

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	WHITEFISH PÂTÉ	9
SCALLOP	16	SHRIMP PIMENTO	14
BLUEFIN TORO PASTRAMI	16	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 & CORN BISQUE brioche croutons, basil oil	16
LITTLE LEAF GREEN SALAD radish, sunflower seeds, tomato, roasted shallot vinaigrette	16
HEIRLOOM TOMATO SALAD basil, pinenut , mozzarella, aged balsamic	20
GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
SALT & PEPPER FRIED SHRIMP nouc cham, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

PLATES

BRIOCHE CRUSTED HAKE charred leek purée, roasted potato, green beans, salsa verde	39
PAN SEARED SCALLOPS* sweet corn, green beans, bacon lardon, jalapeño vinaigrette	42
GRILLED ATLANTIC SALMON* chickpea & cucumber salad, cherry tomato, dill dressing, feta, za'atar oil	38
SHRIMP RIGATONI Sungold tomato, Calabrian chili butter, Parmesan gremolata	33
GRILLED LOCAL BLUEFIN TUNA* zucchini, eggplant, confit cherry tomato, basil	44
BLUE CRAB SPAGHETTI squash blossoms, sweet corn, cacio e pepe butter, basil	38
GRILLED SKIRT STEAK* Parmesan 242 fries, blistered shishito, red wine sauce	56
ROASTED CHICKEN BREAST fingerling potato, roasted vidalia onion, summer squash, thyme sauce	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

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 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 jalapeño, togarashi aioli*	16
CRISPY FISH TACOS lime crema, pineapple salsa, fresno	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, spicy tartar sauce, pickles	21

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
BLISTERED SHISHITOS roasted tomato aioli*, crispy garlic	12
CRISPY JAPANESE EGGPLANT sweet chili glaze, sesame, scallion	12

Parties of 10 or more will be subject to an automatic 20% gratuity.
ROW34 . COM @ROW34

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					
TROPICAL FIZZ	14	WHITE		TANNENZÄPFLE	12	PALOMA PEQUEÑA	12
st. george citrus vodka, pineapple, coconut, soda water		2022 RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		CELESTIAL BLOSSOMS	13
		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz		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 rum, pineapple, orgeat		Bixigu, Txakoli Blanco		Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucumber tonic	
		2024 CELLARIO	13	HEFE WEISSBIER	12	BITTER BREEZE	13
SMOKY SMOOTH	17	Lafrea, Vermentino, Langhe Favorita		Hefeweizen, Weihenstephaner / GER		amaro lucano NA amaro, grapefruit soda	
mezcal, bergamot, spicy pepper syrup, lime		2024 ELENA WALCH	17	5.4% / 16oz		LITE	7
		Pinot Grigio, Alto Adige				N/A Lager, Athletic Brewing / CT	
STRAWBERRY MOON	15	2024 CHRISTINA	16	PHOTON	12	n/a / 12oz	
blanco tequila, daytrip strawberry amaro, lemon		Grüner Veltliner, Niederosterreich		Pale Ale, Equilibrium / NY		RIPE PURSUIT	9
		2024 MAS LA CHEVALIERE	18	4.8% / 16oz		N/A Radler, Athletic Brewing / CT	
HOT & (UN)BOTHERED	16	Chardonnay, Languedoc		THE SUBSTANCE	13	n/a / 12oz	
st. george green chili, ancho reyes, lime, fresno		PINK		IPA, Bissell Brothers / ME		NA CHOUFFE	9
		2024 MAISON GUTOWSKI	13	6.6% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
ROSE BOULEVARD	17	La Dépendance, Côtes de Provence		GREEN CITY	12	n/a / 11.2oz	
bourbon, distilleria dell'alpe rosen bitter, punt e mes		RED		IPA, Other Half / NY		RUN WILD	7
		2023 MARTHA STOUMEN best served chilled	17	7.0% 13oz		N/A IPA, Athletic Brewing / CT	
ESPRESSO MARTINI	18	Post Flirtation Red, Mendocino County		LUNCH	13	n/a / 12oz	
grey goose, espresso, atomic black		2022 BRANDBORG	15	IPA, Maine Beer Co. / ME			
coffee liqueur		Bench Lands, Pinot Noir, Umpqua Valley		7.0% / 13oz		TREAT YOURSELF	
ITALIAN SUMMER	16	2023 GAIL	18	DAILY SERVING TROPICAL PUNCH	11	CURRENT FASHIONED	23
select aperitivo, italicus, prosecco, lemon		Doris, Cabernet Sauvignon, Sonoma		Sour Ale, Trillium / MA		eagle rare 10yr, monnet vsop, demerara, angostura bitters	
				4.2% / 8oz			
				COFFEE POT & KETTLE	12	FRENCH 34	20
				Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			