

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

ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15
PEACH GAZPACHO <i>olive oil, mustard seed</i> 10	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 12
CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9	JONAH CRAB HASH BROWN <i>tartar sauce</i> 9
NEW BEDFORD SCALLOP CRUDO* <i>cucumber, green Thai chile, black garlic ponzu</i> 13	FRIED GREEN TOMATOES <i>furikake aioli</i> 9
	ZUCCHINI FRITTERS <i>sesame, ginger</i> 9

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	SCITUATE LOBSTER SALAD <i>baby gem lettuce, crme fraîche, brioche croutons</i> 19
	MUSSELS + FRIES <i>saffron aioli</i> 13	CRESTE DI GALLO <i>basil pesto, cherry tomatoes</i> 15

MAINS

field	FARRO RISOTTO <i>morel mushrooms, sea beans, 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	Join us July 30th for a Craigie on Main pop-up! James Beard award-winning chef, Tony Maws will be cooking up some Craigie classics, accompanied by timeless cocktails from the TSG era.	
	BONE-IN BERKSHIRE PORK CHOP <i>grilled broccolini, smashed potatoes, ramp pesto</i> 27		

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.

50 Lovejoy Wharf
Boston, MA 02114
617.248.0050
alcoveboston.com

