

TO START

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

SHARE

small plates	ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 11
	TODAY'S CRUDO* <i>blood orange, pomelo, celery</i> 11	SQUID INK CRESTE DI GALLO <i>cockles, bottarga, fennel</i> 15
	CHARRED HAAS AVOCADO <i>Harissa aioli, red vein sorrel</i> 9	RIGATONI <i>VT Waygu beef sugo, cranberries, dark chocolate</i> 18
	PARSNIP SOUP <i>chive oil, sourdough croutons</i> 9	MAITAKE MUSHROOM FRIED RICE <i>Aleppo pepper, scallion rings</i> 12

FRESH

greens	BRUSSELS SPROUTS SALAD <i>Maine Grains farro, crispy shallots, almond vinaigrette</i> 10	TSG SALAD <i>Eva's Garden greens, Macomber turnips, Threshold Farm cider vinaigrette</i> 10	KALE SALAD <i>roasted pumpkin, puffed wild rice, sherry vinaigrette</i> 10
	ADDITIONS: shrimp +9 / chopped chicken +8 / steak +12 / sea bream +11		

MAINS

sandwiches	CHEESEBURGER* <i>Jasper Hill's Vault No5 cheddar, caramelized Vidalia onion, B³ pickles</i> 14	sides	FRIED SHISHITO PEPPERS <i>Espellette</i> 7
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12		FRENCH FRIES <i>rosemary, Urfa pepper</i> 4
	PORCHETTA <i>mojo rojo, roasted peppers</i> 14		ROASTED BEETS <i>pickled sunchokes</i> 6
entrées	PAN SEARED SEA BREAM <i>golden quinoa, roasted broccolini, sauce vierge</i> 23	SMASHED BABY POTATOES <i>za'atar, salsa verde</i> 5	
	ROASTED CHOP CHICKEN <i>brown rice, spicy roasted tomato</i> 16	MAC & CHEESE 6	
	GRILLED BAVETTE STEAK* <i>Yukon Gold potatoes, collard greens, demi-glacé</i> 25		

SIP

SPRITZ BREAK <i>Cocchi Americano, bubbles, more bubbles!</i> 9	CRANBERRY BAY LEAF LEMONADE 5	RARE TEA CO. (BLACK + GREEN) <i>Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5	RARE TEA CO. (HERBAL) <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6	FRESH SQUEEZED JUICE <i>orange, grapefruit</i> 4	BACKBAY ROASTERS <i>Brazil</i> 4
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Now accepting pre-game reservations.

Pro Tip:
 It's never too early to start thinking about your Valentine's Day plans!

LUNCH

*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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