

TO START

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

SNACKS

<p>ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8</p>	<p>SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15</p>
<p>PEACH GAZPACHO <i>olive oil, mustard seed</i> 10</p>	<p>NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 12</p>
<p>CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9</p>	<p>JONAH CRAB HASH BROWN <i>tartar sauce</i> 9</p>
<p>STRIPED BASS CRUDO* <i>Ward's Farm tomatoes, cucumber, pickled fresno</i> 13</p>	<p>FRIED GREEN TOMATOES <i>furikake aioli</i> 9</p>
	<p>CRISPY SUMMER SQUASH <i>ricotta, honey</i> 9</p>

SHARE

for the table	<p>TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person</p>	<p>SWEET + SPICY CAULIFLOWER <i>lime, cilantro</i> 9</p>
	<p>SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 14</p>	<p>SCITUATE LOBSTER SALAD <i>baby gem lettuce, crème fraîche, brioche croutons</i> 20</p>
	<p>P.E.I. MUSSELS <i>fennel, grilled sourdough</i> 13</p>	<p>CRESTE DI GALLO <i>basil pesto, cherry tomatoes</i> 15</p>

MAINS

field	<p>FARRO RISOTTO <i>zucchini fritters, turnip, salsa verde</i> 24</p>	sides	<p>FRIED SHISHITO PEPPERS <i>Espelette</i> 7</p>
	<p>FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add tomato +3 add mortadella +6</p>		<p>FRENCH FRIES <i>rosemary, Urfa pepper</i> 5</p>
sea	<p>MISO GLAZED SALMON <i>asparagus, fava beans, tahini</i> 27</p>		<p>CORN + N'DUJA <i>pickled fresno</i> 9</p>
	<p>ATLANTIC HALIBUT <i>eggplant caponata, shishito pepper, chorizo sauce vierge</i> 27</p>		<p>ASPARAGUS <i>salsa verde</i> 8</p>
land	<p>CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 14 add tomato +3 add bone marrow +4</p>		<p>MAC + CHEESE 9</p>
	<p>GRILLED WHOLE OR HALF CHICKEN <i>corn, summer squash, quinoa</i> 50 / 27</p>		<p>Looking for space to host your next private dinner or cocktail party?</p> <p>Our private room seats 26 and the living room is perfect for drinks and snacks.</p> <p>Ask to speak to a manager about available dates</p>
	<p>BONE-IN BERKSHIRE PORK CHOP <i>grilled broccolini, smashed potatoes, ramp pesto</i> 27</p>		

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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