

# MID-DAY

raw bar	<b>NEW ENGLAND OYSTERS*</b> 3.5 each	charcuterie & cheese	<b>CHARCUTERIE PLATE</b> <i>from the Berkel</i> 21
	<b>DUXBURY LITTLENECK CLAMS*</b> 2 each		<b>LA QUERCIA PROSCIUTTO</b> <i>fresh stracciatella, whole wheat fried dough</i> 16
	<b>JONAH CRAB CLAWS</b> 5 each		<b>FORMAGGIO KITCHEN CHEESE PLATE</b> <i>seasonal accompaniments</i> 14
	<b>SHRIMP COCKTAIL</b> 4 each		
	<b>SHELLFISH TOWER*</b> 92		
snacks	<b>ALCOVE PICKLES</b> 8	<b>FRIED SHISHITO PEPPERS</b> <i>Espellette</i> 7	
	<b>CHARRED HAAS AVOCADO</b> <i>harissa aioli, red vein sorrel</i> 10	<b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 5	
	<b>ZUCCHINI FRITTERS</b> <i>sesame, ginger</i> 9	<b>MAC + CHEESE</b> 9	
small plates	<b>TSG SALAD</b> <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person	<b>SWEET + SPICY CAULIFLOWER</b> <i>lime, cilantro</i> 10	
	<b>PUMPKIN SOUP</b> <i>spiced pumpkin seeds, chive oil</i> 9	<b>SALMON TARTARE*</b> <i>Bora King radish, avocado, yuzu</i> 15	
mains	<b>FORMAGGIO MELT</b> <i>fontina, cheddar, Dijon</i> 12 add mortadella +6	<b>CHEESEBURGER</b> <i>Jasper Hills Vault No5 cheddar, caramelized Vidalia onion, B3 pickles</i> 14	

Join us October 24th for an Alcove Winemaker dinner with Pepe Raventos of Raventos i Blanc! 4 courses for \$125. Make reservations now!



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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.