

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

SHARE

for the table	ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	STRIPED BASS CRUDO* <i>Ward's Farm tomatoes, cucumber, pickled fresno</i> 13
	PEACH GAZPACHO <i>olive oil, mustard seed</i> 10	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 11
	SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15	CRISPY SUMMER SQUASH <i>ricotta, honey</i> 9
	CHARRED HAAS AVOCADO <i>cilantro aioli, red vein sorrel</i> 9	

FRESH

greens	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 10	ARUGULA SALAD <i>green beans, quinoa, marinated tomatoes</i> 10	SHAVED FENNEL SALAD <i>yellow peaches, watercress, preserved lemon vinaigrette</i> 10
	ADDITIONS: shrimp +9 / miso salmon +13 / chicken +10 / steak +13		

MAINS

sandwiches	FAVA BEAN FALAFEL <i>tzatziki, cucumber, tomato</i> 13	sides	FRIED SHISHITO PEPPERS <i>Espelette</i> 7
	PORCHETTA <i>mojo rojo, roasted peppers</i> 14		FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
	BLT <i>Ward's Farm tomatoes, basil-jalapeño aioli</i> 14		CUCUMBER + TOMATO <i>cubanelle peppers</i> 8
	CHEESEBURGER* <i>Jasper Hill's Vault No5 cheddar, caramelized Vidalia onion, B³ pickles</i> 14 add tomato +3 add bacon +4		ZUCCHINI FRITTERS <i>sesame, ginger</i> 9
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add tomato +3 add mortadella +6		MAC + CHEESE 9
entrées	MISO GLAZED SALMON <i>asparagus, fava beans, tahini</i> 27	<p><i>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.</i></p>	
	ROASTED CHICKEN BREAST <i>corn, summer squash, quinoa</i> 22		
	GRILLED BAVETTE STEAK* <i>grilled broccolini, smashed potatoes, ramp pesto</i> 25		

SIP

SPRITZ BREAK
Cocchi Americano, bubbles, more bubbles!
10

RASPBERRY LEMONADE
5

ICED COFFEE
Back Bay Roasters Midnight Ride
4

ICED TEA
Rare Tea Co. English Breakfast
4

RARE TEA CO. (BLACK + GREEN)
Lost Malawi English Breakfast, Earl Grey, Genmaicha
5

RARE TEA CO. (HERBAL)
English Peppermint, Lemon Blend, Wild Rooibos
6

FRESH SQUEEZED JUICE
orange, grapefruit
4

LUNCH

*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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