

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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|------------------------|----|------------------------|----|
| Classic Salmon* | 14 | Spicy Tuna Pâté | 12 |
| Salmon Gravlax* | 14 | Shrimp Pimento | 12 |
| Scallops* | 14 | The Board | 39 |
| Whitefish Pâté | 9 | | |

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| Housemade Rolls | 8 | | |
| honey-cayenne butter | | | |

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| New England Clam Chowder | 13 | | |
| bacon, housemade saltine | | | |

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| Green Salad | 12 | | |
| radish, carrot, croutons, roasted shallot vinaigrette | | | |

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| Grilled Asparagus Salad | 16 | | |
| whipped goat cheese, pistachio, balsamic | | | |

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| Deviled Eggs | 14 | | |
| smoked trout roe, dill | | | |

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| Oyster Slider | 5 | | |
| chili-lime aioli*, pickled onion, arugula | | | |

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| Lettuce Cups | 14 | | |
| crispy oyster, pickled vegetable, togarashi aioli* | | | |

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| Griddled Crab Cake | 23 | | |
| citrus salad, green goddess dressing | | | |

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| Lager Steamed Mussels | 18 | | |
| parsley butter, grilled sourdough | | | |

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| Tuna Tartare* | 21 | | |
| sesame, lime, cucumber | | | |

FRIED

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| Calamari | 16 | Fish Tacos | 16 |
| jalapeño, togarashi aioli* | | pineapple salsa, tomatillo, cotija | |

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| Spicy Shrimp Wontons | 16 | Beer Battered Fish & Chips | 26 |
| soy sauce | | malt vinegar aioli* | |

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| Whitefish Arancini | 16 | Oysters | 19 / 36 |
| red pepper aioli* | | fries, tartar sauce | |

ROLLS

served with slaw & chips

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| Ethel's Creamy Lobster | 58 |
| Warm Buttered Lobster | 58 |
| Crispy Oyster | 26 |

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| Crispy Whole Fish | 42 |
| mint and cucumber salad, toasted peanuts, spicy nuoc cham | |

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| Seafood Bouillabaisse | 39 |
| clams, shrimp, calamari, potatoes, baguette, rouille | |

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| Grilled Salmon* | 32 |
| chilled pearl pasta salad, snap peas, citrus aioli* | |

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| Herb Crusted Hake | 34 |
| roasted potatoes, spring garlic, asparagus, chive lemon butter | |

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| Jonah Crab Rigatoni | 35 |
| spring vegetables, tarragon butter, Parmesan | |

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| Housemade Spaghetti | 28 |
| littleneck clams, broccoli rabe, anchovy butter | |

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| Roasted Half Chicken | 25 |
| whipped potatoes, grilled asparagus | |

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| Bacon Cheddar Burger* | 18 |
| caramelized onion, shoestring fries | |
| [add fried oyster, togarashi aioli*, coleslaw +4] | |

SIDES

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

ROW 34 COOKBOOK

Copies of the Row 34 Cookbook now available for purchase.



CAMBRIDGE

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.