

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

DAILY CRUDO*
seasonal accompaniments
24

SMOKED TROUT PÂTÉ
everything bagel chips
13

SURF CLAM CEVICHE*
pumpkin vinaigrette
14

ALCOVE PASTRY BASKET

*butter croissant, coffee cake
chocolate chip scone,
banana bread*
16 or 4 each

appetizers

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

AUTUMN GREEN SALAD
paprika crouton, spiced Caesar dressing
14

PEAR + ENDIVE SALAD
almond + ginger dressing
14

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

entrees

BRIOCHE FRENCH TOAST
cinnamon apple, mascarpone
15

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

VEGETABLE QUICHE
*fontina cheese, butternut 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

BLACKENED FISH TACOS
avocado crema, pickled cabbage
18

GRILLED CHEESE
Fontina, whole grain mustard
12

ROASTED HAKE
*sweet + sour onion, pine nuts,
golden raisin*
24

CHEESEBURGER*
cheddar, caramelized onion, pickles
18

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

kid's meals

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

MAC + CHEESE
9

sides

GREENS SALAD
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

**ROASTED
CAULIFLOWER**
golden raisin, caper
9

**SPAGHETTI
SQUASH**
sesame, basil
9

KETTLE CHIPS
6

COLE SLAW
6

*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.