

ROW 34

COCKTAILS 12

Garden Grove mezcal, cilantro, spicy agave
Watermelon Sugar High tequila, lime, watermelon
Botanist's Dream gin, coconut, grapefruit
South Meeting House bourbon, lemon, black tea
New England Sour vodka, lemon, cranberry, egg white*
Vacation Planning rum, pineapple, cinnamon, lime
Patio Party cucumber vodka, lemon, soda
Paint it Red tequila, mint, cherry heering, agave

DRAFT BEER

Green State Lager pilsner/Zero Gravity/VT/4.9%/16 oz
8
Alexandr 10 pilsner/Schilling/NH/5%/16 oz 8
Shipping Out of Boston amber lager/Jack's Abby/MA/5.3%/16 oz 8
Two Lights lager w/ white grape/Allagash/ME/6.7%/10 oz 9
Seavy Island blonde ale/Mast Landing/ME/4.7%/16 oz 8
Metal Face farmhouse ale/Oxbow/ME/6.5%/10 oz 9
Yacht Rocker wheat ale/Riverwalk/MA/5%/16 oz
8
Bright White witbier/Bell's/MI/5%/16 oz 8
Hefeweissbier hefeweissbier/Weihenstephaner/GER/5.4%/16 oz 8
Resonation pale ale/Great Rhythm/NH/5.2%/16 oz 8

Private I IPL/Liars Bench/NH/6.4%/13oz	9
Kokomo Fog ipa/Garrison City/NH/5.0%/13 oz	8
Lunch ipa/Maine Beer Co./ME/7.0%	
Imaginary Cartwheel double ipa/Stoneface/NH/7.4%/10 oz	9
Stalk double ipa/Proclamation Ales/RI/8.5%/10 oz	9
Pomegranate Zing sour ale/Smuttynose/NH/4.5%/13 oz	9
Slush sour ale/Prairie/OK/6.1%/13 oz	8
Firestarter cider/North Country/NH/5.0%/13 oz	9
Wood Chop chocolate stout/Smuttynose/NH/6.5%/14 oz	8
Underground Mountain Brown imperial brown ale/Founder's/MI/11.9%/10 oz	9

PACKAGED BEER

Shortlist pilsner/Deciduous/NH/4.5%/16 oz	8
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
Surf Melon farmhouse with watermelon/Oxbow/ME/4.5%/12 oz	9
Farmhouse Pale Ale saison/Oxbow/ME/6.0%/ 11.2 oz	8
Saison Violette saison with blueberry/Allagash/ME/6.0%/16 oz	8
Asymmetry of Time barrel-aged saison/Schilling & Free Will/NH/6%	36
Super Session #4 ipa/Lawson's Finest/VT/4.8%/12 oz	8
Superman Punch gose/Barreled Souls/ME/4.9%/16 oz	9
Pineapple Upside-Down Cake sour ale/Prairie/OK/4.9%/12 oz	8
Barrel & Bean triple/Allagash/ME/10%/12 oz	12
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	
Original Press cider/North Country/NH/5.0%/12 oz	8
Slow Down cider/Artifact/MA/6.0%/16 oz	9
Farmhouse Cider cider/Farnum Hill/NH/6.5%/12 oz	9
Dry Cider cider/Bad Seed/NY/6.9%/12 oz	8

WINE BY THE GLASS

SPARKLING

2016 Sumarroca Brut Cava, Penedes	13
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WHITE

2018 Laxas Albarino, Rias Baixas	13
2018 Rutenstock Gruner Vetliner, Roschitz	12
2018 Bayten Sauvignon Blanc, South Africa	13
2018 Cantina Lavis Chardonnay, Trentino	12

ROSÉ

2019 Château Barbebelle Fleuri, Provence	14
2019 Casa Rossa, Ile de Beaute , Nielluccio/Grenache, Corsica	12

RED

2017 Kin & Cascadia Pinot Noir, Willamette Valley	13
2016 Château du Bois de la Garde Cotes du Rhone Rouge, Cotes du Rhone	13
2017 Redentore Cabernet Sauvignon, Veneto	12

