

## TO START

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

## SNACKS

<p><b>MARINATED OLIVES</b> 6</p>	<p><b>NEW ENGLAND BEEF CARPACCIO*</b> <i>Asian pear, tamari, Dijon</i> 11</p>
<p><b>PICKLED EGG AND SPARROW ARC FARM VEGETABLES</b> 8</p>	<p><b>BRUSSELS SPROUTS</b> <i>fried shallots, Aleppo pepper, balsamic vinegar</i> 9</p>
<p><b>FLUKE CRUDO*</b> <i>blood orange, pomelo</i> 11</p>	<p><b>PUFF PASTRY TOAST</b> <i>sun-dried tomatoes, mozzarella, olive tapenade</i> 9</p>
<p><b>JONAH CRAB COCKTAIL</b> <i>mango, lime, cilantro, coriander</i> 12</p>	<p><b>PUMPKIN SAGE SOUP</b> <i>spiced pumpkin seeds, shaved fennel</i> 8</p>
<p><b>CHARRED HAAS AVOCADO</b> <i>Harrisa aioli, red vein sorrel</i> 9</p>	

## SHARE

small plates	<p><b>TSG SALAD</b> <i>Eva's Garden greens, Bora King radish, Threshold Farm aged cider vinaigrette</i> 8 per person</p>	<p><b>SPANISH OCTOPUS</b> <i>moon rock potatoes, black olives, ancho chile</i> 13</p>
	<p><b>SMOKED SALMON PATÉ</b> <i>watercress, fines herbes chips</i> 12</p>	<p><b>SQUID INK CRESTE DI GALLO</b> <i>seafood bolognese</i> 14</p>

## MAINS

field	<p><b>MAITAKE MUSHROOM</b> <i>baby turnips, polenta, black garlic</i> 22</p>	sides	<p><b>FRIED SHISHITO PEPPERS</b> <i>Espellette</i> 7</p>
	<p><b>FORMAGGIO MELT</b> <i>Fontina, cheddar, pumpkin jam</i> 12</p>		<p><b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 4</p>
sea	<p><b>PAN SEARED SEA BREAM</b> <i>golden quinoa, roasted broccolini, sauce vierge</i> 25</p>	<p><b>SMASHED POTATOES</b> <i>Provencale olive oil</i> 4</p>	
	<p><b>WHOLE ROASTED BRANZINO</b> <i>yellow squash, fennel salad, crispy speck</i> 32</p>	<p><b>TWO FARMERS FARM ROASTED CARROTS</b> <i>za'atar, cultured yogurt</i> 6</p>	
	<p><b>MOULES-FRITES</b> <i>saffron aioli</i> 22</p>	<p><b>RIGATONI MAC &amp; CHEESE</b> 6</p>	
land	<p><b>CHEESEBURGER*</b> <i>Comté, caramelized Vidalia onion, B<sup>3</sup> pickles</i> 14 add bone marrow +4</p>	<p><i>Welcome to Alcove! We are extremely excited to join the West End community, offering our comfortable and clean take on the New England Farm Coast. If there is anything I, or any other Alcove staff, can do to make your experience better please let us know. Thank you for joining us! - Tom &amp; The Alcove Team</i></p>	
	<p><b>ROASTED HALF CHICKEN</b> <i>roasted peppers, spinach, La Vera pimenton</i> 25</p>		
	<p><b>GRILLED BAVETTE STEAK</b> <i>green peppercorn sauce, smashed potatoes</i> 28</p>		