

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> 16
	FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14

SNACKS

ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	BLUEFISH PATE <i>pickles, wheat crackers</i> 13
SUNCHOKE HUMMUS + CHIPS 9	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 12
CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 10	PUMPKIN SOUP <i>spiced pumpkin seeds, chive oil</i> 9
STRIPED BASS CRUDO* <i>Ward's Farm tomatoes, cucumber, pickled fresno</i> 13	SPICY P.E.I. MUSSEL TOAST <i>soldier beans, fennel</i> 13
SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15	FRIED PUMPKIN <i>ricotta, honey</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> 10
	SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 14	SCITUATE LOBSTER SALAD <i>baby gem lettuce, crème fraîche, brioche croutons</i> 22
	CRISPY R.I. CALAMARI <i>jalapeño, chorizo sauce vierge, hot mustard</i> 13	PACCHERI <i>pumpkin seed gremolata, cranberries, sage</i> 15

MAINS

field	FARRO RISOTTO <i>zucchini fritters, turnip, salsa verde</i> 24	sides	FRIED SHISHITO PEPPERS <i>Espelette</i> 7
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add avocado +4 add mortadella +6		FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
sea	MAPLE GINGER GLAZED SALMON* <i>cabbage, beets, hakurei turnips</i> 27		EVERYTHING SPICE BAKED POTATO <i>black garlic</i> 9 add crispy speck +3
	SCALLOPS + PORK BELLY* <i>sweet potato, Jonamac apples, quinoa</i> 29		MAC + CHEESE 9 MUSHROOMS + FREGOLA <i>rosemary, thyme</i> 8
land	CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 14 add bacon +3 add bone marrow +4	Make your holiday reservations now! Open Thanksgiving and Christmas! It's time to start planning your holiday event! Our Private Dining Room seats up to 26 for dinner and the Living Room is perfect for cocktail parties.	
	GRILLED WHOLE OR HALF CHICKEN <i>mushrooms, fregola</i> 52 / 27		
	MASSACHUSETTS STEAK FRITES* <i>farmer's cut of the day</i> MP		

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

