

# ROW 34

Due to limited seating capacity, please enjoy your meal within 90 minutes for parties of 2-4, and two hours for parties of 5-6. We appreciate your support!

## DRAFT BEER

\*\*Available in 32oz / 64oz growlers to go!

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<b>Alexandre 10°</b> Pilsner /Schilling/ NH /5.0%/16 oz	8
** <b>Sunny Ridge</b> Pilsner /Jack's Abby/MA/5.2%/0.5L	9
<b>Fastenbier</b> Rauchbier/Schlenkerla/GER/5.9%/19 oz	9
** <b>White</b> Witbier/Allagash/ME/5.2%/13 oz	8
<b>Taras Boulba</b> Blonde Ale / De la Senne / BEL / 4.5%/10oz	9
<b>Reverie</b> Brett IPA/Crooked Stave/CO/6%/13 oz	8
* <b>Wile</b> IPA / Fox Farm / CT / 7.4% / 13oz	8
** <b>Lunch</b> IPA/Maine Beer Company/ME/7%/13 oz	9
<b>Afterimage</b> IPA/Grimm/NY/8%/10 oz	9
<b>Heavy Mettle</b> Double IPA / Trillium / MA / 9.3%/10oz	8
<b>Second Fiddle</b> Double IPA/Fiddlehead/VT/8.2%/13oz	8
* <b>Double Bubble Dandy</b> Double IPA / Toppling Goliath / IA / 7.9% 13oz	9
** <b>By Any Other Name</b> Rosé Cider/Artifact/MA/6.0%/16 oz	8
<b>Nancy</b> Wild Ale/Allagash/ME/5.7%/10 oz	10
<b>Le Seul XI: Strawberry</b> Wild Ale / Une Année / IL / 6.5% / 10oz	11
<b>Amongst Friends</b> Barrel-Aged Saison/ Sante Adairius/CA/7.1%/10 oz	12
<b>Peanut Butter</b> Imperial Stout/Dugges/SWE/10.0%/10 oz	11

## PACKAGED BEER

<b>Lite Lager</b> / Grimm / NY / 4.2% / 12oz	8
<b>Grand Royal Helles/Oxbow/ME/ 5.0%</b> 16 oz	8
<b>Field Beer</b> Farmhouse/Kent Falls/CT/5.2%/500ml	18
<b>2018 Biere de Coupage</b> Farmhouse/Jester King/TX/5.4%/750ml	54
<b>Bluff</b> Oak-Aged Farmhouse/Plan Bee/NY/7.2%/375ml	18
<b>Saison du Row</b> Saison/Trillium/Row 34/7.6%/500ml	12
<b>2018 Printemps</b> Saison/Fantome/BEL/8.0%/ 750ml	38
<b>Orval</b> Belgian Ale/Brasserie d'Orval/BEL/6.2%/11.2 oz	11
<b>XX Bitter</b> Belgian Blonde/De Ranke/BEL/6.0%/11.2 oz	11
<b>If You're Ready</b> IPA / Small Change / MA / 6.5%/16oz	9
<b>Dolphin Sparkles</b> IPA / Toppling Goliath / IA / 7.3% /16oz	12
<b>Elbow Fives</b> Double IPA/ Crooked Stave & Westbound Down/CO /8.0% /16oz	11
<b>Daylily</b> Double IPA/Fox Farm/CT/8.1% /16 oz	12
<b>#1 Dad</b> Quad IPA/Liquid Riot/ME/12.0%/16 oz	12
<b>Equality Guide: People Power</b> Sour DIPA / Proclamation / RI / 8.5%/16oz	11
<b>Raspberry Blush</b> Sour Ale / Mikkeller / SD / 4.0%/16oz	9
<b>Petite Rosé</b> Sour Ale/Crooked Stave/CO/4.2%/12 oz	8
<b>Yuzu</b> Sour Ale/Japas/BRA/4.7%/16 oz	10
<b>Tex Nat</b> Wild Ale / Oxbow & Jester King / ME /5.0% /500ml	26
<b>17/18 Oude Gueuze</b> Geuze/3 Fonteynen/BEL/5.3%/375ml	28
<b>2017 Cygnus</b> Wild Ale/Black Project/CO/6.0%/375ml	24
<b>Whip It Good</b> Dole Whip Sour Ale / J. Wakefield / FL / 6.0%/16oz	13
<b>18/19 Oude Quetsche</b> Lambic/Tilquin/BEL/6.4%/375ml	30
<b>St. Henry</b> Wild Ale with White Peach/Wildflower/AUS/6.7%/375ml	36
<b>Coolship Peche</b> Wild Ale/Allagash/ME/7.2%/375ml	34
<b>Farm &amp; Fury</b> Wild Ale/Blackberry Farm & Trillium/TN/7.5%/750ml	38
<b>Magenta</b> Wild Ale/Oxbow/ME/7.5%/750ml	38
<b>Hodad</b> Porter/Fiddlehead/VT/5.5%/16 oz	9

