

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Shrimp Pimento	12
Salmon Gravlax*	14	Whitefish Pâté	9
Maple Salmon Belly	14	Salmon Pâté	10
Scallops	14	The Board	39

Housemade Rolls 8

honey-cayenne butter

New England Clam Chowder 13

bacon, housemade saltine

Oyster Slider 5

chili-lime aioli*, pickled onion, arugula

Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli*

Deviled Eggs 10

smoked trout roe*, dill

Citrus Salad 15

pistachio, mascarpone, ginger vinaigrette

Green Salad 12

radish, carrot, croutons, roasted shallot vinaigrette

Griddled Crab Cake 23

apple and fennel salad, tarragon aioli*

Lager Steamed Mussels 18

parsley butter, grilled sourdough

FRIED

Calamari 16 Beer Battered Fish & Chips 26

jalapeño, togarashi aioli*

malt vinegar aioli*

Spicy Shrimp Wontons 16 Oysters 19 / 36

soy sauce

fries, tartar sauce

Fish Tacos 16

pineapple salsa, tomatillo, cotija

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 52

Warm Buttered Lobster 52

Crispy Oyster 26

Seafood Stew 39

lobster, clams, shrimp, scallops, saffron potatoes

Grilled Salmon* 32

brown butter cauliflower puree, green lentils, truffle vinaigrette

Day Boat Scallops 44

parsnip, celery root, melted leeks, blood orange

Herb Crusted Halibut 45

roasted Sparrow Arc potatoes, napa cabbage, grain mustard

Maine Jonah Crab Rigatoni 36

butternut squash, Castelfranco radicchio, Parmesan

Housemade Spaghetti 28

shrimp, jalapeño, stewed tomato, breadcrumb

Roasted Half Chicken 25

crispy herb potatoes, bacon braised greens, pearl onions

Bacon Cheddar Burger* 18

caramelized onion, shoestring fries

[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 Fries 8 Shoestring Fries 8

Cornbread 8 Buttermilk Biscuit 8

maple butter

honey, rosemary butter

Crispy Brussels Sprouts 12 Roasted Baby Carrots 12

sweet chili

herb pesto

ROW34 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.