

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 + chips
82

SURF CLAM CEVICHE*
cucumber, herb salad
14

SCALLOP CRUDO*
sea urchin, sweet corn
18

SMOKED SALMON PÂTÉ
everything bagel chips
13

ALCOVE PASTRY BASKET

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

appetizers

CHILLED CUCUMBER SOUP
radish, mint
11

FURLONG BISQUE
green crab bisque, mascarpone, chervil
14

SALTED HAKE CROQUETTES
tarragon buttermilk dressing
14

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

FARMER'S MARKET SALAD
basil vinaigrette
13

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

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

entrees

GRILLED BLUEFISH
farro salad, cucumber, sesame
26

JOHNNY CAKES
blueberries, buttermilk, honey
15

VEGETABLE QUICHE
*fontina cheese summer squash,
salsa verde*
15

BREAKFAST SCRAMBLE PLATE
*scrambled eggs, bacon,
Iggy's sourdough toast, home fries*
18

HAM BISCUIT
*cheddar, truffle butter,
fried egg, home fries*
18

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

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
18

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
9

**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.