<b>Moon Dreams</b> Oatmeal Stout/Grimm/NY/5.7%/16 oz	9
<b>Aphrodite</b> Stout/Dieu du Ciel!/CAN/6.5%/12 oz	13
<b>Dino S'mores</b> Imperial Stout/Off Color/IL/10.5%/16 oz	12
<b>Calmecac</b> Imperial Stout/Compania Cervecera Hercules/MEX/14.0%/16 oz	14
<b>'15 Wild West Plum Edition</b> Wild Ale/Alvinne/BEL/6.0%/16.9 oz	36
<b>'15 Kriek</b> Sour Ale/Urban Family/WA/6.3%/375ml	24
<b>'13 St. Bon Chien</b> Wild Ale/BFM/CHE/11.0%/12.7 oz	48
<b>Rosé</b> Cider/Shacksbury/VT/5.5%/12 oz	8
<b>Slow Down</b> Cider / Artifact / MA / 6.0%/16oz	8

## WINE BY THE GLASS

<b>NV Szigeti</b> , Gruner Veltliner, Saaz	13
<b>NV Gurrieri</b> , 'Donna, Grazzia, Frizzante, Sicily	15
<b>2018 Eva Fricke</b> Riesling, Rheingau	11
<b>2018 Cazin</b> Cour-Cheverny	13
<b>2017 Jean-Francois Merieau 'Bulles,'</b> Touraine	14
<b>2019 Zarate</b> Albariño, Rias Baixas	12
<b>2016 Camp</b> Chardonnay, Sonoma County	15
<b>2018 Koehler Ruprecht</b> Pinot Noir, Pfalz	15
<b>2017 Valdibella</b> Àgape, Nerello Mascalese, Sicily	12
<b>2017 Lola</b> Pinot Noir, Napa	16

## WINE BY THE BOTTLE

### SPARKLING

<b>NV Digby</b> Leander Pink, England	80
<b>NV Guy Larmandier</b> Cramant Grand Cru, Cotes des Blancs	136

### PINK

<b>2019 Dom. de Marquilliani</b> Sciaccarellu, Aghione	64
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**2019 Gaspard** Pinot Noir, Touraine 48

