

ROW 34

** Due to limited seating capacity guidelines and to help us accommodate all reservations, please enjoy your meal within

90 minutes for parties of 2-4

two hours for parties of 5-6.

**We appreciate your understanding
and support!**

COCKTAILS 12

Mulled Wine red wine, apple brandy, cinnamon

Holiday Retreat rum, amaro, lemon, pineapple

Everything Nice tequila, fresas, coconut, lime

Three Question Marks bourbon, red wine, allspice dram

Ginger Spice gin, honey, ginger, lemon

Around the Sun mezcal, aperol, lemon, spicy agave

The Queen's Terrace pineapple rum, mint, lime

Sweater Weather vodka, cinnamon, lime, pomegranate

DRAFT BEER

Alexandr 10 pilsner/Schilling/NH/5%/16 oz

Nite Lite lager/Night Shift/MA/4.3%/16 oz	8
Hightail Helles helles/Liars Bench/NH/4.4%/16 oz	9
Grand Royal helles/Oxbow/ME/5.0%/16 oz	9
Moselle lager/Allagash/ME/6.0%/13 oz	8
Why Can't IBU? Farmhouse/Stillwater/CT/5.6%/13 oz	10
Blue Noir farmhouse w/blueberries & pinot noir grapes/Oxbow/ME/7.0%/10 oz	10
Yacht Rocker wheat ale/Riverwalk/MA/5%/16 oz	
8	
Hefeweissbier hefeweissbier/Weihenstephaner/GER/5.4%/16 oz	8
Resonation pale ale/Great Rhythm/NH/5.2%/16 oz	8
Techno Viking ipa/Sloop/NY/6.0%/13 oz	8
DDH Full Clip ipa/Stoneface/NH/6.5%/13 oz	9
Sip of Sunshine ipa/Lawson's Finest/VT/8.0%/13 oz	9
DDH Full Clip ipa/Stoneface/NH/6.5%/13 oz	9
Picnic sour ale/Henniker/NH/5.0%/13 oz	8
Vape Tricks sour ale/Prairie/OK/5.9%/13 oz	8
Firestarter cider/North Country/NH/5.0%/13 oz	9
Maduro brown ale/Cigar City/FL/5.5%/14 oz	8
Orange Mocha Frappuccino white stout/Garrison City/NH/7%/14 oz	9
Robust Porter porter/Smuttynose/NH/6.2%/14 oz	8
2018 Kentucky Breakfast Stout imperial stout/Founder's/MI/12.2%/10 oz	
11	

PACKAGED BEER

No Dice pilsner/Liars Bench/NH/5.3%/16 oz	8
Tannenzäpfle pilsner/Rothaus/GER/5.7%/12 oz	8
Erdinger Weissbier NA/Erdinger Weissbrau/GER/ 12 oz	6
River Trip Belgian ale/Allagash/ME/4.8%/16 oz	8

Farmhouse Pale Ale saison/Oxbow/ME/6.0%/ 11.2 oz	8
Asymmetry of Time barrel-aged saison/Schilling & Free Will/NH/6%	36
Margarita Gose gose/Cigar City/FL/4.2%/12 oz	8
Oude Gueuze l'ancienne lambic/Tilquin/BEL/7.0%/375ml	30
Aecht Schlenkerla Rauchbier Urbock/Brauerei Heller/GER/6.5%/16.9 oz	11
Aventinus Eisbock eisbock/Schneider & Sohn/GER/12%/11.2 oz	10
Barrel-aged Timelapse barleywine/Liquid Riot & Oxbow/13.5%/500 ml	30
Dry Cider cider/Bad Seed/NY/6.9%/12 oz	8

WINE BY THE GLASS

SPARKLING

NV Gruet Sauvage, Blanc de Blancs, New Mexico	14
NV Leo Hillinger Secco Pinot Noir, Osterreichischer	14

WHITE

2018 Laxas Albarino, Rias Baixas	13
2017 Scarpetta Frico, Bianco delle Venezia, Friuli	11
2018 Bayten Sauvignon Blanc, South Africa	13
2018 Pierre Chardonnay, Languedoc	14

RED

2018 Poggio Anima Sangiovese	12
2018 Storm Point red blend, Swartland	13
2017 Redentore Cabernet Sauvignon, Veneto	15

RAW BAR*

Paine's Creek* Brewster, MA	1
Row 34* Duxbury, MA	3
Cold Bottom* Plymouth, MA	3
Wellfleet* Wellfleet, MA	3
Moon Shoal* Barnstable, MA	3.25
Swell* Hampton Harbor, NH	3.25
Rising Tide* Great Bay, NH	
3	
Little Bay Beauties* Little Bay, NH	3.25
Littlenecks* Eliot, ME	2
Shrimp Cocktail	3
Chilled Half Lobster	17
Shellfish Tower*	82

CRUDO/CEVICHE*

Tuna Crudo* black garlic, crispy shallot, avocado	18
Salmon Crudo* tzatziki, pistachio, orange	12