RAW BAR*

Paine's Creek* Brewster, MA	1
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Row 34* Duxbury, MA	3.25
Spring Creek* Barnstable, MA	3
Moon Shoal* Barnstable, MA	3
Wellfleet* Wellfleet, MA	3.25
Rising Tide* Great Bay, NH	
3	
Raspberry Point* PEI, CAN	3
Beau Soleil* PEI, CAN	3
Littlenecks* Elliot, ME	2
Shrimp Cocktail	3
Chilled Half Lobster	17

SMOKED & SALTED*

w/ grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	9
Tuna Pâté	9
Salmon Pâté	9
Shrimp Pimento	9
Smoked and Salted Board*	32

Chef select board with four items

CRUDO/CEVICHE*

Tuna Crudo* black garlic, crispy shallot, avocado	18
Salmon Crudo* pine nut, pepper relish, basil oil	12
Scallop Ceviche* watermelon, grilled corn, shishito	14

APPETIZERS

New England Clam Chowder	bacon, house saltine	10
Heirloom Tomato Gazpacho	spicy shrimp, crème fraîche	10
Greenlaw Gardens Salad	peach, pistachio, ricotta salata	12
Grilled Squid	peach chutney, yogurt, brioche croutons	14
Lettuce Cups	crispy oysters, pickled vegetables, togarashi aioli	13
Tuna Tartare*	cucumber, sesame, lime	16
Lager Steamed Mussels	garlic, fine herbs, sourdough	14
Crispy Fish Tacos	avocado salsa, fresno	12
Salmon Poke Bowl*	sticky rice, hoisin, avocado	16

FRIED	Blistered Shishito Peppers	chipotle aioli	7
	Clams		14/27
	Oysters	fries & tartar sauce	15/29
	Beer Battered Fish & Chips		19

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

ENTREES

Grilled Shrimp	jasmine rice, lentils, bok choy, black garlic	26
Grilled Salmon	farmer green beans, olive tapenade	28
Seared Scallops	grilled corn, couscous, tarragon butter	32
Chicken Parmesan	pasta, red sauce, mozzarella	24
Seafood Bucatini	pesto, summer squash, parmesan	32
Bacon Cheddar Burger	caramelized onions	18
	Add crispy oysters, togarashi aioli	4

SIDES 7 **Summer Squash** tasso ham, cherry tomatoes
Cornbread maple butter
Mac & Cheese breadcrumbs
Mexican Street Corn cotija
242 Fries
Waffle Fries
Shoestring Fries

Kids 10 choose one entree, one side & beverage

Fish Finger tartar sauce
Grilled Cheese cheddar, sourdough
Mac & Cheese
Baked Salmon

Sides (Additional Sides +2)

Cucumber
Raw Carrots
Waffle Fries

DESSERT 6 **Butterscotch Pudding** puffed rice
Chocolate Chip Cookies sea salt
Berries & Crème mint
Chocolate Rice Crispy Bar

* 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
NV Haciendas Bios Electium, Petillant Naturel	55
NV JM Gobillard Tradition Brut, Hautvillers	95
2012 Taittinger Millesime, Reims	165
NV Champagne Jeeper Brut Grand Rose, Champagne	180

WHITE

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
2014 Robert Sinskey, Abraxas Riesling Blend, Carneros	92
2017 Balo Pinot Gris, Anderson Valley	73
2017 Lucien Crochet Sancerre	72
2018 Girard Sauvignon Blanc, Napa Valley	50
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
2014 A Portela Mencia, Valdeorras	53
2016 Henri et Gilles Remoriquet Grand vin de Bourgogne, Nuit-St-Georges	175
2017 Az. Ag. Frank Cornelissen, Susucaru Nerello Mascalese, Mount Etna	79
2017 Michel Chapoutier Bila-Haut, Roussillon	54
2017 Alhambra, Reserva Malbec, Mendoza	52
2013 Franco-Espanolas Rioja Bordon, Reserva, Rioja	58
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

ROSÉ

2019 Astobiza Hondarrabi Beltza/Zuri, Txakoli	64
2018 Steinenger Cabernet Sauvignon, Langenlois	55
2019 Bodegas Virgen de la Sierra Lo Brujo, Garnacha, Calatayud	46
2019 Fatalone Teres, Primitivo, Puglia	59

