

FOOD

We are excited that the COVID restrictions have been lifted and people are feeling more comfortable dining out! If you are vaccinated, please feel free to go maskless. We will be maintaining table distancing + reservation time limits. Parties of 1-2 guests have 90 minutes and we have increased the limit to 120 minutes for parties of 3+.

We appreciate your continued support and welcome back!

raw bar

shellfish platter \$92

NEW ENGLAND OYSTER*
3 each

CRAB CLAW
sweet chili aioli
4 each

MAINE CRAB NORI ROLL
avocado, wasabi, pea greens
13

LITTLENECK CLAM*
2 each

NEW ENGLAND LOBSTER DIP
everything bagel chips
13

LINE CAUGHT CRUDO*
sweet chili, radish, black sesame
mkt

COCKTAIL SHRIMP
3.5 each

30G ISLAND CREEK WHITE STURGEON CAVIAR*
French onion dip + chips
70

SMOKED SCALLOP CONSERVA
Eva's spicy greens, fennel
15

appetizers

FRIED MOZZARELLA HOUSE BOCCONCINI
San Marzano tomato, parmesan
13

PARSNIP SOUP
focaccia crouton, mustard oil
10

ZUCCHINI FRITTERS
sesame sauce
12

GRILLED BROCCOLI SALAD
pine nuts, golden raisins, creamy pink peppercorn dressing
13

GRILLED + ROASTED SALAD ADDITIONS:
salmon* +13 / chicken +10
steak* +20 / impossible burger +10

sides

FRIED SHISHITO PEPPERS
Espelette
7

CRISPY SMASHED POTATOES
fines herbs
9

FRENCH FRIES
rosemary, Urfa pepper
6

EVA'S GREENS SALAD
sherry vinaigrette
7

GRILLED SWEET POTATO
salsa verde
8

KETTLE CHIPS
5

CREAMED KALE + BRAISED LENTILS
pork jus
9

CRISPY BRUSSELS SPROUTS
chickpeas, yogurt
9

snacks

CHIPS + FRENCH ONION DIP
8

LA QUERCIA PROSCIUTTO BITE
Mozzarella House stracciatella, whole wheat fried dough
4

HOUSE MADE FOCACCIA
olive oil, chili flakes
4
ADD: fresh ricotta +4
spicy tomato sauce +2 / honey butter +2

ALCOVE MARKET PICKLE
6

entrées

GINGER SOY GLAZED SALMON*
watercress, Brussels sprouts, sweet potato
27

WILD RICE RISOTTO
Nantes carrot, sunflower seed
22

GRILLED HALF OR WHOLE CHICKEN
choice of one or three sides
26/48

PORK CHOP*
braised lentil, creamed kale, caramelized onion sauce
27

TAKE OUT + DELIVERY AVAILABLE

50 Lovejoy Wharf | Boston, MA 02114
617.248.0050 | alcoveboston.com

sandwiches

CHEESEBURGER*
cheddar, caramelized onion, pickle
16

IMPOSSIBLE™ BURGER
cheddar, sweet chili aioli
14

GRILLED CHEESE
Fontina, Dijon
12

FRIED CHICKEN SANDWICH
jalapeño aioli, pickled cabbage, crispy prosciutto
15

BLACKENED FISH TACOS*
avocado crema, pickled cabbage
15

SANDWICH ADDITIONS:
avocado +4 / bacon +4
Virginia ham +6

kid's meals

ALL NATURAL ALCOVE CHICKEN FINGERS + FRIES
12

MAC + CHEESE
9

Daily dinner specials available starting at 4pm.
Brunch features available noon to 2:30pm every Saturday + Sunday.

Stop by the Alcove Market and find a variety of wines, ready-to-drink cocktails, prepared meals, snacks + more for take away.

Alcove at home!
Now offering guided wine tastings, cocktail classes, and cooking demonstrations for all sized groups. Zoom us into your homes and experience creative, curated, and socially distanced private events.

Join the Alcove Wine of the Month Club: \$55 for two bottles of wine and a snack, plus fun facts about the wines. A new theme every month!

*May be raw or undercooked. 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.

Please note, a 4% kitchen appreciation fee will be added to all orders.
Please alert your server if you would like more information and a manager will happily come speak with you.

