

## TO START

<b>raw bar</b>	<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>
<b>charcuterie &amp; cheese</b>	<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> 13</p>

## SNACKS

<p><b>ALCOVE PICKLES</b> <i>Sparrow Arc Farm vegetables, pickled egg</i> 8</p>	<p><b>NEW ENGLAND BEEF CARPACCIO*</b> <i>Asian pear, tamari, Dijon</i> 11</p>
<p><b>TODAY'S CRUDO*</b> <i>blood orange, pomelo, celery</i> 11</p>	<p><b>BRUSSELS SPROUTS</b> <i>fried shallots, Fresno peppers, balsamic vinegar</i> 9</p>
<p><b>JONAH CRAB COCKTAIL</b> <i>kumquat, passion fruit, coriander</i> 12</p>	<p><b>CRISPY HEAD-ON SHRIMP</b> <i>lime aioli</i> 12</p>
<p><b>CHARRED HAAS AVOCADO</b> <i>Harissa aioli, red vein sorrel</i> 9</p>	<p><b>PARSNIP SOUP</b> <i>chive oil, sourdough croutons</i> 9</p>

## SHARE

<b>small plates</b>	<p><b>TSG SALAD</b> <i>Eva's Garden greens, Macomber turnips, Threshold Farm aged cider vinaigrette</i> 8 per person</p>	<p><b>SQUID INK CRESTE DI GALLO</b> <i>cockles, bottarga, fennel</i> 15</p>
	<p><b>SPANISH OCTOPUS</b> <i>Yukon Gold potatoes, black olives, ancho chile</i> 13</p>	<p><b>PAPPARDELLE</b> <i>VT Waygu beef sugo, cranberries, dark chocolate</i> 18</p>
		<p><b>RIGATONI</b> <i>Gorgonzola Dolce, walnuts, Radicchio di Treviso</i> 15</p>

## MAINS

<b>field</b>	<p><b>MAITAKE MUSHROOM</b> <i>baby turnips, polenta, black garlic</i> 22</p>	<b>sides</b>	<p><b>FRIED SHISHITO PEPPERS</b> <i>Espellette</i> 7</p>
	<p><b>FORMAGGIO MELT</b> <i>Fontina, cheddar, Dijon</i> 12</p>		<p><b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 4</p>
<b>sea</b>	<p><b>PAN SEARED SEA BREAM</b> <i>golden quinoa, roasted broccolini, sauce vierge</i> 25</p>	<p><b>SMASHED BABY POTATOES</b> <i>za'atar, salsa verde</i> 5</p>	
	<p><b>WHOLE ROASTED BRANZINO</b> <i>crispy speck, Cara Cara orange, La Rosa del Veneto</i> 32</p>	<p><b>ROASTED BEETS</b> <i>pickled sunchokes</i> 6</p>	
	<p><b>MOULES-FRITES</b> <i>saffron aioli</i> 22</p>	<p><b>MAC &amp; CHEESE</b> 6</p>	
<b>land</b>	<p><b>CHEESEBURGER*</b> <i>Jasper Hill's Vault No.5 Cheddar, caramelized Vidalia onion, B<sup>3</sup> pickles</i> 14 add bone marrow +4</p>	<p><i>Now accepting pre-game reservations.</i></p> <p><b>Pro Tip:</b> <i>It's never too early to start thinking about your Valentine's Day plans!</i></p>	
	<p><b>ROASTED HALF CHICKEN</b> <i>long beans, garlic brown rice, salsa verde</i> 25</p>		
	<p><b>GRILLED BAVETTE STEAK*</b> <i>smashed potatoes, collard greens</i> 28</p>		

# 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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