

# FOOD

## raw bar

**NEW ENGLAND OYSTER\***  
3 each

**LITTLENECK CLAM\***  
2 each

**COCKTAIL SHRIMP**  
4 each

**SHELLFISH PLATTER\***  
92

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

**SCALLOP CRUDO\***  
*sea urchin, sweet corn*  
16

**SMOKED TROUT PÂTÉ**  
*cucumber, herb salad*  
13

**SURF CLAM CEVICHE\***  
*cucumber, herb salad*  
14

## ALCOVE PASTRY BASKET

*butter croissant,  
everything bagel,  
pecan bun, banana bread*  
16 or 4 each

## appetizers

**CHILLED PEA SOUP**  
*crème fraîche, mint*  
10

**FURLONG BISQUE**  
*green crab bisque, mascarpone, chervil*  
14

**SAFFRON ARANCINI**  
*fontina, roasted tomato sauce*  
14

**SAN DANIELE PROSCIUTTO BITE**  
*Mozzarella House stracciatella,  
whole wheat fried dough*  
4 each

**FARMER'S MARKET SALAD**  
*basil vinaigrette*  
12

**DANDELION GREEN SALAD**  
*arugula, celery leaf,  
Parmigiano-Reggiano*  
11

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

## entrees

**FRENCH TOAST**  
*whipped cinnamon mascarpone,  
maple syrup*  
15

**EGG WHITE FRITTATA**  
*salsa verde, spinach, ricotta*  
15

**BREAKFAST SCRAMBLE PLATE**  
*scrambled eggs, bacon,  
Iggy's sourdough toast, homefries*  
17

**HAM BISCUIT**  
*cheddar, truffle butter, fried egg, home fries*  
17

**BREAKFAST SANDWICH**  
*prosciutto, cheddar, fried egg*  
13

**GRILLED BLUEFISH**  
*farro salad, cucumber, sesame*  
26

**LOBSTER ROLL**  
*mayo, crème fraîche, brioche bun*  
45

**BLACKENED FISH TACOS**  
*avocado crema, pickled cabbage*  
18

**GRILLED CHEESE**  
*Fontina, whole grain mustard*  
12

**CHEESEBURGER\***  
*cheddar, caramelized onion, pickles*  
17

**SANDWICH ADDITIONS:**  
avocado +4 /bacon +4  
prosciutto +6/egg +3/ tomato +3

## kid's meals

**ALL NATURAL ALCOVE  
CHICKEN FINGERS + FRIES**  
12

**MAC + CHEESE**  
9

## sides

**ONE EGG**  
3

**APPLEWOOD  
SMOKED BACON**  
6

**HOME  
FRIES**  
*caramelized onions,  
parmesan cheese*  
8

**IGGY'S  
SOURDOUGH  
TOAST**  
4

**FRIED  
SHISHITO  
PEPPERS**  
*Espelette*  
9

**GREENS SALAD**  
*sherry vinaigrette*  
7

**KETTLE CHIPS**  
6

**FRENCH FRIES**  
*rosemary,  
Urfa pepper*  
7

**GRILLED  
STILLMAN'S FARM  
CORN ON THE COB**  
*Pecorino Romano*  
8

**SLICED FIELD  
TOMATOES**  
*basil*  
8

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

*Join the Alcove Wine of the Month Club:  
\$65 for two bottles of wine and a snack, plus fun  
facts about the wines. A new theme every month!*

*Daily dinner specials available  
starting at 4pm.*

\*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.