

MID-DAY

raw bar	NEW ENGLAND OYSTERS* 3.5 each	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	FRIED SHISHITO PEPPERS <i>Espellette</i> 7
	CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9	FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
	ZUCCHINI FRITTERS <i>sesame, ginger</i> 9	MAC + CHEESE 9
small plates	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
	PEACH GAZPACHO <i>olive oil, mustard seed</i> 10	SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15
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.