## LUNCH

## **SMOKED & CURED**

grilled bread, pickled onion, crèr	ne fraîc	he	
Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Shrimp Pimento	12
Swordfish Pastrami	12	The Board	39
Spicy Tuna Pâté	10		
New England Clam Chowder bacon, house saltine			13
<b>Oyster Slider</b> chili-lime aïoli*, pickled onion, ar	ugula		5
Green Salad radish, carrot, croutons, roasted shallot vinaigrette			12
<b>Grilled Asparagus Salad</b> whipped goat cheese, pistachio, I	palsami	c	16
Lettuce Cups crispy oyster, pickled vegetable, t	ogarasł	ni aïoli*	14
<b>Deviled Eggs</b> trout roe* dill			14
Lager Steamed Mussels parsley butter, grilled sourdough			18
<b>Tuna Tartare*</b> sesame, lime, cucumber			21
FRIED			
<b>Calamari</b> jalapeño, togarashi aïoli*	16	Beer Battered Fish & Chips malt vinegar aïoli*	26
Spicy Shrimp Wontons soy sauce	16	<b>Oysters</b> fries, tartar sauce	19/36

pineapple salsa, tomatillo, cotija

Fish Tacos

R O W 34.C O M

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.

16

## ROLLS

served with slaw & chips				
Ethel's Creamy Lobster				
Warm Buttered Lobster				
Crispy Oyster				
Crispy Whitefish and Romaine avocado, orange, buttermilk dre	ssing		22	
<b>Grilled Salmon*</b> chilled pearl pasta salad, snap peas, citrus aïoli*				
<b>Crab Rice Bowl</b> snap peas, leeks, ginger, sunny egg*				
Griddled Salmon Burger smashed avocado, arugula, spicy aïoli*				
Fried Fish Sandwich spicy tartar sauce, dill pickle, bibb lettuce				
<b>Grilled Shrimp Grain Bowl</b> chickpeas, black lentils, asparagus, roasted garlic vinaigrette, tzatziki				
Griddled Crab Cake citrus salad, green goddess dressing				
Housemade Spaghetti shrimp, broccoli rabe, anchovy butter				
Fried Chicken Sandwich bacon, lettuce, garlic aïoli*, fries				
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]				
SIDES				
242 Fries	8	Shoestring Fries	8	
<b>Cornbread</b> maple butter	8	Buttermilk Biscuit honey, rosemary butter	8	
<b>Grilled Asparagus</b> lemon aïoli*	12	Broccoli Rabe citrus vinaigrette	12	

\* 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.

2 R 20.750 34

CAMBRIDGE