

FOOD

raw bar

NEW ENGLAND OYSTER*
3.5 each

LITTLENECK CLAM*
2.5 each

COCKTAIL SHRIMP
4 each

SHELLFISH PLATTER*
104

**30G ISLAND CREEK
WHITE STURGEON CAVIAR***
French onion dip,
82

SMOKED BLUEFISH PÂTÉ
everything bagel chips
13

SCALLOP CRUDO
sea urchin, sweet corn
18

SURF CLAM CEVICHE*
cucumber, herb salad
14

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
5

ADD: fresh ricotta +4 /
spicy tomato sauce +2 / honey butter +2

appetizers

CHILLED PEA SOUP
mint crème fraîche
11

FURLONG BISQUE
green crab, mascarpone
14

**FORMAGGIO KITCHEN
CHEESE PLATE**
18

SAFFRON ARANCINI
Fontina, roasted tomato sauce
14

FARMER'S MARKET SALAD
basil, sherry vinaigrette
13

HEIRLOOM TOMATO SALAD
*Mozzarella House Burrata,
smoked paprika vinaigrette*
14

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

family meal

**GRILLED HALF OR
WHOLE CHICKEN**
choice of one or three sides
30/56

entrees

GRILLED BLUEFISH
farro salad, cucumber, sesame
26

LOBSTER ROLL
mayo, crème fraîche, brioche bun
45

**SMOKED STEELHEAD TROUT
SANDWICH**
cucumber, arugula, poppy seed yogurt
17

BLACKENED FISH TACOS
avocado crema, pickled cabbage
18

GRILLED CHEESE
Fontina, whole grain mustard
12

IMPOSSIBLE™ BURGER
cheddar, sweet chili aioli
14

GRILLED CHICKEN SANDWICH
*citrus barbecue, pickled red onion,
sourdough*
15

CHEESEBURGER*
cheddar, caramelized onion, pickles
18

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

sides

GREEN SALAD
sherry vinaigrette
7

FRENCH FRIES
*rosemary,
Urfa pepper*
7

**FRIED
SHISHITO
PEPPERS**
Espelette
9

**CRISPY
SMASHED
POTATOES**
fines herbs
9

**ALCOVE
MARKET
PICKLE**
rotating selection
6

**SAUTEÉD
SWISS CHARD**
basil
8

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

**SLICED FIELD
TOMATOES**
basil
8

KETTLE CHIPS
6

COLE SLAW
6

kid's meals

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

MAC + CHEESE
9

*Daily dinner specials available
starting at 4pm.*

*Brunch 11am to 2:30pm
every Saturday + Sunday.*

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

*Join the Alcove Wine of the Month Club:
\$65 for two bottles of wine and 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.