

FOOD



raw bar

NEW ENGLAND OYSTER*
3.5 each

COCKTAIL SHRIMP
4 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
104

**30G ISLAND CREEK
WHITE STURGEON
CAVIAR***
French onion dip + chips
95

SCALLOP CRUDO*
sea urchin, sweet corn
18

SMOKED BLUEFISH PÂTÉ
everything bagel chips
13

SURF CLAM CEVICHE*
cucumber, herb salad
14

**GRILLED MARINATED DUXBURY
RAZOR CLAMS**
green garlic, rockweed
16

appetizers

CHIPS + FRENCH ONION DIP
8

FURLONG BISQUE
green crab, mascarpone, chervil
12

STEAMED MAINE MUSSELS
green garlic, fennel
17

**FORMAGGIO KITCHEN
CHEESE PLATE**
18

**GRILLED
MASSACHUSETTS SQUID**
black olive, oregano
16

BLUE CRAB CAKES
*kataifi, yellow pepper coulis,
preserved lemon*
18

SALTED HAKE CROQUETTES
tarragon buttermilk dressing
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

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

FARMER'S MARKET SALAD
basil, sherry vinaigrette
13

**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
STEELHEAD TROUT***
*green olive + lemon vinaigrette,
fines herbs*
29

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

CARBONARA*
*house-made guanciale, egg,
Parmigiano-Reggiano*
24

BAVETTE STEAK*
steak fries, red wine jus
34

GRILLED CHEESE
Fontina, whole grain mustard
12

BLACKENED FISH TACOS
avocado crema, pickled cabbage
18

CHEESEBURGER*
cheddar, caramelized onion, pickle
18

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

sides

GREEN SALAD
sherry vinaigrette
7

FRIED SHISHITO PEPPERS
Espelette
9

ALCOVE MARKET PICKLE
rotating selection
6

COLE SLAW
6

KETTLE CHIPS
6

**GRILLED STILLMAN'S FARM
CORN ON THE COB**
Pecorino Romano, olive oil
9

FRENCH FRIES
rosemary, Urfa pepper
7

CRISPY SMASHED POTATOES
fines herbs
9

SAUTEÉD SWISS CHARD
8

SLICED FIELD TOMATOES
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!
\$65
www.table22.com/alcove*

Ask about our Reserve Wine List!

TAKE OUT + DELIVERY AVAILABLE

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

*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.