

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> 15

SNACKS

ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	BLUEFISH PATE <i>pickles, wheat crackers</i> 12
SUNCHOKE HUMMUS + CHIPS 9	STEAK TARTARE <i>beets, juniper, yogurt</i> 13
CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 10	PUMPKIN SOUP <i>spiced pumpkin seeds, chive oil</i> 10
ATLANTIC SEA SCALLOP CRUDO* <i>soubise, sea grapes, tobikkio</i> 15	SPICY P.E.I. MUSSEL TOAST <i>soldier beans, fennel</i> 13
SALMON TARTARE* <i>kimchi black rice, nori</i> 13	FRIED PUMPKIN <i>ricotta, honey</i> 10

SHARE

for the table	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 9 per person	SWEET + SPICY CAULIFLOWER <i>lime, cilantro</i> 10
	SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 15	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	ROASTED PARSNIPS <i>salsa verde</i> 8
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add avocado +4 add mortadella +6		FRIED SHISHITO PEPPERS <i>Espelette</i> 7
sea	MAPLE GINGER GLAZED SALMON* <i>cabbage, beets, hakurei turnips</i> 27		FRENCH FRIES <i>rosemary, Urfa pepper</i> 6
	SCALLOPS + PORK BELLY* <i>sweet potato, Jonamac apples, quinoa</i> 29		EVERYTHING SPICE BAKED POTATO <i>black garlic</i> 9 add crispy speck +3
land	CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 15 add bacon +4 add bone marrow +4		MAC + CHEESE 9
	GRILLED WHOLE OR HALF CHICKEN <i>mushrooms, fregola</i> 52 / 27		MUSHROOMS + FREGOLA <i>rosemary, thyme</i> 8
			We've got you covered all holiday season. Join us Christmas Eve, Christmas Day, New Years Eve and New Years Day! Starting in January, Cellar Saturday's wine class with TSG! Find the link for tickets on our website, alcoveboston.com

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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