

TO START

raw bar	NEW ENGLAND OYSTERS* <i>daily selection</i> 3.5 each
	DUXBURY LITTLENECK CLAMS* 2 each
	JONAH CRAB CLAWS <i>Dijon aioli</i> 5 each
	SHRIMP COCKTAIL 4 each
	SHELLFISH TOWER* 92
charcuterie & cheese	CHARCUTERIE PLATE <i>from the Berkel</i> 21
	LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 15
	FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14

SNACKS

SPRING RADISHES & BUTTER 8	JONAH CRAB COCKTAIL <i>kumquat, passion fruit, coriander</i> 13
ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 12
NEW BEDFORD SCALLOP CRUDO* <i>cucumber, green Thai chile, black garlic ponzu</i> 13	CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9
SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15	ZUCCHINI FRITTERS <i>sesame, ginger</i> 9
	WILD STINGING NETTLE SOUP <i>sunflower seeds, lemon oil</i> 10

SHARE

for the table	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person	SWEET + SPICY CAULIFLOWER <i>lime, cilantro</i> 9
	SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 14	SHRIMP + ANSON MILLS GRITS <i>lemongrass, lime zest</i> 14
	MUSSELS + FRIES <i>saffron aioli</i> 13	RIGATONI <i>VT Wagyu beef sugo, cranberries, dark chocolate</i> 15
		CRESTE DI GALLO <i>pesto, prosciutto, peas</i> 15

MAINS

field	FARRO RISOTTO <i>morel mushrooms, fiddlehead ferns, pepitas</i> 24	sides	FRIED SHISHITO PEPPERS <i>Espelette</i> 7
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add mortadella +6		FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
sea	MISO GLAZED SALMON <i>asparagus, fava beans, tahini</i> 27		MASHED POTATOES 5
	ATLANTIC HALIBUT <i>eggplant caponata, shishito pepper, chorizo sauce vierge</i> 26		ASPARAGUS <i>salsa verde</i> 8
land	CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B³ pickles</i> 14 add bone marrow +4		MAC + CHEESE 9
	ROASTED HALF CHICKEN <i>mashed potatoes, green beans, salsa verde</i> 26		BONE-IN BERKSHIRE PORK CHOP <i>grilled broccolini, smashed potatoes, ramp pesto</i> 27

Looking for space to host your next private dinner or cocktail party? Our private room seats 26 and the living room is perfect for drinks and snacks. Ask to speak to a manager about available dates.

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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