

FOOD

The City of Boston has instituted a mask mandate for all indoor diners over the age of 2. If you are not vaccinated, please wear your mask at all times. 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

NEW ENGLAND OYSTER*
3 each

CRAB CLAW
sweet chili aioli
4 each

MAINE CRAB NORI ROLL
avocado, wasabi
13

shellfish platter \$92
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
paprika, fennel
15

appetizers

PUMPKIN SOUP
curried coconut cream, pepitas
12

FRIED MOZZARELLA HOUSE BOCCONCINI
San Marzano tomato, parmesan
13

ZUCCHINI FRITTERS
sesame sauce
12

GRILLED BROCCOLI SALAD
pine nut, golden raisin, creamy pink peppercorn dressing
13

TOMATO SALAD
ranch dressing, pickled shishitos, basil
12

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

Daily dinner specials available starting at 4pm.

Brunch features available noon to 2:30pm every Saturday + Sunday.

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

family meal

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

sides

FRIED SHISHITO PEPPERS
Espelette
7

FRENCH FRIES
rosemary, Urfa pepper
6

GRILLED SWEET POTATO
salsa verde
8

SAUTEED CORN
eggplant, basil
12

CRISPY SMASHED POTATOES
fines herbs
9

LITTLE LEAF FARM GREENS SALAD
sherry vinaigrette
7

KETTLE CHIPS
5

MARINATED BEETS
mushroom, black pepper, whipped feta
11

sandwiches

CHEESEBURGER*
cheddar, caramelized onion, pickles
17

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

NEW ENGLAND LOBSTER ROLL
buttered brioche, mayo, celery
30

SANDWICH ADDITIONS:
avocado +4 / bacon +4
prosciutto +6 / tomato +2

kid's meals

ALL NATURAL ALCOVE CHICKEN FINGERS + FRIES
12

MAC + CHEESE
9

Planning an event? Contact events@alcoveboston.com for details!

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.

We apply a 4% Kitchen Administrative fee, which primarily benefits our back of house staff, including cooks and dishwashers. By Massachusetts law, kitchen staff may not be included in the tip pool. We therefore use this administrative fee as a way to improve wages and increase benefits for our back of house staff. This administrative fee does not represent a tip or service charge for our front of house service staff, which includes servers, runners, bussers, and bartenders.

BEVERAGES

The City of Boston has instituted a mask mandate for all indoor diners over the age of 2. If you are not vaccinated, please wear your mask at all times. We will be maintaining table distancing + reservation time limits. Parties of 2-2 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!

cocktails

HARBOR CRUISE - 13
Absolut Elyx vodka, raspberry, lime, mint

APEROL SPRITZ - 12
Aperol, soda, cava

POM POM - 13
Hendrick's gin, grenadine, soda, lemon

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

DAISY PICANTE- 13
Olmeca Altos blanco tequila, mango, jalapeño, lime

CARRONADE - 13
Alcove rum blend, mint, lime, bubbles

PHOENIX - 13
Monkey Shoulder whisky, Becherovka, cinnamon

pitchers

ROSÉ SANGRIA - 12/48
Lillet Rosé, strawberry, raspberry, Txakoli

RUM PUNCH - 12/48
Alcove rum blend, grapefruit, cinnamon, falernum

bottles & cans

NIGHTSHIFT 'NITE LITE' - 5
Light Lager, Everett, MA
12 OZ | 4.3%

UPLAND BREWING CO 'CHAMPAGNE VELVET' - 9
Pilsner, Bloomington, IN
16 OZ | 5.5%

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%

OFFSHOOT BEER CO. 'RELAX' - 12
IPA, Placentia, CA
16 OZ | 6.8%

BELL'S BREWING 'KALAMAZOO STOUT' - 7
Stout, Comstock, MI
12 OZ | 5.7%

OMMEGANG 'RARE VOS' - 10
Amber Ale, Cooperstown, NY
12 OZ | 6.5%

BRASSERIE D'ACHOUFFE 'LA CHOUFFE' - 9
Belgian Ale, Achouffe, Belgium
11.2 OZ | 8%

HIGH LIMB 'HONEY POT' - 11
Cider, Plymouth, MA
16 OZ | 6.8%

ISASTEGI SAGARDO NATURALA - 10
Cider, Basque, Spain
330 ML | 6%

ATHLETIC BREWING CO 'FREE WAVE' - 7
Non-Alcoholic, San Diego, CA
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

LETH ROTER VELTLINER - 13
'19, Wagram, Austria

FRANÇOIS CARILLON - 16
'19, Bourgogne, France

rosé

DOMAINE DU MANARINE - 13
'20, Côtes du Rhône, France

LE COGAGNE - 13
'20, Coteaux du Vendemois, France

LOIMER - 13
'20, Niederösterreich, Austria

red

LE FRAGHE - 13
'20, Bardolino, Italy

FAMILLE PEILLOT PINOT NOIR - 14
'20, Bugey, France

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, Sanlúcar de Barrameda, Spain

BODEGAS GRANT 'LA GARROCHA' AMONTILLADO - 10
NV, Jerez, Spain

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%

RODENBACH 'CLASSIC' - 10
Belgian Sour Ale, Roeselare, Belgium
12 OZ | 5.2%