	PINK		LUNCH	13	LITE	9
blanco tequila, daytrip strawberry amaro, lemon		2023 CÔTÉ MAS	14	IPA, Maine Beer Co / ME		N/A Lager, Athletic Brewing / CT	
		Rosé Aurore, Grenache, Langedoc		7.0% / 16oz		N/A / 12oz	
		RED		CONGRESS STREET	12	GREEN STATE ZERO	9
		2023 PAVETTE	13	IPA, Trillium / MA		N/A Pilsner, Zero Gravity / VT	
		Pinot Noir, California		7.2% / 16oz		N/A / 12oz	
		2022 PRODUTTORI DI MANDURIA	14	DOUBLE SUNSHINE	13	RUN WILD	9
		Primitivo, Puglia		Double IPA, Lawson's Finest / VT		N/A IPA, Athletic Brewing / CT	
				8.0% / 13oz		N/A / 12oz	
		2023 NOAH RIVER	17	FEELS LIKE HOME	9	CONEHAD ZERO	9
		Cabernet Sauvignon, Lodi		Cider, Artifact / MA		N/A IPA, Zero Gravity / VT	
				5.4% / 16oz		N/A / 12oz	
		HALF POURS AVAILABLE UPON REQUEST				*CONTAINS PEANUTS/TREE NUTS	