

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

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 8

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
½ Cab saison/Liars Bench/NH/5.0%/13 oz	9
Why Can't IBU? IPA/Stillwater/CT/5.6%/13 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
Conehead ipa/Zero Gravity/VT/5.7%/16 oz	8
Sip of Sunshine ipa/Lawson's Finest/VT/8.0%/13 oz	9
DDH Mozzacalypse double ipa/Stoneface/NH/8.0%/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
Tannenzapfle 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
Green Fountains ipa/Ten Bends/VT/7.2%/16 oz	9
Margarita Gose gose/Cigar City/FL/4.2%/12 oz	8

Pineapple Upside-Down Cake sour ale/Prairie/OK/4.9%/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
Nitro milk stout/Left Hand/CO/6.0%/13.65 oz	8
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	13

RED

2017 Kin & Cascadia Pinot Noir, Willamette Valley	13
2018 Poggio Anima Sangiovese	12
2018 Storm Point red blend, Swartland	13
2017 Redentore Cabernet Sauvignon, Veneto	15

RAW BAR*

Row 34* Duxbury, MA	1
Moon Shoal* Barnstable, MA	3.25
Wellfleet* Wellfleet, MA	3
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
Shrimp Ceviche* coconut milk, fresno, cilantro	14
Salmon Crudo* spiced creme fraiche, apple cider, lemon	12

SMOKED & SALTED*

w/ grilled bread, pickled onion, crème fraîche

Salmon Rilette	9
Shrimp Salad	9
Crab Dip	9
Haddock Brandade	9

Smoked & Salted Board 32

APPETIZERS

New England Clam Chowder bacon, house saltine 10
Little Leaf Farm Salad blue cheese, apple, walnuts 12
Lettuce Cups crispy oysters, pickled vegetables, togarashi aioli* 13
Tuna Tartare* cucumber, sesame, lime 16
Cider Steamed Mussels parsley butter, grilled sourdough 14
Crispy Fish Tacos avocado salsa, Napa cabbage slaw 12
Blue Crab Cake carrot ginger purée, pickled Thai chili 18

FRIED
Calamari togarashi aioli* 14
Beer Battered Fish & Chips 19
Oysters tartar sauce & fries 15/29

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

ENTREES

Lobster Gnocchi butternut squash, caramelized fennel 32
Grilled Salmon* beer braised cabbage, bacon, mustard 28
Shrimp Scampi bucatini, broccoli rabe, Parmesan 29

Baked Haddock root vegetables, mushrooms, beurre blanc
26

Roasted Chicken Breast farm carrots, fingerlings, harissa aioli* 24

Bacon Cheddar Burger caramelized onions 18

Add crispy oysters, togarashi aioli* 4

SIDES 7

- Roasted Fingerling Potatoes** harissa aioli*
- Mac & Cheese** breadcrumbs
- Farm Carrots** pesto aioli*
- Cornbread** maple butter
- Brussels Sprouts** tasso ham
- Waffle Fries**
- Shoestring Fries**
- 242 Fries**

DESSERT 6

- Butterscotch Pudding** puffed rice
- Chocolate Chip Cookies** sea salt
- Honey Beignets** walnuts, apple

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
2012 Terre Rouge, Enigma Marsanne/Roussanne/Viognier, Sierra Foothills	75
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 Vignobles Bulliat , Nature, Gamay, Morgon	59
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
2019 Fatalone Teres, Primitivo, Puglia	59