

LUNCH

SMOKED & CURED

grilled bread, pickled onion crème fraîche

Salmon Gravlax*	14	Everything Spice Salmon Pâté	9
Classic Salmon*	14	Bluefish Pâté	9
Miso Butter & Smoked Trout Roe*	14	Shrimp Pimento	12
Spicy Mussels	12	The Board	39
Whitefish Pâté	9		

Housemade Rolls	8
honey-cayenne butter	

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

New England Clam Chowder	13
bacon, house saltine	

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

Green Salad	12
radish, turnip, carrot, croutons, tarragon vinaigrette	

Local Heirloom Tomato Salad	12
salsa verde, pickled pearl onion, cilantro, crouton	

Street Corn Salad	12
lime crema, pickled red onion, peppers	

Lager Steamed Mussels	16
parsley butter, Calabrian chili aioli*, baguette	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Arancini	14	Beer Battered Fish & Chips	26
smoked whitefish, walnut romesco		malt vinegar aioli*	
Calamari	16	Clams	21 / 38
jalapeño, togarashi aioli*		fries, tartar sauce	
Fish Tacos	16	Oysters	19 / 36
tomatillo salsa, corn, radish, cotija		fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
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Warm Buttered Lobster	42
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Crispy Shrimp	29
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Halibut Tempura Green Salad	23
orange, sesame, sriracha vinaigrette, cucumber	

Griddled Crab Cake	23
pickled red onion, sweet peppers, shaved fennel, Old Bay aioli*	

Spicy Eggplant Grain Bowl	16
brown rice, tofu, basil, crispy leek	

Tuna Melt	25
cheddar, bacon, pickles, chips	

Lobster BLT	25
Greenlaw Gardens tomato, lemon aioli*, Boston bibb, chips	

Grilled Salmon*	24
marinated chickpeas, cumin vinaigrette, cucumber, avocado crema	

Crispy Crab Rice Bowl*	27
summer vegetables, soy, poached egg*	

Housemade Pasta	25
shrimp, tomato sauce, oregano, sourdough breadcrumb	

Fried Chicken Sandwich	17
harissa aioli*, iceberg lettuce, pickles	

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

SIDES

242 Fries	8	Shishito Peppers	8
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Cornbread	8	piquillo goat cheese, crispy garlic	
maple butter			

Buttermilk Biscuit	8	Deviled Eggs	7
honey, rosemary butter		smoked trout roe*, dill	

Shoestring Fries	8
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ROW 34 COOKBOOK

Signed copies of the Row 34 Cookbook now available for purchase.

* 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.



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.