

MID-DAY

raw bar	NEW ENGLAND OYSTERS* 3.5 each	charcuterie & cheese	CHARCUTERIE PLATE <i>from the Berkel</i> 21
	JONAH CRAB CLAWS 5 each		LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 15
	DUXBURY LITTLENECK CLAMS* 2 each		FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14
	SHRIMP COCKTAIL 4 each		
	SHELLFISH TOWER* 92		
snacks	ALCOVE PICKLES 8	MAC + CHEESE 9	
	SPRING RADISHES & BUTTER 8	FRIED SHISHITO PEPPERS <i>Espellette</i> 7	
	CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9	SWEET + SPICY CAULIFLOWER <i>lime, cilantro</i> 7	
small plates	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person	SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15	
		WILD STINGING NETTLE SOUP <i>sunflower seeds, lemon oil</i> 10	
mains	FORMAGGIO MELT <i>fontina, cheddar, Dijon</i> 12 add mortadella +6	CHEESEBURGER <i>Jasper Hills Vault No5 cheddar, caramelized Vidalia onion, B³ pickles</i> 14	

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.



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*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.