## WHITE

**2018 Peter Lauer** Riesling Stirn, Saar 80

**2018 Partida Creus** SK, Catalonia 75

**2018 Bernard Baudry** Chinon Blanc 60

**2009 Colares** Vinho Branco, Malvasia 75

**2019 Charles Gonnet**, Jacquere, Chignin 40

**2015 Philippe Vandelle** Chardonnay, L'etoile 56

**2017 Gut Oggau**, Timotheus, Burgenland 78

**2017 Meinklang** H17, Harslevelu, Somlo 70

## RED

**2015 Dom. Michel Magnien** Les Argillières, Chambolle-Musigny 130

**2016 Walter Hansel** North Slope, Pinot Noir, Russian River Valley 93

**2018 Dom. du Cret de Bine** Bio Addict, Beaujolais 54

**2015 Luis Pato** Baga/Touriga Nacional, Beira 38

**2018 Domaine du Cret de Bine** Bio Addict, Beaujolaise 55

**2018 Yann Bertrand** Phenix, Fleurie 80

**2016 Milan Nestarec** Super Pufft Popcorn, Moravia 70

**2017 Cruse** Monkey Jacket, North Coast 58

**2017 Ultraviolet** Cabernet Sauvignon, Napa Valley 70

**2016 Iuli** Rossore, Barbera, Monferrato 54

**2016 La Clarine Farms** Syrah, Sierra Foothills 60

**2017 Pasini San Giovanni** Gropello, Valtenesi 48

**2017 Lo-Fi** Malbec, Santa Barbera 52

**2016 Eugenio Bocchino** Nebbiolo, Langhe 75

**2017 Dom. Tortochot** Morey-Saint-Denis 138

**2014 Matthiasson** Red Hen Merlot, Napa Valley 150

## RAW BAR\*

<b>Island Creek*</b> Duxbury	3.25
<b>Row 34*</b> Duxbury	3
<b>Aunt Dotty's*</b> Saquish	3
<b>Saquish*</b> Saquish	3
<b>Moon Shoal*</b> Barnstable	3.25
<b>Cadillac Mountain*</b> Acadia National Park, ME	3.50
<b>Shrimp Cocktail</b>	2.5
<b>Chilled Half Lobster</b>	18
<b>Shellfish Tower</b>	90

### **SMOKED & SALTED CURED\***

w/ grilled bread, pickled onion, crème fraîche

<b>Classic Smoked Salmon*</b>	11
<b>Smoked Red Trout</b>	11
<b>Spicy Salmon Pâté*</b>	11
<b>Smoked Shrimp Pimento</b>	11
<b>Mussels Escabeche</b>	11
<b>Smoked Scallops</b>	11
<b>Bluefish Pâté</b>	11
<b>Smoked and Salted Board*</b>	34

### **CRUDO/CEVICHE\***

<b>Tuna Crudo*</b> black garlic, avocado, shallot	18
<b>Scallop Ceviche*</b> cilantro pesto, orange, lime	15
<b>Salmon Belly Crudo*</b> tomato water, jalapeño, oregano oil	15

### **APPETIZERS**

<b>New England Clam Chowder</b> bacon, house saltine	11
<b>Tuna Tartare*</b> sesame, cucumber, lime	17
<b>Baby Green Salad</b> toasted pistachio, apples	12

<b>Heirloom Tomato Salad</b>	mozzarella, basil, balsamic	16
<b>Lettuce Cups</b>	crispy oysters, pickled vegetables, togarashi aioli	12
<b>Blue Crab Cake</b>	grilled corn salad, lemon pepper aioli	19
<b>Smoked Haddock Ravioli</b>	corn, fennel, bacon	14
<b>Crispy Fish Tacos</b>	guacamole, pico de gallo	12

<b>FRIED</b>	<b>Smoked Haddock Croquettes</b>	tomato aioli	12
	<b>Calamari</b>	jalapño	14
	<b>Clams</b>	fries & tartar sauce	18/35
	<b>Oysters</b>	fries & tartar sauce	15/29
	<b>Beer Battered Fish &amp; Chips</b>		19

<b>ROLLS</b>	<b>Ethel's Creamy Lobster</b>	28
chips & slaw	<b>Warm Buttered Lobster</b>	28

## ENTREES

<b>Roasted Fluke*</b>	apple chutney, lentils, yogurt	28
<b>Grilled Salmon*</b>	ratatouille, basil, Sherry vinegar	27
<b>Seared Scallops</b>	grilled corn, couscous, tarragon butter	29
<b>Lobster Rigatoni</b>	spicy tomato sauce, chili flake	28
<b>Seafood Risotto</b>	pesto, tomato, zucchini	28
<b>Chicken Cutlet</b>	Greek salad, oregano vinaigrette	24
<b>Bacon Cheddar Burger*</b>	caramelized onions	18
	add fried oysters, togarashi aioli, coleslaw	4

**SIDES**     7     **Green Beans** garlic, lemon  
**242 Fries**  
**Shoestring Fries**  
**Waffle Fries**  
**Mexican Street Corn**  
**Shishitos** miso  
**Cornbread** maple butter

**DESSERT**     **Butterscotch Pudding** puffed rice     8  
                  **Devil’s Food Cupcake** cream cheese frosting     4  
                  **Chocolate Chip Cookies**     6

\*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.