DINNER

SMOKED & CURED

grilled bread, pickled onion, c	rème fraîch	e	
Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Shrimp Pimento	12
Swordfish Pastrami	12	The Board	39
Spicy Tuna Pâté	10		
Housemade Rolls honey-cayenne butter			8
New England Clam Chowder bacon, housemade saltine			13
Green Salad radish, carrot, croutons, roasted shallot vinaigrette			12
Grilled Asparagus Salad whipped goat cheese, pistachio, balsamic			16
Deviled Eggs smoked trout roe [*] , dill			14
Oyster Slider chili-lime aïoli*, pickled onion,	arugula		5
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*			
Griddled Crab Cake citrus salad, green goddess dressing			23
Lager Steamed Mussels parsley butter, grilled sourdou	ıgh		18
Tuna Tartare * sesame, lime, cucumber			21
FRIED			
Calamari	16	Beer Battered Fish & Chips	26

Fish Tacos pineapple salsa, tomatillo, cotija

jalapeño, togarashi aïoli*

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16 Oysters fries, tartar sauce

malt vinegar aïoli*

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ROLLS

served with slaw & chips

Served with staw & chips	
Ethel's Creamy Lobster	58
Warm Buttered Lobster	58
Crispy Oyster	26
Crispy Whole Fish mint and cucumber salad, toasted peanuts, spicy nuoc cham	42
Seafood Bouillabaisse clams, shrimp, calamari, potatoes, baguette, rouille*	37
Grilled Swordfish haricot verts, saffron, black rice, orange, almonds	36
Grilled Salmon*	32
chilled pearl pasta salad, snap peas, citrus aïoli*	
Herb Crusted Hake	34
roasted potatoes, asparagus, chive lemon butter	
Jonah Crab Rigatoni	35
spring vegetables, tarragon butter, Parmesan	
Housemade Spaghetti	28
littleneck clams, broccoli rabe, anchovy butter	
Roasted Half Chicken	25
whipped potatoes, grilled asparagus	
Bacon Cheddar Burger*	18
caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]	
SIDES	

242 Fries	8	Shoestring Fries	8
Cornbread maple butter	8	Buttermilk Biscuit honey, rosemary butter	8
Grilled Asparagus lemon aïoli	12	Broccoli Rabe citrus vinaigrette	12

ROW34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

* 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.



CAMBRIDGE