



## 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

**TUNA BELLY CONSERVA**  
*roasted pepper, olive*  
18

**SURF CLAM CEVICHE\***  
*pumpkin vinaigrette*  
14

## appetizers

**CHIPS + FRENCH ONION DIP**  
8

**FURLONG BISQUE**  
*green crab, mascarpone, chervil*  
12

**FORMAGGIO KITCHEN  
CHEESE PLATE**  
18

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

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

**HOUSE MADE FOCACCIA**  
*olive oil, chili flake*  
5  
ADD: fresh ricotta +4/ spicy tomato sauce +2/  
honey butter +2

**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



## kid's meals

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

**MAC + CHEESE**  
9

## entrées

**QUINOA FRIED RICE**  
*oyster mushroom, spinach, sesame*  
22

**PAN SEARED BONE-IN  
SKATE WING**  
*sweet + sour onion, pine nut,  
golden raisin*  
27

**PAN SEARED  
STEELHEAD TROUT\***  
*mushroom, parsnip,  
sundried tomato*  
32

**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

**CHEESEBURGER\***  
*cheddar, caramelized onion, pickle*  
18

**SANDWICH ADDITIONS:**  
avocado +4/ bacon +4/  
prosciutto +6



**TAKE OUT +  
DELIVERY  
AVAILABLE**

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

## sides

**FRIED SHISHITO PEPPERS**  
*Espelette*  
9

**ALCOVE MARKET PICKLE**  
*rotating selection*  
6

**ROASTED CAULIFLOWER**  
*golden raisin, caper*  
9

**CRISPY SMASHED POTATOES**  
*fines herbs*  
9

**SAUTEÉD SWISS CHARD**  
8

**SPAGHETTI SQUASH**  
*sesame, basil*  
9

**KETTLE CHIPS**  
6

**COLE SLAW**  
6

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



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

*Planning an event?  
Contact [events@alcoveboston.com](mailto: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*

*Ask about our Reserve Wine List!*

\*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.