BEVERAGES

Ask about our full selection of wine by the bottle!
We are also happy to decant any wine
in advance of your visit — just call ahead!

cocktails

HARBOR CRUISE - 13

*Absolut Elyx vodka,
raspberry, lime, mint*

SUMMER TANGO - 13

*Malfy gin, mango, apricot,
bubbles*

APEROL SPRITZ - 12

Aperol, soda, cava

GOLDEN IDOL - 12

*Beefeater gin, saffron,
honey, lemon*

ROSCOE POUND - 13

bourbon, ginger, honey, lemon

SMOKE SIGNALS - 13

*Del Maguey Vida mezcal,
ginger, cassis, lime*

GARDENSIDE - 12

*black pepper tequila,
bell pepper, bay leaf, lime*

WIMBLEDON - 12

*strawberry Pimm's #1,
cucumber, ginger ale*

CARRONADE - 13

*Alcove rum blend, mint,
lime, bubbles*

pitchers

ROSÉ SANGRIA - 12/48

*Lillet Rosé, strawberry,
raspberry, Txakoli*

RUM PUNCH - 12/48

*Alcove rum blend, grapefruit,
cinnamon, falernum*

draft

VONN TRAPP 'PILSNER' - 8

Bohemian Pilsner, Stowe, VT
16 OZ | 5.4%

DEVIL'S PURSE

'HANDLINE KÖLSCH' - 9

Kölsch, South Dennis, MA
16 OZ | 5%

UPPER PASS

'FIRST DROP' - 10

APA, Turbridge, VT
16 OZ | 5.9%

LONE PINE

'BRIGHTSIDE' - 10

IPA, Portland, ME
16 OZ | 7.1%

OXBOW

'FARMHOUSE PALE ALE' - 9

Saison, Newcastle, ME
12 OZ | 6%

NIGHTSHIFT 'GUAVA

WEISSE' - 9

*Fruited Berliner Weisse,
Everett, MA*
12 OZ | 5%

bottles & cans

NIGHTSHIFT

'NITE LITE' - 5

Light Lager, Everett, MA
12 OZ | 4.3%

TECATE - 5

Lager, Monterrey, Mexico
12 OZ | 4.5%

BUD LIGHT - 5

Light Lager, St. Louis, MO
12 OZ | 4.2%

SMALL CHANGE

'A LITTLE RAIN' - 9

APA, Somerville, MA
16 OZ | 4.9%

REDEMPTION ROCK

BREWING CO.

'WAR CASTLE' - 10

IPA, Worcester, MA
16 OZ | 6.8%

BELL'S BREWING

'KALAMAZOO STOUT'

Stout, Comstock, MI
12 OZ | 5.7%

BRASSERIE D'ACHOUFFE

'LA CHOUFFE' - 9

*Belgian Ale,
Achouffe, Belgium*
11.2 OZ | 8%

RODENBACH

'CLASSIC' - 11

*Belgian Sour Ale,
Roeselare, Belgium*
16 OZ | 5.2%

OMMEGANG

'RARE VOS' - 10

Amber Ale, Cooperstown, NY
12 OZ | 6.5%

EMBARK CRAFT

CIDERWORKS

'OLD MARAUDER' - 8

Dry Cider, Williamson, NY
12 OZ | 6.9%

ISASTEGI

SAGARDO NATURALA - 10

Cider, Basque, Spain
375 ML | 6.5%

CLAUSTHALER

'DRY HOPPED' - 5

Non-Alcoholic, Germany
12 OZ | 0.5%

wine by the glass

sparkling

BISOL 'JEIO' PROSECCO - 13

NV, Valdobbiadene, Italy

DOMAINE J. LAURENS 'LA ROSÉ NO 7'

CRÉMANT DE LIMOUX - 13

NV, Languedoc, France

white

MICHEL DELHOMMEAU

CLOS ARMAND' - 14

'11, Muscadet Sèvre et Maine, France

BAYTEN SAUVIGNON BLANC - 12

'20, Cape of Good Hope, South Africa

FAMILIE BAUER

GRÜNER VELTLINER - 12

'19, Wagram, Austria

WITTMANN RIESLING TROCKEN - 13

'18, Rheinhessen, Germany

PASCAL CLEMENT - 15

'17, Bourgogne, France

rosé

LES HAUTS PLATEAUX - 12

'20, Provence, France

LANDHAUS MAYER - 12

'20, Niederösterreich, Austria

LE COCAGNE - 13

'20, Coteaux du Vendemois, France

red

LE FRAGHE - 13

'20, Bardolino, Italy

AUGUST KESSLER 'THE DAILY AUGUST'

PINOT NOIR - 14

'17, Rheingau, Germany

G.D. VAJRA DOLCETTO - 14

'19, Alba, Italy

GIORNATA 'FRENCH CAMP VINEYARD' AGLIANICO - 14

'18, Paso Robles, CA

CHATEAU LA CROIX DE BEL AIR - 15

'16, Côtes de Bourg, France

sherry

BODEGAS LA CIGARRERA MANZANILLA - 8

NV, Sanlucar de Barrameda, Spain

BODEGAS GRANT 'LA GARROCHA' AMONTILLADO - 10

NV, Jerez, Spain

spring half bottles

sparkling

BRUNO PAILLARD 'PREMIÈRE CUVÉE' - 58

NV, Reims, France

RENE GEOFFROY PREMIER CRU ROSÉ DE SAIGNÉE - 71

NV, Aÿ, France

white

TIEFENBRUNER PINOT GRIGIO - 30

'18, Alto Adige, Italy

MAYACAMAS CHARDONNAY - 54

'17, Napa, CA