

TO START

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| raw bar | NEW ENGLAND OYSTERS* <i>daily selection</i> 3 each |
| | DUXBURY LITTLENECK CLAMS* 2 each |
| | JONAH CRAB CLAWS <i>Dijon aioli</i> 5 each |
| | SHRIMP COCKTAIL 4 each |
| | SHELLFISH TOWER* 78 |
| charcuterie & cheese | CHARCUTERIE PLATE <i>from the Berkel</i> 19 |
| | LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 13 |
| | FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 12 |

SNACKS

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| MARINATED OLIVES 6 | NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 11 |
| PICKLED EGG AND SPARROW ARC FARM VEGETABLES 8 | BRUSSELS SPROUTS <i>fried shallots, Aleppo pepper, balsamic vinegar</i> 9 |
| FLUKE CRUDO* <i>blood orange, pomelo</i> 11 | CRISPY HEAD-ON SHRIMP <i>kaffir lime aioli</i> 9 |
| JONAH CRAB COCKTAIL <i>mango, lime, cilantro, coriander</i> 12 | PUMPKIN SAGE SOUP <i>spiced pumpkin seeds, chive oil</i> 8 |
| CHARRED HAAS AVOCADO <i>Harrisa aioli, red vein sorrel</i> 9 | |

SHARE

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| small plates | TSG SALAD <i>Eva's Garden greens, Macomber turnips, Threshold Farm aged cider vinaigrette</i> 8 per person | SPANISH OCTOPUS <i>moon rock potatoes, black olives, ancho chile</i> 13 |
| | SMOKED SALMON PATÉ <i>watercress, fines herbes chips</i> 12 | SPINACH CRESTE DI GALLO <i>basil pesto, Meyer lemon</i> 14 |
| | | RADIATORI <i>braised Rohan duck, collard greens</i> 14 |
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MAINS

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| field | MAITAKE MUSHROOM <i>baby turnips, polenta, black garlic</i> 22 | sides | FRIED SHISHITO PEPPERS <i>Espellette</i> 7 |
| | FORMAGGIO MELT <i>Fontina, cheddar, pumpkin jam</i> 12 | | FRENCH FRIES <i>rosemary, Urfa pepper</i> 4 |
| sea | PAN SEARED SEA BREAM <i>golden quinoa, roasted broccolini, sauce vierge</i> 25 | MASHED POTATOES <i>Provencale olive oil</i> 4 | |
| | WHOLE ROASTED BRANZINO <i>yellow squash, fennel salad, crispy speck</i> 32 | TWO FARMERS FARM ROASTED CARROTS <i>za'atar, cultured yogurt</i> 6 | |
| | MOULES-FRITES <i>saffron aioli</i> 22 | RIGATONI MAC & CHEESE 6 | |
| land | CHEESEBURGER* <i>Comté, caramelized Vidalia onion, B³ pickles</i> 14 add bone marrow +4 | <i>Alcove News:</i> Sunday Brunch starting Nov 25th at 10:30am Holiday Lunch starting Nov 26th at 11:30am Looking for holiday gift ideas? Give the gift of Alcove! Gift cards now available. | |
| | ROASTED HALF CHICKEN <i>roasted peppers, spinach, La Vera pimenton</i> 25 | | |
| | GRILLED BAVETTE STEAK <i>green peppercorn sauce, mashed potatoes</i> 28 | | |

DINNER

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

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