SMOKED & SALTED*

w/ grilled bread, pickled onion, crème fraîche

Salmon Gravlax	9
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Shrimp Pimento	9
Crab Dip	9

APPETIZERS

New England Clam Chowder bacon, house saltine	10
Little Leaf Farm Salad blue cheese, apple, pistachios	12
Tuna Tartare* cucumber, sesame, lime	18
Lettuce Cups crispy oysters, pickled vegetables, togarashi aioli*	13
Cider Steamed Mussels parsley butter, sourdough	14
Crispy Fish Tacos avocado salsa, Napa cabbage slaw	12
Blue Crab Cake spicy remoulade, citrus salad	18

FRIED	Calamari togarashi aioli	14
	Beer Battered Fish & Chips	19
	Crispy Oysters tartar sauce, fries	14/29

ROLLS	Warm Buttered Lobster	28
chips & slaw	Ethel's Creamy Lobster	28

ENTREES

Cacio e Pepe shrimp, tagliatelle pasta, parmesan	27
Grilled Salmon* jasmine rice, bok choy, sesame	28
Lobster Rigatoni parmesan, broccoli rabe	32
Baked Haddock French lentils, cippolini onion, grain mustard	26

Roasted Chicken Breast scalloped potato, mushroom ragout 24
Bacon Cheddar Burger caramelized onions 18
Add crispy oysters, togarashi aioli* 4

SIDES 7 **Potato au Gratin** parmesan
Bok Choy sesame ponzu
Mac & Cheese breadcrumbs
Waffle Fries
Shoestring Fries

DESSERT 6 **Butterscotch Pudding** puffed rice
Chocolate Chip Cookies sea salt
Beignets cranberry compote, walnuts

Kids 8 choose one entree, one side

Fish Finger tartar sauce
Pasta butter and cheese
Mac & Cheese
Cheese Burger Slider

Sides (Additional Side +2)

Cucumber Slices
Apple Slices
Daily Vegetable
Shoestring Fries
Waffle Fries

* items served raw or undercooked. 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.

WINE BY THE BOTTLE

SPARKLING

2017 De Stefani Rose, Col Fondo, Valdobbiadene	62
2016 Steininger Sekt, Riesling, Kamptal	77
2016 Santa Giustina , Ortrugo, Emilia Romagna	46
NV Fibbiano Morfeo, Sangiovese, Tuscany	95
NV JM Gobillard Tradition Brut, Hautvillers	95
2012 Taittinger Millesime, Reims	165
NV Champagne Jeeper Brut Grand Rose, Champagne	180

WHITE

2018 Ruelas Vihno Verde, Portugal	40
2017 Lucien Crochet Sancerre	72
2018 Girard Sauvignon Blanc, Napa Valley	50
2017 Domaine Testut Vieilles Vignes, Chablis	76
2016 Principiano Ferdinando Bianco, Langhe	93
2018 Frog's Leap Chardonnay, Napa Valley	82
2017 Anton Bauer Gmirk Gruner Veltliner, Wagram	72
2016 Sybille Kuntz Reisling Troken, Mosel	54
2014 Robert Sinskey, Abraxas Riesling Blend, Carneros	92

2017 Balo Pinot Gris, Anderson Valley	73
2016 Château Jas de Bressy Rhone Blend, Châteauneuf-du-Pape	93
2015 Flowers Chardonnay, Sonoma Coast	120
2017 Dominio de Punctum 20,000 Leguas, Castilla	45
2017 Morus, Alba Sivi Pinot, Slovenia	61

RED

2018 Principiano Ferdinando , Dosset, Dolcetto, Piedmont	58
2014 A Portela Mencia, Valdeorras	53
2016 Henri et Gilles Remoriquet Grand vin de Bourgogne, Nuit-St-Georges	175
2016 Kiona Vineyards , Lemberger, Red Mountain	55
2017 Az. Ag. Frank Cornelissen, Susucaru Nerello Mascalese, Mount Etna	79
2017 Michel Chapoutier Bila-Haut, Roussillon	54
2016 Bodegas Piqueras , Castillo de Almansa, Crianza, Almansa	52
2017 Remizieres, Cuvee Particuliere Syrah, Crozes-Hermitage	77
2017 Hobo Zinfandel, Dry Creek Valley	67
2017 Vinedo de los Vientos Anarkia, Tannat, Uruguay	59
2015 Ravines Maximilien, Bordeaux Blend, Finger Lakes	79
2015 Château Carignan Prima, Merlot, Bordeaux	109
2017 Hunt & Harvest cabernet sauvignon, Napa Valley	88
2017 Darioush cabernet sauvignon, Napa Valley	225
2008 Vinedo de los Vientos Angel's Cuvee, Ripasso de Tannat, Uruguay	110

ROSÉ

2019 Astobiza Hondarrabi Beltza/Zuri, Txakoli	64
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