

FOOD

raw bar

- NEW ENGLAND OYSTER***
4 each
- NEW ENGLAND LOBSTER DIP**
everything bagel chips
13
- STEELHEAD TROUT TARTARE***
coconut milk, sesame, sweet potato chips
15

- SHELLFISH PLATTER***
92
- LITTLENECK CLAM***
2 each
- SURF CLAM CEVICHE***
cucumber, herb salad
14

- COCKTAIL SHRIMP**
horseradish, lemon
3.5 each
- 30G ISLAND CREEK WHITE STURGEON CAVIAR***
French onion dip + chips
70

appetizers

- CHIPS + FRENCH ONION DIP**
8
- FURLONG BISQUE**
green crab bisque, mascarpone, chervil
14
- FORMAGGIO KITCHEN CHEESE PLATE**
16
- JUMBO MAINE MUSSELS**
red wine + tomato broth, rosemary, saffron
15
- BLUE CRAB CAKES**
kataifi, yellow pepper coulis, preserved lemon
18
- SAFFRON ARANCINI**
Fontina, roasted tomato sauce
14
- SAN DANIELE PROSCIUTTO BITE**
Mozzarella House stracciatella, whole wheat fried dough
4
- HOUSE MADE FOCACCIA**
olive oil, chili flakes
5
ADD: fresh ricotta +4/spicy tomato sauce +2/
honey butter +2
- BIBB LETTUCE SALAD**
sliced apple, walnut vinaigrette
12
- DANDELION GREEN SALAD**
arugula, celery leaf, Parmigiano-Reggiano
11
- GRILLED + ROASTED SALAD ADDITIONS:**
trout* +13/ chicken +10/steak* +20

kid's meals

- ALL NATURAL ALCOVE CHICKEN FINGERS + FRIES**
12
- MAC + CHEESE**
9

entrées

- QUINOA FRIED RICE**
oyster mushroom, spinach, sesame
22
- PAN SEARED TROUT***
escarole, apple slaw, white bean
28
- GRILLED HALF OR WHOLE CHICKEN**
choice of one or three sides
28/52
- CARBONARA***
house-made guanciale, egg, Parmigiano-Reggiano
23
- SIRLOIN STEAK***
steak fries, red wine jus
32
- GRILLED CHEESE**
Fontina, whole grain mustard
12
- BLACKENED FISH TACOS**
avocado crema, pickled cabbage
18
- CHEESEBURGER***
cheddar, caramelized onion, pickle
17
- SANDWICH ADDITIONS:**
avocado +4 / bacon +4
prosciutto +6

TAKE OUT + DELIVERY AVAILABLE

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

sides

- GREEN SALAD**
sherry vinaigrette
7
- FRIED SHISHITO PEPPERS**
Espelette
9
- ALCOVE MARKET PICKLE**
rotating selection
6
- BOSTON FARMER'S MARKET CARROTS**
ginger
9
- KETTLE CHIPS**
6
- ROASTED SPRING-DUG PARSNIPS**
parsley pesto
8
- FRENCH FRIES**
rosemary, Urfa pepper
7
- CRISPY SMASHED POTATOES**
finest herbs
9
- MARINATED BEETS**
basil
8

Brunch Saturday + Sunday 11am to 2:30pm

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

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

Ask about our Reserve Wine List!

*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.